

# SANDOSTINE

## Food World



*Delicious Vegetarian food*

*A creative and culinary  
alternative for everyone!*

SANDOSTINE





## HISTORY

Our name originated from a culinary background which began in 1991 with a small project namely serving vegetarian dishes on the restaurant menu to change from the traditional cuisine. This evolved into a vegetarian catering. We bring prepared vegetarian dishes on the market with an emphasis on sustainable, healthy, natural and tasteful. Using fresh and healthy ingredients, we bring a whole range of full meals, sauces and derived products, all fully 'meatless'. Through professionalism and sophistication of the basic ingredients being the vegetables, we want to offer added value that we choose not manipulated and natural resources, and also prepared in an original way. This new line of diet in addition to meat and fish one of the most important in the world food pyramid but so far the most underrated and least developed in terms of supply. The existing range is limited so far largely to salads and fried or Breaded meat lookalikes. Quality is therefore primarily. The mission is to offer a vegetarian culinary creative alternative for everyone. Choose vegetarian catering... because sustainability lasts the longest.

## QUALITY

All products are made to order and always fresh! We are working only with pure and honest products which are supplied by neighboring farmers. All products are traditionally prepared, there are therefore not involve any lines. The food is prepared as food should be prepared with love and passion for the food! Only thus we can proudly say that the quality of our products is sticking up out head and shoulders. After the products are freshly prepared to go our products by the rapid freezing tunnel through which the products of their high quality, vitamins, and retain the full flavor.

## CERTIFICATION

We as manufacturers are certified with these certificates include:

IFS

TÜV NORD INTEGRA

BRC

## PACKAGING

All products can be delivered in both Retail and Catering in. Retail products will be delivered in black trays with transparent film containing a beautiful colored sticker with all the text in Spanish. To the box (Master Carton) is brown with a white sticker with the description of the product.

## TABLE OR CONTENT

You'll find information about the following products in this folder. Sauces, ready-made meals, vegetable pies, soups, quiches, stuffed vegetables and tortilla.

### VEGETARIAN =



- No meat
- No fish
- No poultry
- Dairy
- Eggs
- No ingredients derived from killed animals

### VEGAN =



- No animal products
- No dairy or dairy components
- No eggs or egg components
- No honey





## *Sauces*

### **SOY**

*Made from soya fiber and water. Fibrous structure resembling chicken structure.  
Perfectly fits in sauces and easily picks up the flavor of the sauce.*



## SAUCES

### SOY RAGOUT

Richly filled mushroom sauce with celeriac, soya strips and herbs. Retail portion natural or can be with mashed potatoes.

#### RETAIL FROZEN

Portion : 500g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 3kg  
Per outer : 2 packs  
Per pallet : 90 packs

Art. no. Soy 3kg x 2 : 73426167  
Art. no. Soy 500g x 12 : 73426168  
Art. no. Soy/Potatoes 500g x 12 : 73431102

#### PREPARATION



Prick with a fork holes in the packaging and heat in microwave for 3 to 4 minutes until it is hot enough.  
Remove the foil and stir well a few times.



Remove the packaging and put the ragout in a pan.  
Heat for 10 minutes at low temperature until it is hot enough.



Shelflife frozen: 12 months



### GYROS SOYA

Tomato sauce with basic of red and yellow peppers, corn kernels, carrot slices and soya strips with gyros spices. Retail portion natural or with rice

#### RETAIL FROZEN

Portion : 500g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 3kg  
Per outer : 2 packs  
Per pallet : 90 cartons

Art. no. Gyros 3kg x 2 : 73426159  
Art. no. Gyros 500g x 12 : 73426160  
Art. no. Gyros rice 500g x 12 : 73431100

#### PREPARATION



Prick with a fork holes in the packaging and heat in microwave for 3 to 4 minutes until it is hot enough.  
Remove the foil and stir well a few times.



Remove the packaging and put the ragout in a pan.  
Heat for 10 minutes at low temperature until it is hot enough.



Shelflife frozen: 12 months





## SAUCES

### SPAGHETTI SAUCE WITH SOY

Richly stuffed vegetables - tomato sauce with soya mince and spaghetti seasoning. Retail natural or with Quinoa.

#### RETAIL FROZEN

Portion : 500g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 3kg  
Per outer : 2 packs  
Per pallet : 90 cartons

Art. no. Spaghetti 3kg x 2 : 73426145  
Art. no. Spaghetti 500g x 12 : 73426166  
Art. no. Spaghetti / Quinoa 500g x 12 : 73431101

#### PREPARATION



Prick with a fork holes in the packaging and heat in microwave for 3 to 4 minutes until it is hot enough.  
Remove the foil and stir well a few times.



Remove the packaging and put the ragout in a pan.  
Heat for 10 minutes at low temperature until it is hot enough.



Shelflife frozen: 12 months



### SOY BALLS NATURAL OR IN TOMATO SAUCE

Tomato sauce with basic of red and yellow peppers, corn kernels, carrot slices and soya strips with gyros spices. Retail portion natural or with rice

#### RETAIL FROZEN

Portion : 500g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 3kg (tomato)  
: 2,5kg (natural 50g x 5)  
Per outer : 2 packs  
Per pallet : 90 cartons

Art. no. Balls/tomato 3kg x 2 : 73426161  
Art. no. Balls/tomato 500g x 12 : 73426162  
Art. no. Balls natural 2.5 kg x 2 : 73421314

#### PREPARATION



Prick with a fork holes in the packaging and heat in microwave for 3 to 4 minutes until it is hot enough.  
Remove the foil and stir well a few times.



Remove the packaging and put the ragout in a pan.  
Heat for 10 minutes at low temperature until it is hot enough.



Shelflife frozen: 12 months





*Ready-made meals*





## READY-MADE MEALS

### VEGETABLE LASAGNA

Lasagna on the basis of mixed vegetables (carrot, leek, peppers), spicy lentil - tomato sauce, soya mince and white sauce with Emmental cheese.

#### RETAIL FROZEN

Portion : 400g  
Per outer : 12 packs  
Per pallet : 88 cartons

Art. no. 3kg x 2

Art. no. 400g x 12

#### CATERING FROZEN

Portion : 3kg  
Per outer : 2 x 3kg  
Per pallet : 90 cartons

: 73426163

: 73426164

#### PREPARATION



Remove the aluminum container and place in a preheated oven at 180° C.  
Bake for 20 to 30 minutes in the oven at 180° C.



Shelflife frozen: 9 months



### MOUSSAKA WITH LENTILS / SOY

Moussaka with eggplant - zucchini - potato and lentil - tomato sauce with soya mince, covered with a white sauce and Emmental cheese .

#### RETAIL FROZEN

Portion : 400g  
Per outer : 12 packs  
Per pallet : 88 cartons

Art. no. 3kg x 2

Art. no. 400g x 12

#### CATERING FROZEN

Portion : 3kg  
Per outer : 2 x 3kg  
Per pallet : 90 cartons

: 73426139

: 73426165

#### PREPARATION



Remove the aluminum container and place in a preheated oven at 180° C.  
Bake for 20 to 30 minutes in the oven at 180° C.



Shelflife frozen: 9 months





## READY-MADE MEALS

### SPRING ROLL

Stuffed rice sheets with vegetables (carrot, leek, celery, zucchini), curry and spices.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 24 x 200g  
Per outer : 1 x (24 x 200g)  
Per pallet : 90 cartons

Art. no. 24 x 200g

: 73427204

Art. no. (2 x 200g) x 12

: 73427210

#### PREPARATION

For best results first defrost in the refrigerator.

Defrosting and frying or bake at 180° C in the oven.

Make sure the spring rolls don't stick together before frying or baking them in the oven.



Shelflife frozen: 9 months



### WRAPS VEGETABLE MIX

Stuffed tortilla wraps with julienne vegetables (carrots, zucchini, celery, leeks) and soya strips and processed cheese.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 24 x 200g  
Per outer : 1 x (24 x 200g)  
Per pallet : 90 cartons

Art. no. 24 x 200g

: 73428208

Art. no. (2 x 200g) x 12

: 73428209

#### PREPARATION

Bake in a preheated oven at 180° C for 20 to 25 min.

Can also be heated in a microwave oven.



Shelflife frozen: 9 months





*Pies*





## PIES

### PIE BROCCOLI MUSHROOM

Puff pastry pie filled with broccoli, mushroom and cream filling.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 24 x 200g  
Per outer : 1 x (24 x 200g)  
Per pallet : 90 cartons

Art. no. 24 x 200g

: 73424154

Art. no. (2 x 200g) x 12

: 73424155

#### PREPARATION



Bake in a preheated oven at 180 ° C for 20 to 25 min.  
Can also be heated in a microwave oven.



Shelflife frozen: 9 months



### PIE TOMATO - EGGPLANT

Puff pastry pie filled with eggplant, tomato and celeriac, cream filling.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 24 x 200g  
Per outer : 1 x (24 x 200g)  
Per pallet : 90 cartons

Art. no. 24 x 200g

: 73424156

Art. no. (2 x 200g) x 12

: 73424157

#### PREPARATION



Bake in a preheated oven at 180° C for 20 to 25 min.  
Can also be heated in a microwave oven.



Shelflife frozen: 9 months



### PIE CARROT - LEEK

Puff pastry pie filled with eggplant, tomato and celeriac, cream filling.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 packs  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 24 x 200g  
Per outer : 1 x (24 x 200g)  
Per pallet : 90 cartons

Art. no. 24 x 200g

: 73424158

Art. no. (2 x 200g) x 12

: 73424159

#### PREPARATION



Bake in a preheated oven at 180° C for 20 to 25 min.  
Can also be heated in a microwave oven.



Shelflife frozen: 9 months





## *Soups*





## SOUPS

### SOUP CORN - CURRY

#### FROZEN SMALL

Portion : 1L  
Per outer : 6 packs  
Per pallet : 88 cartons

Art. no. 3L x 2  
Art. no. 1L x 6

#### FROZEN BIG

Portion : 3L  
Per outer : 2 packs  
Per pallet : 88 cartons

: 73432124  
: 73432125

#### PREPARATION



Defrosting in steamer or in refrigerator.  
Heating in bowl or steamer (microwave).



Shelflife frozen: 9 months



### SOUP PEPPER - COCOS

#### FROZEN SMALL

Portion : 1L  
Per outer : 6 packs  
Per pallet : 88 cartons

Art. no. 3L x 2  
Art. no. 1L x 6

#### FROZEN BIG

Portion : 3L  
Per outer : 2 packs  
Per pallet : 88 cartons

: 73432126  
: 73432127

#### PREPARATION



Defrosting in steamer or in refrigerator.  
Heating in bowl or steamer (microwave).



Shelflife frozen: 9 months





*Zuiches*





## QUICHES

### QUICHE SALMON - ZUCCHINI

Bottom puff stuffed with zucchini, celeriac, smoked salmon, egg, cream, cheese .

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 10 x 170g  
Per outer : 2 x (10 x 170g)  
Per pallet : 90 cartons

Art. no. (10 x 170g) x 2

: 73425193

Art. no. (2 x 170g) x 12

: 73425194

#### PREPARATION

For best results defrosting in the fridge.

Then bake in a preheated oven at 180° C and continue baking for 20 to 25 minutes until pastry is crispy.



Shelflife frozen: 9 months



### QUICHE PROVENCALE

Bottom puff stuffed with zucchini, eggplant, tomato, garlic, egg, cheese, cream.

#### RETAIL FROZEN

Portion : 2 x 170g  
: 8 x 20g (apero)

Per outer : 12 x (2 x 170g)  
: 20 x (8 x 20g)

Per pallet: : 88 cartons

#### CATERING FROZEN

Portion : 10 x 170g  
: 30 x 170g  
: 150 x 20g (apero)

Per outer : 2 x (30 x 170g)  
: 2 x (150 x 20g)

Per pallet : 90 cartons

Art. no. (10 x 170g) x 2

: 73425187

Art. no. (2 x 170g) x 12

: 73425188

#### PREPARATION

For best results defrosting in the fridge.

Then bake in a preheated oven at 180° C and continue baking for 20 to 25 minutes until pastry is crispy.



Shelflife frozen: 9 months



## QUICHES

### QUICHE ESPAGNE

Bottom puff stuffed with peppers, zucchini, garlic, olives, feta, egg, cheese and cream.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 10 x 170g  
Per outer : 2 x (10 x 170g)  
Per pallet : 90 cartons

Art. no. (10 x 170g) x 2

: 73425189

Art. no. (2 x 170g) x 12

: 73425190

#### PREPARATION



For best results defrosting in the fridge.

Then bake in a preheated oven at 180° C and continue baking for 20 to 25 minutes until pastry is crispy.



Shelflife frozen: 9 months



### QUICHE LEEK - ONION - RAISIN

Bottom puff stuffed with leek, onion, raisin, egg, cream and cheese.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet: : 88 cartons

#### CATERING FROZEN

Portion : 10 x 170g  
Per outer : 2 x (30 x 170g)  
Per pallet : 90 cartons

Art. no. (10 x 170g) x 2

: 73425185

Art. no. (2 x 170g) x 12

: 73425186

#### PREPARATION



For best results defrosting in the fridge.

Then bake in a preheated oven at 180° C and continue baking for 20 to 25 minutes until pastry is crispy.



Shelflife frozen: 9 months





## QUICHES

### QUICHE RUCCOLA - FETA

Bottom puff stuffed with potato, rocket salad, zucchini, tomato, feta, egg, cream and cheese.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2x170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 10 x 170g  
Per outer : 2 x (10 x 170g)  
Per pallet : 90 cartons

Art. no. (10 x 170g) x 2

: 73425182

Art. no. (2 x 170g) x 12

: 73425183

#### PREPARATION



For best results defrosting in the fridge. Then bake in a preheated oven at 180° C and continue baking for 20 to 25 minutes until pastry is crispy.



Shelflife frozen: 9 months



### VEGAN QUICHE

Bottom puff stuffed with carrot, leek, celeriac, herbs, cheese, dairy.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet: : 88 cartons

#### CATERING FROZEN

Portion : 10 x 170g  
Per outer : 2 x (30 x 170g)  
Per pallet : 90 cartons

Art. no. (10 x 170g) x 2

: 73425191

Art. no. (2 x 170g) x 12

: 73425192

#### PREPARATION



For best results defrosting in the fridge. Then bake in a preheated oven at 180° C and continue baking for 20 to 25 minutes until pastry is crispy.



Shelflife frozen: 9 months



### APERIO QUICHE

#### RETAIL FROZEN

Portion : 8 x 20g  
Per outer : 20 x (8 x 20g)  
Per pallet: : 88 cartons

Art. no. 20 x (8 x 20g)

: 73425184

#### PREPARATION



For best results defrosting in the fridge. Then bake in a preheated oven at 180° C and continue baking for 5 to 10 minutes until pastry is crispy.



Shelflife frozen: 9 months







*Stuffed vegetables*





## STUFFED VEGETABLES

### STUFFED PEPPER

Steamed peppers stuffed with minced vegetables, soya mix and processed cheese.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 x (2 x 200g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 200g  
Per outer : 2 x (12 x 200g)  
Per pallet : 90 cartons

Art. no. (12 x 200g) x 2

: 73422117

Art. no. (2 x 200g) x 12

: 73422118

#### PREPARATION



For best results defrosting in the fridge.

Warm-up in a preheated oven at 160° C and bake for 10 minutes at 180° C.



Reheat in a microwave or steamer for 3 minutes (900w).



Shelflife frozen: 6 months



### STUFFED EGGPLANT

Steamed eggplant stuffed with rice, soya, celeriac, herbs.

#### RETAIL FROZEN

Portion : 2 x 250g  
Per outer : 12 x (2 x 250g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 6 x 250g  
Per outer : 2 x (6 x 250g)  
Per pallet : 90 cartons

Art. no. (6 x 250g) x 2

: 73422113

Art. no. (2 x 250g) x 12

: 73422114

#### PREPARATION



For best results defrosting in the fridge.

Warm-up in a preheated oven at 160° C and bake for 10 minutes at 180° C.



Reheat in a microwave or steamer for 3 minutes (900w).



Shelflife frozen: 6 months





## STUFFED VEGETABLES

### STUFFED TOMATO SOY

Stuffed tomato with soya, minced vegetables and processed cheese.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 x (2 x 200g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 200g  
Per outer : 2 x (12 x 200g)  
Per pallet : 90 cartons

Art. no. (12 x 200g) x 2

: 73422119

Art. no. (2 x 200g) x 12

: 73422120

#### PREPARATION



For best results defrosting in the fridge.

Warm-up in a preheated oven at 160° C and bake for 10 minutes at 180° C.



Reheat in a microwave or steamer for 3 minutes (900w).



Shelflife frozen: 6 months



### STUFFED ZUCCHINI

Steamed courgette with soya, minced vegetables and processed cheese.

#### RETAIL FROZEN

Portion : 2 x 200g  
Per outer : 12 x (2 x 200g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 6 x 200g  
Per outer : 2 x (6 x 200g)  
Per pallet : 90 cartons

Art. no. (6 x 200g) x 2

: 73422115

Art. no. (2 x 200g) x 12

: 73422116

#### PREPARATION



For best results defrosting in the fridge.

Warm-up in a preheated oven at 160° C and bake for 10 minutes at 180° C.



Reheat in a microwave or steamer for 3 minutes (900w).



Shelflife frozen: 6 months







*Tortilla*



## TORTILLA

### TORTILLA POTATO - ONION

Potato, onion, garlic, eggs, spices.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 170g  
Per outer : 2 x (12 x 170g)  
Per pallet : 90 cartons

Art. no. (12 x 170g) x 2

: 73422117

Art. no. (2 x 170g) x 12

: 73428118

#### PREPARATION



For best results defrosting in the fridge.

Reheat in a preheated oven at 160° C.

In addition, bake at 180° C for 15 to 20 min.



Shelflife frozen: 9 months



### TORTILLA POTATO - GARDEN PEA

Potato, onion, garlic, garden pea, egg, herbs.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 170g  
Per outer : 2 x (12 x 170g)  
Per pallet : 90 cartons

Art. no. (12 x 170g) x 2

: 73428115

Art. no. (2 x 170g) x 12

: 73428116

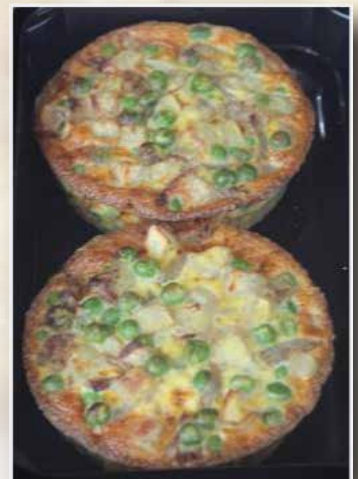
#### PREPARATION



For best results defrosting in the fridge.

Reheat in a preheated oven at 160° C.

In addition, bake at 180° C for 15 to 20 min.



Shelflife frozen: 9 months





## TORTILLA

### TORTILLA SPINACH - EGGPLANT

Potato, spinach, eggplant, garlic, eggs, herbs.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 170g  
Per outer : 2 x (12 x 170g)  
Per pallet : 90 cartons

Art. no. (12 x 170g) x 2

: 73428123

Art. no. (2 x 170g) x 12

: 73428124

#### PREPARATION



For best results defrosting in the fridge.

Reheat in a preheated oven at 160° C.

In addition, bake at 180° C for 15 to 20 min.



Shelflife frozen: 9 months



### TORTILLA GREEN PEPPER - MUSHROOM

Potato, green pepper, mushrooms, garlic, eggs, herbs.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 170g  
Per outer : 2 x (12 x 170g)  
Per pallet : 90 cartons

Art. no. (12 x 170g) x 2

: 73428119

Art. no. (2 x 170g) x 12

: 73428120

#### PREPARATION



For best results defrosting in the fridge.

Reheat in a preheated oven at 160° C.

In addition, bake at 180° C for 15 to 20 min.



Shelflife frozen: 9 months



## TORTILLA

### TORTILLA TOMATO - ZUCCHINI

Potato, zucchini, tomato, garlic, eggs, spices.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 170g  
Per outer : 2 x (12 x 170g)  
Per pallet : 90 cartons

Art. no. (12 x 170g) x 2

: 73428125

Art. no. (2 x 170g) x 12

: 73428126

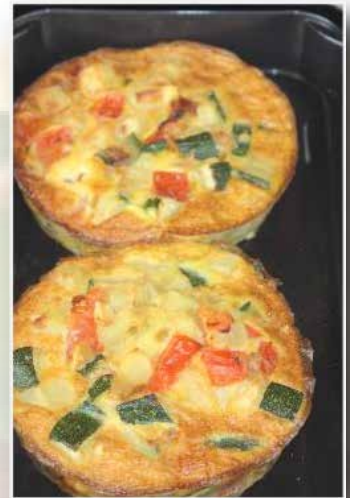
#### PREPARATION



For best results defrosting in the fridge.

Reheat in a preheated oven at 160° C.

In addition, bake at 180° C for 15 to 20 min.



Shelflife frozen: 9 months



### TORTILLA PEPPER - ONION

Potato, pepper, onion, garlic, eggs, spices.

#### RETAIL FROZEN

Portion : 2 x 170g  
Per outer : 12 x (2 x 170g)  
Per pallet : 88 cartons

#### CATERING FROZEN

Portion : 12 x 170g  
Per outer : 2 x (12 x 170g)  
Per pallet : 90 cartons

Art. no. (12 x 170g) x 2

: 73428121

Art. no. (2 x 170g) x 12

: 73428122

#### PREPARATION



For best results defrosting in the fridge.

Reheat in a preheated oven at 160° C.

In addition, bake at 180° C for 15 to 20 min.



Shelflife frozen: 9 months





## PACKAGING

All products can be delivered in both Retail and Catering in. Retail products will be delivered in black trays with transparent film containing a beautiful colored sticker with all the text in Spanish. To the box (Master Carton) is brown with a white sticker with the description of the product.





*Delicious Vegetarian food*

*A creative and culinary  
alternative for everyone!*

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