

Respond to tomorrow's demand with today's Verstegen sauces

Made with the best quality herbs and spices



Enjoy great taste

Verstegen answers with sauces

The Verstegen family business wants everyone to enjoy good food. We've been doing it since 1886. With that in mind, we create the tastiest sauces, made with the best quality herbs and spices. A lot has changed in the food sector since our company was founded, especially when it comes to the wishes and needs of your guests and customers. For example, there's convenience, health, sustainability and quality. As a professional, you are constantly looking for suitable answers to these changing demands. And we are happy to help you with that. That's why you'll now find those answers in our new sauce range.

At Verstegen we believe that sauces play a big role. Where sauce used to be a complementary product, it is now becoming an increasingly important part of various dishes. It can also make all the difference to a dish. That's why we took a close look at our existing top sellers, added new sauces and put everything in three distinctive lines: Classic, Guilt Free and Connoisseur. Each with a new look. Now you will always find the sauce you

are looking for with the quality you are striving for, and it will be even easier to meet the wishes and needs of your guests and customers. From catering to restaurant, from traditional fresh food to haute cuisine.

Use our new sauces to give your range or dishes a new, appropriate interpretation!



White Muntok pepper

CLASSIC



Connoisseur

Make your sauce even more your own

Tips and advice



Recipe number:
11004670



Mixing the sauce with the Verstegen Gratin Sauce from the Classic line makes a great difference to gratin dishes.

Extra tip: fermented sauces from the Connoisseur line are perfect for this!



Classic Pizza sauce

Spice Oil

Create a surprising mouthfeel by adding a few drops of Verstegen Spice Oil to the sauce and whisking with the hand blender.

Spicemix del Mondo

Add a Verstegen Spicemix del Mondo of your choice to the sauce for a global accent.



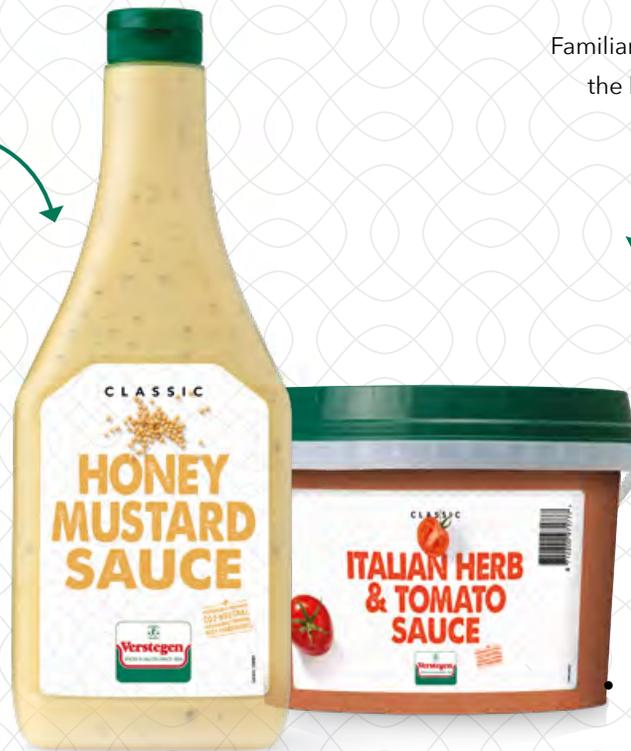
Recipe number:
11004678

CLASSIC SAUCES

Delicious sauces for every kitchen, made from the very best ingredients sourced from their origin. Well-known, popular sauces with that familiar Verstegen quality. Ready to use, with plenty of room for your own creative finishing touch.

Delicious sauces for every kitchen

Familiar Verstegen quality by using only the best quality herbs and spices



Ready to use, and that saves time!

Tasty for everyone



Recipe number: 11004699

Recipe number: 11004700



guilt free sauces



Indulge yourself responsibly with the products from the Guilt Free line. These sauces are free of declarable allergens, MSG, and artificial aromas, colourings and flavorings. What's more, the sauces are also free of added sugars and sweeteners. And the sauces still taste great. This way, a responsible choice is also a tasty choice!

Delicious ready-to-use sauces that are free of declarable allergens, MSG, and artificial aromas, colourings and flavourings

A perfect base with room for a creative finishing touch



Easy to use and consistently top quality

No added sugars or sweeteners



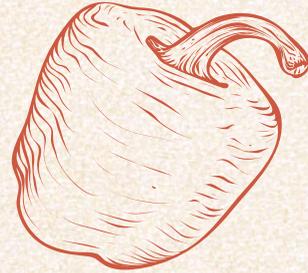
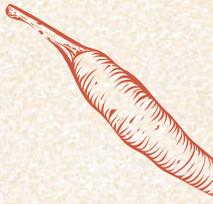
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Recipe number: 11004697

Connoisseur sauces

Make dishes unique in no time at all with our Connoisseur sauces. Try the taste of extreme precision created for connoisseurs by connoisseurs. Save valuable cooking time and create space in the kitchen. These are the must-haves for your range.



Especially developed to answer tomorrow's food trends

Ready to use, with a refined taste

Room for more variation, with less work. That saves time!

Make your dishes stand out with a special twist of your own



A must-have for your range

Recipe number:
11004693



Recipe number:
11004694



Recipe number:
11004695



Recipe number:
11004696



Sustainable partnerships

RESPONSIBLE SOURCING
CO2 NEUTRAL
SUSTAINABLE FARMING
BEST INGREDIENTS

Verstegen goes for the best quality herbs and spices, which we source from the origin. That's why we are proud of our unique, sustainable partnership with local farmers in these countries. We use technologically advanced solutions and optimum quality control - all to ensure that the chain from farmer to consumer remains fair, transparent and sustainable. That's why we keep everything in our own hands, from transport from origin to grinding and safe processing in our production facility. Verstegen wants to be a sustainable, technologically developed and self-sufficient organisation with the highest quality standards.



RESPONSIBLE SOURCING

Verstegen obtains ingredients in a responsible way. We use geo-data so that 100,000 pepper farmers in Indonesia can improve the quality and quantity of their pepper production. We use blockchain technology to make the chain transparent.



CO2 NEUTRAL

Verstegen has a CO2-neutral production process. We achieve this with our own wind turbine, 876 solar panels, and by purifying 500,000 litres of rainwater annually. We compensate for all the CO2 we emit with our food forests.

SUSTAINABLE FARMING

We work towards sustainable cultivation by establishing food forests. This sustainable agricultural system stimulates the natural situation and ensures more biodiversity, healthier plants, better harvest quality and better soil conditions.



BEST INGREDIENTS

Thanks to a sustainable partnership with local farmers, we can obtain the highest quality herbs and spices. We ensure that the quality and taste are preserved through optimised quality controls.



Coriander



Enjoy great taste



Verstegen Pure



More and more sauces carry the Verstegen Pure label. Products with this label are free of declarable allergens, MSG and phosphates, while also using a minimum amount of salt. We replace salt with herbs and spices to create flavour. Which makes them truly pure products, so that you can create the most beautiful dishes with peace of mind. Pure is the proof that responsible food and good food go together very well.