

World Grill®

NEW
FLAVOURS



Enjoy great taste

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



1112102 2,5 lt
Indian Tandoori

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

ⓐ Sesame/Wheat



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®



463002 2,5 lt
Indian Mystery



407902 2,5 lt
Indonesian



848402 2,5 lt
Jamaican Jerk



410702 2,5 lt
Japanese Flowers
ⓐ 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
Moutarda Yellow
ⓐ 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
- ⑥ No MSG



Enjoy great taste

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