World Grill®



Often imitated but never matched. Verstegen's range of World Grill oil marinades have continually evolved over the decades. With an unrivalled range of globally inspired flavours, Verstegen can help keep your counters fresh, enticing, vibrant and innovative, ensuring customer satisfaction and repeat sales.

- No MSG/Phosphates and reduced salt
- Low usage rate of between 5-10%
- No drip loss, maximum flavour
- Highest quality and fully traceable ingredients
- Long lasting eye-catching high gloss finish
- Identifiable flavour profile after cooking
- No declarable allergens on Pure label varieties
- Suitable for all meats, fish, vegetables and bakery products







1112002 2,5 lt Cajun Louisiana



425202 2,5 lt
African Sunshine



462502 2,5 lt Argentina Fire



350802 2,5 lt Basic Seasalt & Lampong Pepper



449602 2,5 lt Chicken Classic



481202 2,5 lt **Chinatown**



310103 2,5 lt Cielo Rosso



492702 2,5 lt Fiesta Peru



492902 2,5 lt Fuego Peru



462602 2,5 lt French Garden



488102 2,5 lt Ginger-Lemon & Chili



463202 2,5 lt Greek Passion



449802 2,5 lt
Honey Mustard

Mustard

World Grill®



® pure



g pure



463002 2,5 lt **Indian Mystery**

407902 2,5 lt Indonesian

848402 2,5 lt Jamaican Jerk

410702 2,5 lt Japanese Flowers A Soy/Wheat/Sesame









407502 2,5 lt Lemon & Green Pepper

385202 2,5 lt Méditerrané

343602 2,5 lt **Mexican Madness**

319302 2,5 lt







® pure

Moutarda Yellow A Mustard

370102 2,5 lt Pacific Ocean







433702 2,5 lt **Persian Market**

463102 2,5 lt Piri Piri

305702 2,5 lt Royal Mint & Rosemary











378102 2,5 lt **Smokey Barbecue**

434002 2,5 lt Spanish Harbour

050002 2,5 lt **Splendid Suriname**

433802 2,5 lt Thai Adventure

Sustainable Values

Verstegen is taking responsibility, making the herbs and spices market more sustainable. The chain from farmer to consumer must be transparent, fair and sustainable for people, the environment and society.



Agroforestry

Agroforestry is a sustainable agricultural system officially called 'regenerative agroforestry'. With this system, different crops on the same piece of land absorb CO2 from the air. In addition to CO2 uptake, this agricultural method also yields more biodiversity, higher yields for farmers, healthier plants, better harvest quality and better soil conditions.

Block Chain

An increasing number of consumers want more information about the origin of ingredients, responsible nutrition and conscious cooking. Verstegen uses the blockchain to meet this need. Verstegen uses blockchain technology for a fair, transparent and sustainable chain from farmer to consumer. The first chain made transparent is the nutmeg chain. Nutmeg farmers are actively involved in this technology in order to improve their entrepreneurship conditions. We also want to give future generations good perspectives to work in the herb and spice chain.

Spice Up

A so called consortium, consisting of eight Dutch and Indonesian partners. Verstegen has a supervising role. With SpiceUp, geo-information is made available to support 100,000 pepper farmers in Indonesia. This information is used to improve the quality and the amount of pepper production. This improvement will ultimately contribute to a liveable income, food security and achieve optimum consumption of water and fertilisers.

Verstegen has been voted as the most sustainable company in the Netherlands



Verstegen Pure

Verstegen PURE allows you, the fresh food specialist, to easily answer the demand for responsible food labelling. With Verstegen PURE, we're proving that responsibility and taste can go hand in hand.

- (1) No declarable allergens
- (2) Minimal salt
- (3) Reduced sugars and aromas
- (4) No compromise on taste
- (5) No phosphates
- No MSG



Enjoy great taste

Verstegen Spices & Sauces UK Ltd, Plough Road, Great Bentley, Essex CO7 8LA United Kingdom Freephone: 0800 011 3246 Email: info@verstegen.co.uk www. verstegen.co.uk







