

SANDOSTINE

Food World



Fresh frozen Sushi's
the delicate way!

SANDOSTINE

ABOUT US

We MP Foods were created in 1999 and are specialized in the manufacturing and the distribution of fresh and frozen sushi. An extensive know-how and a culture of the Japanese culinary art, allowing us to develop quality products. We are the creator and a leader of the market of the sushi in GMS in France. The quality is extended, delicious, and from the highest quality. It proposes a practical meal solution, healthy and tasty, in response to growing consumer trends. The consumers are in search of practicality and saving time to be in phase with their rhythms of life. But they are also looking for healthy and quality products to satisfy a will of "eating better".

We have 16 years of experience and around 130 employees. We have a strong production capacity distributed on near 3000m². This high-level tool allows us to make quality products in a controlled environment. We produce every day 500.000 in fresh and know also in frozen. Our factory is located in the central of France.

ORIGIN OF INGREDIENTS

We attached a great importance for the origin of our raw materials:

Our salmon come from farmed fish in Norway;

Our shrimps of Vietnam result from a sustainable and reasoned certified fish farming;

Our rice of Japanese variety comes from the European Union;

Our vegetables are selected with French or European farmers.



QUALITY

MP Foods selects strictly raw materials entering the composition of finished products.

Stages of selection of raw materials are defined in the purchase process before every referencing like:

Sampling, test, committee of tasting which includes different services (quality, R&D, production), analysis for check of the conformity of raw materials with the regulations in force by microbiological analyses and physic chemical specific in every raw material.

Our rice: been the object of in-depth researches for its applications in our products to fix the determining parameters of our recipes as well as the criteria of acceptance of the batch of raw materials

Our salmon filet: TRIM E +, quality stemming from the breeding in the Norwegian fjords.

Its checked food as well as its follow-up by the sanitary authorities on the place of breeding so guarantees us parasite's absence on our salmon.

Our seaweeds nori: analyzed to guarantee their conformity as for the toxicological values of references in heavy metals (Opinion of the upper council of hygiene of France)

Our vinegar of rice: specific recipe for its use in our sushi, confers targeted organoleptic characteristics: acid, sweet and salty (control upon receipt of the following parameters rate of salt, brix, pH, associated to these targets) and differentiates us of our competitors

Every day our quality department validates the use of raw materials:

Fish: validity of use with regard to the date of slaughter;

Vegetables: validation of the aspect during the cut, the use of vegetables cut of the same day;

Rice: use of rice freshly only, daily cooking of the rice.



CERTIFICATION

We carry the IFSC certification superior level, certification IFS upper level giving evidence of the quality and of the safety of our processes as well as our products. MPF Foods detains the IFS certificate upper level 6 versions and makes every effort to follow and improve constantly the efficiency of the management system of the quality: Animation of management reviews, followed by the plan of continuous improvement and by indicators quality monthly. Our quality service realizes numerous tests within our factory based on the application of the method HACCP. Our analyses are confided to independent laboratories certified COFRAC.

TRACEABILITY

Our system of traceability - a guarantee for our customers and the consumers! The follow-up of the traceability is realized in every stage of production and allows us to know all the batch numbers of our raw materials a finished product. During the reception of raw material, we control and a number of internal batch number and a label of traceability are affixed. The IT follow-up of our traceability we guaranteed better one reactivity in a crisis. Finished products are identified by their batch number (day of manufacturing), the BBD and the hour of packaging (in hours, minutes, seconds).

BRAND

A Leading brand/product in self-service mass distribution, and a leading brand for Cash and Carries, Catering, hostelryes, gas stations etc. It proposes a practical meal solution, healthy and tasty, in response to growing consumer trends the consumers are in search of practicality and saving time to be in phase with their rhythms of life.

But they are also looking for healthy and quality products to satisfy a will of "eating better".

PACKAGING

There are 2 versions for each retail pack:

- North version: German (DE), Dutch (NL), Danish (DK), Swedish (SE) and Finch (FI) languages
- South version: French (FR), English (GB), Spanish (ES), Italian (IT) and Portuguese (PT) languages

All our Catering packaging contains the following languages: France (FR), Spanish (ESP), Belgium (BEL), Luxembourg (LUX), Portuguese (PT) and Italian (IT).

CATERING RANGE

Each tray are individually packaged in plastic sleeves with ingredient list label and then the tray are packaged in white box with mandatory information label (product name, product code, BBD, bar code, weight, "do not refreeze"....)

The catering packaging doesn't have Soja, wasabi, jengibre or wooden sticks inside the box.

FROZEN SUSHI SALMON NIGIRI 20 pieces

Product Name	: Frozen sushi 20 Salmon Nigiri
Bar code	: 3760022337450
Product code	: PFSUTR01
Net weight	: 560 g
Shelf Life	: 12 months
Languages	: Fr - ESP - Bél - Lux - Por - It

COMPOSITION

Prepared rice
Raw salmon

STORAGE

Frozen - Store at -18°C until the BBE date printed on the packaging.
ONCE DEFROSTED, DO NOT REFREEZE

DEFROSTING

In the microwave: Remove the protective film and dressings from the tray. Microwave for 5 - 6 minutes (250 Watts). Leave the sushi at room temperature (20°C) for 15 minutes before eating. The dressing will defrost naturally after 10 minutes at room temperature.

At room temperature: Remove the tray from the box. Let the sushi defrost in their packaging 2 at 3 hours at room temperature (20°C). Remove the protective film and taste.

The defrosting in the fridge can damage the quality of the rice

PACKAGING INFORMATION

Packaging type	: trail + film
Size of the sale unit	: 290x190x31 mm
Gross weight	: 603 g
Number of SU per cases	: 3
Size of the case	: 306x206x106 mm
Case weight	: 1948 g

PALLET PACKAGING

Size of the pallet	: 1200x800x1740 mm
Number of cases per layer	: 12
Number of layers per pallet	: 15
Number of cases per pallet	: 180
Number of SU per pallet	: 540
Pallet gross weight	: 371 kg



Our quality commitments

- ✓ Strong traceability of our ingredients.
- ✓ Rigorous selection of our raw materials



FROZEN SUSHI SHRIMP NIGIRI 20 pieces

Product Name	: Frozen Sushi 20 Shrimp Nigiri
Bar code	: 3760022337689
Product code	: PFSUTR06
Net weight	: 512 g
Shelf Life	: 12 months
Languages	: Fr - ESP - Bél - Lux - Por - It



COMPOSITION

Prepared rice
Cooked shrimp

STORAGE

Frozen - Store at -18°C until the BBE date printed on the packaging.

ONCE DEFROSTED, DO NOT REFREEZE

DEFROSTING

In the microwave: Remove the protective film and dressings from the tray. Microwave for 5 - 6 minutes (250 Watts). Leave the sushi at room temperature (20°C) for 15 minutes before eating. The dressing will defrost naturally after 10 minutes at room temperature.

At room temperature: Remove the tray from the box. Let the sushi defrost in their packaging 2 at 3 hours at room temperature (20°C). Remove the protective film and taste.

The defrosting in the fridge can damage the quality of the rice

PACKAGING INFORMATION

Packaging type	: trail + film
Size of the sale unit	: 290x190x31 mm
Gross weight	: 555 g
Number of SU per cases	: 3
Size of the case	: 306x206x106 mm
Case weight	: 1804 g

PALLET PACKAGING

Size of the pallet	: 1200x800x1740 mm
Number of cases per layer	: 12
Number of layers per pallet	: 15
Number of cases per pallet	: 180
Number of SU per pallet	: 540
Pallet gross weight	: 345 kg

Our quality commitments

- ✓ Strong traceability of our ingredients.
- ✓ Rigorous selection of our raw materials



FROZEN SUSHI 26 pieces

Product Name	: Frozen sushi 26 pieces
Bar code	: 3760022332370
Product code	: PFSUKANB03
Net weight	: 501 g
Shelf Life	: 12 months
North version	: DE, NL, DK, SE, FI
South version	: FR, GB, ES, IT, PT



COMPOSITION

6 Raw salmon nigiri	2 Soy sauce
8 Raw salmon maki	2 Wasabi
4 Cucumber maki	2 Ginger
4 Shrimp-avocado california	2 Pair of Chopsticks
4 Cooked salmon-teriyaki California	

Our quality commitments

- ✓ Strong traceability of our ingredients.
- ✓ Rigorous selection of our raw materials

STORAGE

Frozen - Store at -18°C until the BBE date printed on the packaging.

ONCE DEFROSTED, DO NOT REFREEZE

DEFROSTING

In the microwave: Remove the protective film and dressings from the tray. Microwave for 5 - 6 minutes (250 Watts). Leave the sushi at room temperature (20°C) for 15 minutes before eating. The dressing will defrost naturally after 10 minutes at room temperature.

At room temperature: Remove the tray from the box. Let the sushi defrost in their packaging 2 at 3 hours at room temperature (20°C). Remove the protective film and taste.

The defrosting in the fridge can damage the quality of the rice

PACKAGING INFORMATION

Packaging type	: trail + film + cardboard box
Size of the sale unit	: 192x45x293 mm
Gross weight	: 628 g
Number of SU per cases	: 4
Size of the case	: 326x209x210 mm
Case weight	: 2702 g

PALLET PACKAGING

Size of the pallet	: 1200x800x1825 mm
Number of cases per layer	: 12
Number of layers per pallet	: 8
number of cases per pallet	: 96
Number of SU per pallet	: 384
Pallet gross weight	: 279 kg



FROZEN SUSHI CUCUMBER MAKI 40 pieces

Product Name	: Frozen Sushi 40 Cucumber Maki
Bar code	: 3760022337474
Product code	: PFSUTR03
Net weight	: 540 g
Shelf Life	: 12 months
Languages	: Fr - ESP - Bél - Lux - Por - It



COMPOSITION

Prepared rice
Raw salmon

Our quality commitments

- ✓ Strong traceability of our ingredients.
- ✓ Rigorous selection of our raw materials

STORAGE

Frozen - Store at -18°C until the BBE date printed on the packaging.

ONCE DEFROSTED, DO NOT REFREEZE

DEFROSTING

In the microwave: Remove the protective film and dressings from the tray. Microwave for 5 - 6 minutes (250 Watts). Leave the sushi at room temperature (20°C) for 15 minutes before eating. The dressing will defrost naturally after 10 minutes at room temperature.

At room temperature: Remove the tray from the box. Let the sushi defrost in their packaging 2 at 3 hours at room temperature (20°C). Remove the protective film and taste.

The defrosting in the fridge can damage the quality of the rice

PACKAGING INFORMATION

Packaging type	: trail + film
Size of the sale unit	: 290x190x31 mm
Gross weight	: 583 g
Number of SU per cases	: 3
Size of the case	: 306x206x106 mm
Case weight	: 1888 g

PALLET PACKAGING

Size of the pallet	: 1200x800x1740 mm
Number of cases per layer	: 12
Number of layers per pallet	: 15
Number of cases per pallet	: 180
Number of SU per pallet	: 540
Pallet gross weight	: 360 kg



FROZEN SUSHI SALMON-BELL PEPPER MAKI 40 pieces

Product Name	: Frozen sushi 40 salmon-bell pepper maki
Bar code	: 3760022337481
Product code	: PFSUTR05
Net weight	: 560 g
Shelf Life	: 12 months
Languages	: Fr - ESP - Bél - Lux - Por - It



COMPOSITION

Prepared rice
Cooked Salmon/Bell pepper

STORAGE

Frozen - Store at -18°C until the BBE date printed on the packaging.

ONCE DEFROSTED, DO NOT REFREEZE

DEFROSTING

In the microwave: Remove the protective film and dressings from the tray. Microwave for 5 - 6 minutes (250 Watts). Leave the sushi at room temperature (20°C) for 15 minutes before eating. The dressing will defrost naturally after 10 minutes at room temperature.

At room temperature: Remove the tray from the box. Let the sushi defrost in their packaging 2 at 3 hours at room temperature (20°C). Remove the protective film and taste.

The defrosting in the fridge can damage the quality of the rice

PACKAGING INFORMATION

Packaging type	: trail + film
Size of the sale unit	: 290x190x31 mm
Gross weight	: 560 g
Number of SU per cases	: 3
Size of the case	: 306x206x106 mm
Case weight	: 1948 g

PALLET PACKAGING

Size of the pallet	: 1200x800x1740 mm
Number of cases per layer	: 12
Number of layers per pallet	: 15
Number of cases per pallet	: 180
Number of SU per pallet	: 540
Pallet gross weight	: 371 kg



Our quality commitments

- ✓ Strong traceability of our ingredients.
- ✓ Rigorous selection of our raw materials

FROZEN SUSHI SALMON MAKI 40 pieces

Product Name	: Frozen sushi 40 Salmon Maki
Bar code	: 3760022337467
Product code	: PFSUTR02
Net weight	: 540 g
Shelf Life	: 12 months
Languages	: Fr - ESP - Bél - Lux - Por - It



COMPOSITION

Prepared rice
Raw salmon

Our quality commitments

- ✓ Strong traceability of our ingredients.
- ✓ Rigorous selection of our raw materials

STORAGE

Frozen - Store at -18°C until the BBE date printed on the packaging.

ONCE DEFROSTED, DO NOT REFREEZE

DEFROSTING

In the microwave: Remove the protective film and dressings from the tray. Microwave for 5 - 6 minutes (250 Watts). Leave the sushi at room temperature (20°C) for 15 minutes before eating. The dressing will defrost naturally after 10 minutes at room temperature.

At room temperature: Remove the tray from the box. Let the sushi defrost in their packaging 2 at 3 hours at room temperature (20°C). Remove the protective film and taste.

The defrosting in the fridge can damage the quality of the rice

PACKAGING INFORMATION

Packaging type	: trail + film
Size of the sale unit	: 290x190x31 mm
Gross weight	: 583 g
Number of SU per cases	: 3
Size of the case	: 306x206x106 mm
Case weight	: 1888 g



PALLET PACKAGING

Size of the pallet	: 1200x800x1740 mm
Number of cases per layer	: 12
Number of layers per pallet	: 15
Number of cases per pallet	: 180
Number of SU per pallet	: 540
Pallet gross weight	: 360 kg



FROZEN SUSHI SALMON-TERIYAKI CALIFORNIA 40 pieces

Product Name	: Frozen sushi 40 salmon-teriyaki california
Bar code	: 3760022337498
Product code	: PFSUTR04
Net weight	: 656 g
Shelf Life	: 12 months
Languages	: Fr - ESP - Bél - Lux - Por - It



COMPOSITION

Prepared rice
Cooked Salmon/Teriyaki

STORAGE

Frozen - Store at -18°C until the BBE date printed on the packaging.

ONCE DEFROSTED, DO NOT REFREEZE

DEFROSTING

In the microwave: Remove the protective film and dressings from the tray. Microwave for 5 - 6 minutes (250 Watts). Leave the sushi at room temperature (20°C) for 15 minutes before eating. The dressing will defrost naturally after 10 minutes at room temperature.

At room temperature: Remove the tray from the box. Let the sushi defrost in their packaging 2 at 3 hours at room temperature (20°C). Remove the protective film and taste.

The defrosting in the fridge can damage the quality of the rice

PACKAGING INFORMATION

Packaging type	: trail + film
Size of the sale unit	: 290x190x31 mm
Gross weight	: 699 g
Number of SU per cases	: 3
Size of the case	: 306x206x106 mm
Case weight	: 2236 g

PALLET PACKAGING

Size of the pallet	: 1200x800x1740 mm
Number of cases per layer	: 12
Number of layers per pallet	: 15
Number of cases per pallet	: 180
Number of SU per pallet	: 540
Pallet gross weight	: 422 kg

Our quality commitments

- ✓ Strong traceability of our ingredients.
- ✓ Rigorous selection of our raw materials



PACKAGING



SUSHI 20 Nigiri Langostino

INGREDIENTES/INGREDIENTS : Arroz preparado 84% (agua, arroz, preparación a base de vinagre (jarabe de azúcar invertido, vinagre de arroz, vinagre de alcohol, sal), aceite de girasol), langostino 15,6% (langostino (CRUSTACEO) sal), nori (alga deshidratada) / Sushi : Prepared rice 84% (water, rice, vinegar making (inverted sugar syrup, rice vinegar, spirit vinegar, salt), sunflower oil), cooked shrimp 15,6 % (shrimp (SHELLFISH), salt), nori (dried seaweed).

Información nutricional (por 100g) / Nutritional values for 100g : XXXKj / XXXKcal; Proteínas / Protein x.xg; Hidratos de carbono / Carbohydrates x.xg; de los cuales azúcares / of with sugar x.xg; Grasas/ Fat x.xg; de las cuales saturadas of which saturated x.xg; Sal / Salt x.xg; Fibra / Fiber x.xg

En un microondas/In the microwave : Colocar el producto separándolo en un plato apto para microondas y descongelar a potencia mínima (170 Watts) durante 3 a 5 minutos. Dejar reposar aproximadamente unos 25 – 30 minutos a temperatura ambiente antes de consumir / Arrange the deep-frozen sushi onto a plate suitable for a microwave oven (without the dressings), leaving space between them. Microwave for 3-5 minutes (170 Watts, min.power). Let the sushi rest at room temperature (20°C) for 30 minutes before eating. The dressings will defrost naturally after 10 minutes at room temperature.

Preparación / Defrosting : Conservar el film protector y dejar descongelar 2 a 3 horas a temperatura ambiente antes de degustar. / Allow 2 to 3 hours to let the sushi defrost in their packaging at room temperature (20°C). Remove the protective film and taste.

Consumir preferentemente antes del fin de: Ver en el plástico protector / Best before end: Until the BBE date printed on the packaging

Peso neto / Net weight : 512g

No volver a congelar un producto descongelado / Once defrosted, do not refreeze
Conservación / Storage -18°C



Réf :XXX

SUSHI 40 Maki Salmón cocido-paprika

INGREDIENTES/INGREDIENTS : Arroz preparado 72,9% (agua, arroz, preparación a base de vinagre (jarabe de azúcar invertido, vinagre de arroz, vinagre de alcohol, sal), aceite de girasol), salmón cocido 17,6% (PESCADO), nori (alga deshidratada), mayonesa (aceite de colza, yema de huevo, agua, vinagre de alcohol, granos de MOSTAZA, azúcar, sal, especias), paprika en polvo 0,15%, sal, aneth. / Sushi : Prepared rice 72.9% (water, rice, vinegar making (inverted sugar syrup, rice vinegar, spirit vinegar, salt), sunflower oil), cooked salmon 17.6 % (FISH), nori (dried seaweed), mayonnaise (colza oil, EGG yolk, water, spirit vinegar, MUSTARD seeds, sugar, salt, spices), paprika powder 0,15%, salt, dill.

Información nutricional (por 100g) / Nutritional values for 100g : XXXKj / XXXKcal; Proteínas / Protein x.xg; Hidratos de carbono / Carbohydrates x.xg; de los cuales azúcares / of with sugar x.xg; Grasas/ Fat x.xg; de las cuales saturadas of which saturated x.xg; Sal / Salt x.xg; Fibra / Fiber x.xg

En un microondas/In the microwave : Colocar el producto separándolo en un plato apto para microondas y descongelar a potencia mínima (170 Watts) durante 3 a 5 minutos. Dejar reposar aproximadamente unos 25 – 30 minutos a temperatura ambiente antes de consumir / Arrange the deep-frozen sushi onto a plate suitable for a microwave oven (without the dressings), leaving space between them. Microwave for 3-5 minutes (170 Watts, min.power). Let the sushi rest at room temperature (20°C) for 30 minutes before eating. The dressings will defrost naturally after 10 minutes at room temperature.

Preparación/Defrosting : Conservar el film protector y dejar descongelar 2 a 3 horas a temperatura ambiente antes de degustar. / Allow 2 to 3 hours to let the sushi defrost in their packaging at room temperature (20°C). Remove the protective film and taste.

Consumir preferentemente antes del fin de: Ver en el plástico protector / Best before end: Until the BBE date printed on the packaging

Peso neto / Net weight : 560g

No volver a congelar un producto descongelado / Once defrosted, do not refreeze
Conservación / Storage -18°C



Réf :XXX



For all Catering range there are 2 possibilities:

3 Trays with a film cover inside a master white carton or 2 trays packed in cardboard packaging (= individual pack) inside a master white carton.





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the delicate way!

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