

SANDOSTINE

Food World



CRUNCHY SUSHI WITH A CRISPY COAT

SANDOSTINE

“CRUNCHY SUSHI WITH A CRISPY COAT”

INTRODUCTION

Crunchy Sushi, bite with style! Crunchy is a fully patented, innovative, premium Sushi concept, a *new, exclusive, unique, and delicious* cocktail appetizer!

The Crunchy Sushi has different taste sensations. With only a quick frying time needed, Crunchy Sushi becomes finger food. It can be portioned by a serrated knife into six equal pieces, ready for consumption. Tasting a prepared Crunchy gives you a crispy, light experience whereas the rice is luke warm and its core its relatively cold as when tasting a freshly made sushi. The Crunchy has different taste sensations. With only a quick frying time needed, Crunchy Sushi becomes crunchy finger food. It can be portioned by a serrated knife into equal pieces, ready for consumption.

Crunchy Sushi is the innovative alternative, low calorie to traditional finger food.

We have 3 fantastic Crunchy Sushi rolls for Catering, the Crunchy California roll, the Crunchy Salmon roll and the Crunchy Vegetarian roll. Shortely we introduce 2 other fantastic Crunchy rolls, we keep you informed!



WHAT IS CRUNCHY?

- CRUNCHY = a crunchy sushi bite;
- CRUNCHY = a fried sushi roll with high quality ingredients in a crispy coating;
- CRUNCHY = quality sushi from the freezer;
- CRUNCHY = a bite free of artificial colors or flavours;
- CRUNCHY = fully patented.

FRESH INGREDIENTS

Fresh ingredients in a surprisingly crispy coating.

A new cocktail bite that is exclusive and unique.

Crunchy Sushi comes in different taste sensations and is a responsible low calorie choice.

Try Crunchy Sushi as a starter, or for lunch or as a tappa.



THE CALIFORNIA CRUNCHY ROLL

Crunchy Sushi a bite with style!

A delicious crunchy form of sushi with surimi, wakame and Japanese omelette as its filling. Crunchy is a fully patented, innovative, premium Sushi concept, a new, exclusive, unique, and delicious cocktail appetizer!



THE VEGA CRUNCHY ROLL

Crunchy Sushi a bite with style!

A delicious vegetarian crunchy sushi roll with takuan, wakame and grilled paprika as its filling. Crunchy is a fully patented, innovative, premium Sushi concept, a new, exclusive, unique, and delicious cocktail appetizer!



SALMON CRUNCHY ROLL

Crunchy Sushi a bite with style! A delicious crunchy form of sushi with a core of Norwegian salmon, salmon mouse, avocado and wakame. Crunchy is a fully patented, innovative and premium Sushi concept, making it an ideal appetizer for any type of business!



REVIEWS

We met with Roger, a reporter at Snack news, a while ago. Roger has worked as marketer at Smullers and Burger King, among others. He wanted to make time to experience Crunchy Sushi and to dedicate the Snacknieuws blog below to crunchy sushi. It was a fun meeting and a delicious bite of crunchy sushi, delicious Crunchy.

I had to adjust my expectations when it was served. It was not a croquette, but it really was sushi. Crunchy is a breaded, deep fried sushiroll. "As a fan of sushi, I would choose this above any other snack, on every location...". The Crunchy is easy-to-share, and a very tasty dish at home in any kitchen, and it is important to mention that the Crunchy Sushi is also available as vegetarian version.



THE IDEA

Creator Jeroen had the idea to launch the Crunchy Sushi as a product after the Crunchy proved to be the most popular snack at a local festival. Since this spring, we can find the Crunchy in more and more restaurants and hotels, such as here at the RTL Late Night Show (daily TV programme with news and novelties).

NOMINATION

We are one of the nominated finalists of the Brussels Seafood Global Expo Innovation award!

SALES POINTS

Crunchy is ideal for food services (festivals, beach clubs, party caterers, buffets, catering, hostelry, pubs etc.)

Since it can be used as finger food, lunch, tappa and appetizer.

COOKING TIME AND HOW TO PREPARE THE CRUSHI ROLLS

For the best results, fry from frozen! Heat the oil (using soya oil, if possible) to the correct temperature, and make sure the Crunchy roles are fully immersed and do not stick together..

COOKING TIME

Fry from frozen for approximately 3 minutes at 180 °C and let it rest for 5 minutes.

PORTIONING SUGGESTION

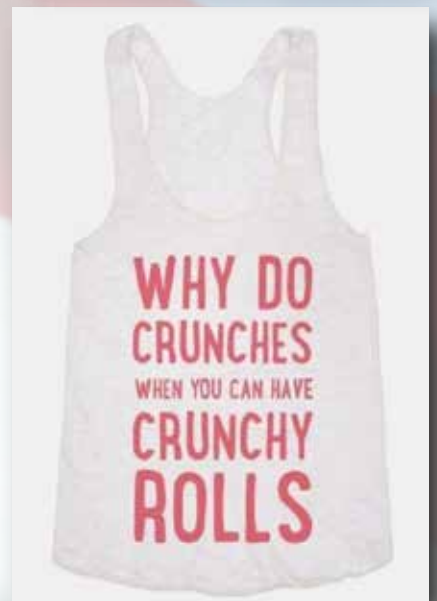
Cut the Crunchy Sushi – a fine serrated knife is best - in 6 equal pieces. It's a suggestion, you can cut the rolls in less or more pieces.

We advise you for the best results to fry the rolls from frozen. When you defrost the rolls they need 2 minutes at 180°C and let it rest for 5 minutes.

Do not refreeze after thawing!

CERTIFICATION

We are proud to announce our strategic partnership - our new licenced producer in the Netherlands. Through this partnership Crunchy products now hold IFS certification as well as ASC/MSC certification. The modified production process also ensures that our products are FREE of synthetic food additives. The necessary additives used to make a product such as Crunchy possible, are based on natural ingredients.



LOGISTIC DETAILS

CALIFORNIA CRUNCHY ROLLS:

Weight Carton	: 1500 grams
Rolls per Carton	: 10
Pcs per Roll	: 6
Pcs per Carton	: 60
Cartons per Pallet	: 500
Rolls per Pallet	: 5.000
Pcs per Pallet	: 30.000



VEGA CRUNCHY ROLLS:

Weight Carton	: 1500 grams
Rolls per Carton	: 10
Pcs per Roll	: 6
Pcs per Carton	: 60
Cartons per Pallet	: 500
Rolls per Pallet	: 5.000
Pcs per Pallet	: 30.000



SALMON CRUNCHY ROLLS:

Weight Carton	: 1500 grams
Rolls per Carton	: 10
Pcs per Roll	: 6
Pcs per Carton	: 60
Cartons per Pallet	: 500
Rolls per Pallet	: 5.000
Pcs per Pallet	: 30.000



SHELL LIFE

California Crunchy 1,5 year;
Vega Crunchy 1,5 year;
Salmon Crunchy 1 year at the moment.
After testing probably also 1,5 year

PACKAGING



OPTIONS FOR RETAIL

At the moment we don't produce Retail packaging, but we are able to make this for you.

Crunchy is an ideal fresh crunchy sushi appetizer or lunch dish for home consumption.

Stored in the freezer and after shortly frying and cooling down, ready to enjoy, together with family and friends. When it comes to Retail, practically anything is possible. You can choose the weight per roll, the number of rolls per carton and even the carton style.

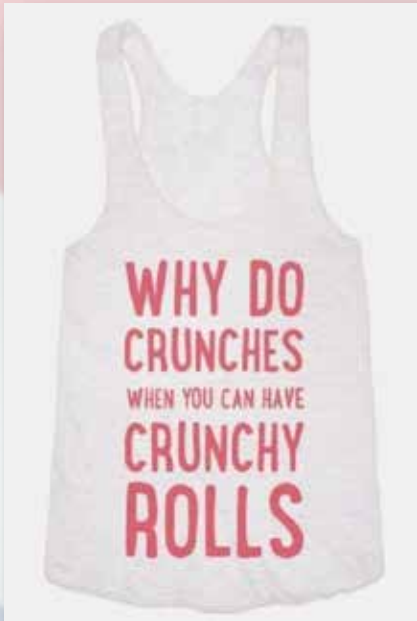
A mix carton is also possible (for example 3 flavours in a carton). It can be presented under the Crunchy brand or as your Private Label. Should you be interested, please share your ideas and provide us an indication of the desired volume and we will make you an attractive offer.

Please note that the images show a hand crafted example of how a retail pack can look like. Detailed artist impressions and a final design, including textual communication, will be drawn up upon request or at order.



SERVING IDEAS!









CRUNCHY SUSHI WITH A CRISPY COAT

Jeroen and Martijn launch quality sushi with a crispy coating! Crunchy Sushi is a premium snack with fresh ingredients and a relatively low amount of calories. All types are free of artificial colours and flavours.



Every 150 gram sushi roll can be easily divided into 5 to 6 servings at the discretion of the chef. Ideal for festivals, beach tents, party caterers, hotel industry, caterers, pubs, cash & carries, industrial kitchens etc. Crunchy feels at home in any kitchen, as it is very easy to use and prepare! Every chef will be happy to serve such a beautiful, tasty and especially unique snack to his guests. Crunchy is delicious as finger food, lunch, appetiser, and tapa, Crunchy is for everyone!

A unique invention, no decay, always fresh, and especially tasty:
"Finger licking good"





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