

SANDOSTINE

Food World

Margarines and Oils



SANDOSTINE

FOREWORD & INTRODUCTION

As manufacturer, we specialize in the production of all margarines for kitchen, table and biscuits, oils and fats. The company was founded in 1934 and launched the OLMA brand, which is still one of our flagship brands to date! 60% Of our production is exported.

Mainly to France, the Netherlands, Germany, Spain, Italy, Austria, Eastern Europe and other parts of the world.



We pursue high-quality products, a policy of continuous investments in state of the art material, above-average focus on the services to the customer base: these are the foundations of our highly regarded business image. In March 2007 we were awarded the BRC – certificate, Grade A. In addition, all of our products are non-hydro, low in trans-fat and 100 percent vegetable. This is part of our quality approach, and once again stresses our intention to offer you high quality products.

The packaging machinery meets all needs: different volumes, different paper types, white label or private label etc. In summary, a standard customized product assortment for every customer.

The vehicle fleet consists of refrigerated trucks, ensuring our customers products that are delivered at exactly the right temperature. Thanks to our structured logistics system, we can delivery anywhere in: Belgium, Luxembourg, France, Germany, the Netherlands, Spain and Italy. It goes without saying that we also supply the rest of the world via our close contacts with international transport companies or via cargo transport.

Our company does everything in its power to limit its greenhouse gas emissions. On the initiative of owner and managing director Philippe Thiry, our factory invested in a thermal power plant with renewable energy.

By producing our own energy and heat, we, as manufacturers, are at the forefront of a responsible business. Therefore, we use the 'Green Energy' logo which is displayed on most products.

The perfect solution that cares about the preservation of the environment, while at the same time, wants to provide in its own energy needs.



PRODUCT RANGE:

Divers:
Cooking margarines
Oils
Fats
Table margarines
Vegetable fats
Spray "easy use"
Butter margarine mixtures
Puff pastry applications
Margarines for:
Croissants
Leavened dough
Dough
Brioches
Mocha, creams



OUR PRODUCTS CAN BE SUBDICITED INTO 4 GROUPS, BEING:

BAKERS – PASTRY CHEFS & PANADEROS – PASTELEROS

INDUSTRY & INDUSTRIA

RESTAURANTS – INSTITUTIONS & RESTAURANTES - INSTITUCIONES

SUPERMARKET DISTRIBUTION & DISTRIBUCION A LOS SUPERMERCADOS

PRODUCT OVERVIEW:

PATISPRAY CARTON 12 x 600 ML
DO NOT USE ON OPEN FIRE

Article 4751

12 x 600 ml

Pallet 70 Cartons

Weight 455 kg

Price: on request € per spraycan

Prices are valid until July 31st 2015

Additional information:

Patispray is the perfect and versatile nonstick spray for daily cooking, frying and grilling.

Patispray is the perfect product for every chef, fast, tasty and clean.

The spray is perfect for spraying all kinds of bakeware.

It offers perfect convenience, this spray for the grill, frying pan, griddles, sandwich makers, oven dishes etc.

But you can also mildly spray the raw products to prepare them for further processing.



De slimste Cooking Spray voor vele bereidingen:



FRYING OIL BIB 15 LITERS

Article 3441

Pallet 60 Cartons Bag - in - 15-liter box

Price: on request €/100 Liter

Price: on request €/L

This product can be ordered both under:
private label and under customer details

Very high heat resistance



Additional information:

Frying oil is the perfect oil for frying fries and snacks.

We have composed this frying oil with the greatest possible care.

Because of natural aromas and the perfect composition of oils, this oil gives you the result you expect.

The frying oil is 100% vegetable, due to which you will be frying responsibly.

In addition, this oil leaves little deposit in the frying oven and results in a crispy end product.



SOY OIL BIB 15 LITERS

Article 3444

Pallet 60 Cartons Bag - in - 15-liter box

Price: on request €/100 L

Price: on request €/L

This product can be ordered both under:
private label and under customer details

Additional information:

Soy oil is a refined oil, made of soybeans.

This oil is perfect for cooking and fraying fish and snacks.

Soy oil IP (identity preserved) is guaranteed not genetically modified.

The oil is colorless to slightly yellow, with a neutral flavor.

The oil can be used for virtually all kitchen purposes; from processing in dressings, marinades and mayonnaise to cooking, frying and deep-frying.



SUNFLOWER OIL BIB 15 LITERS

Article 3455

Pallet 60 Cartons Bag – in – 15-liter box

Price: on request €/100 L

Price: on request €/L

This product can be ordered both under:
private label and under customer details

Additional information:

Sunflower oil is a vegetable oil.

It is extracted from sunflower seeds (*Helianthus annuus*)

Sunflower oil is one of the most popular cooking oils in the world.

Unique about this oil is the high percentage (69%) of linoleic acid.

Linoleic acid is known to reduce cholesterol levels.

The oil is slightly yellow of color, with a neutral flavor.

You can use sunflower oil for cooking, frying and deep-frying, in dressings for salads and in sauces.

Together with rapeseed oil, sunflower oil is a popular oil for the preservation of foodstuffs.



RAPESEED OIL BIB 15 LITERS

Article 3443

Pallet 60 Cartons Bag – in – 15-liter box

Price: on request €/100 L

Price: on request €/L

This product can be ordered both under:
private label and under customer details

Additional information:

Rapeseed oil is made from canola or rapeseed.

Rapeseed oil contains mainly unsaturated fatty acids.

This oil is often mixed with other vegetable oils.

In general, this oil has a yellowish color and a neutral flavor.

Rapeseed oil is suitable for cooking and deep-frying, but also for use
in dressings for salads.



GROUNDNUT OIL BIB 15 LITERS

Article 3442

Pallet 60 Cartons Bag – in – 15-liter box

Price: on request €/100 L

Price: on request €/L

This product can be ordered both under:

private label and under customer details

This oil can be strongly heated for a prolonged period of time,
± 180 °C



Additional information:

Groundnut oil or peanut oil is a vegetable oil extracted from peanuts. Groundnut oil contains a high percentage of monounsaturated fatty acids, and a relatively low percentage of polyunsaturated fatty acids. Because of this, groundnut oil is considered one of the best oil types with regard to long-term heating.

The oil is a very clear, light-colored oil with somewhat of a peanut scent, which can be heated strongly.

You can use the groundnut oil in dressings, in marinades and mayonnaise and you can use it for cooking, frying and deep-frying.

The oil is also perfectly suitable for stir-frying.

Do not store this oil in the refrigerator, since it crystallizes at temperatures below 10°C.



OLMA PALM FAT BLOC 4 X 2.5 KILOS

Article 252

Pallet 720 kg

Box pallets can also be supplied for the margarines.

Price: on request €/100 kg

Additional information:

Palm fat is a pure unprocessed refined Palm fat

Palm fat remains solid up to about 32 °C.

Palm fat is perfectly suitable for deep-frying.

This type of fat is perfectly suitable for long-term strong heating.

Perfect for kitchens that process a lot of deep-fry products.

Palm fat is also used in the production of - for instance:

Sauces, pizzas and for brioche-like breads.

In pizzas, palm fat is used in the dough, creating an open crumb texture



PALM FAT BLOC 1 x 10 KILOS

PRECUT IN 10 x 1 KILOS

Article 8218

Pallet 800 kg

Box pallets / also possible for the margarines

Price: on request €/100 kg

Palm vet is extremely suitable for long-term strong heating, ± 180 °C

Additional information:

Palm fat is a pure unprocessed refined Palm fat

Palm fat remains solid up to about 32 °C.

Palm fat is perfectly suitable for deep-frying.

This type of fat is perfectly suitable for long-term strong heating.

Perfect for kitchens that process a lot of deep-fry products.

Palm fat is also used in the production of - for instance:

sauces, pizzas and for brioche type breads

In pizzas, palm fat is used in the dough, creating an open crumb texture.



PALMFLAKES CARTONS 10 KILOS

Article 8806

Pallet 50 Cartons

Weight 500 kg per pallet

Price: on request €/100 kg

Additional information:

Palm flakes is a completely new development of which we are proud. Previously, we could only offer the 10-kilo blocks.

Flakes are easy to use instead of blocks.

The palm flakes are our answer to the market demand and wishes.

With blocks, part of the block had to be melted or cut off.

The flakes allow for easy dosing and are used in the production of:

Sauces, brioche-like breads, croquettes, etc...

In pizzas, palm fat is used in the dough, creating an open crumb

texture. Palm fat is also extremely suitable for deep-frying.

The flakes consist of refined palm fat combined with stearin, a derivative of palm oil of a higher fraction.

We do not use hydrogenated fats, and the product contains no trans fats.



MARGARINE ROYAL NUT 4 X 2.5 KILOS

Article 1031

4 X 2.5 kilo in an export carton of 10 kilo

Pallet 72 Cartons

Price: on request €/100 kg

Additional information:

This product has tons of applications.

To be used for coking, frying, cake, dough, sauces, soups etc.



MARGARINE EUROGOLD 6 x 2 KILOS

Article 2003

6 X 2 kilos in an export carton of 12 kilo

Pallet 40 Cartons

Weight 480 kg

Price: on request €/100 kg

Additional information:

Delicious for baking and roasting,

But also on bread, toast etc.



OLMA MARGARINE 500 GRAM

Article 1044

20 x 500 g in an export carton of 10 kg

Pallet 72 Cartons

Weight 720 kg

Price: on request €/100 kg

Additional information:

Delicious for cooking and roasting,
and pastry applications.



CHEF OLMA MARGARINE 1 KILO

Article 2144

12 x 1 kg in an export carton of 12 kg

Pallet 60 Cartons

Weight 720 kg

Price: on request €/100 kg

Additional information:

Delicious margarine for cooking and roasting,
Pastry applications and kitchen preparation.



PACKAGING

We can offer the following unique packaging;

500 g, 1 kg, 2,5 kg, 10 kg, 20 kg.

In addition, we have a complete range of oils and frying oil in 15 liter, with the “Bag in Box” system.

Based on years of market experience, this is the most common packaging.

For special applications or quantities, we can always discuss what packaging would be the perfect solution.

We can also supply the margarine and palm fat blocks on pallets. We use a special packaging technique for this, for which boxes are no longer required. The advantage is that one doesn't have to open cartons, meaning that the margarine & palm fat can be processed quickly.

We have them in full blocks of 10 kg, but we can also supply them in precut 10 x 1 blocks.

You can easily process the blocks with less waste.



INFO / PRICES

The above is just a small selection of our 1st quality standard products. Is the product you need not listed?

Let us know, we can almost always accommodate your wishes.

Products can be combined per pallet, per type.

Prices of fats, margarines and oils are on request.

Prices are based on day quotations and amounts.

Products are offered Ex-Work, C & F or by truck, depending on the final destination and your wishes.



*Margarines
and
Oils*

Molenplaatsweg 20, 9531 JW Borger, The Netherlands
Telephone +31 - 599 - 345 600 ~ Fax +31 - 599 - 345 601
E-mail: christine@foodworld-sandostine.com
www.foodworld-sandostine.com