

A top-down view of a dark-colored bowl filled with a light-colored, bubbling soup. The soup contains several large, bright orange carrot slices, chunks of pale yellow potatoes, and pieces of cooked chicken. Two sprigs of fresh green herbs, likely thyme, are placed on the surface of the soup. The bowl is set against a dark, textured background, and a grey cloth is visible on the left side.

A spoonful of taste & tradition?

IT ALL STARTS WITH EXQUISITE
STOCKS AND BROTHS

The logo for SNICK EUROINGREDIENTS. It features the word "SNICK" in a bold, black, sans-serif font, with a thin orange arc above the letters "N" and "I". Below "SNICK" is the word "EUROINGREDIENTS" in a smaller, orange, sans-serif font.

SNICK
EUROINGREDIENTS

Slow-cooked for quality taste

Recreate home-made kitchen traditions

What better way to create a winning dish than to add the world's first flavour enhancer? Stocks and broths deliver rich, authentic flavour to your soups, sauces, gravies, ready-made meals and other food applications.

Work with our team of experts to:

- perfect your product's flavour and texture
- ensure consistent quality and reliable results
- control costs and save yourself hours of preparation time



Grill or sauté fresh meat or vegetables



Simmer slowly - up to 20 hours



Strain to achieve a clear stock or glace



Reduce and add aromatics and herbs



Delicious stock or glace complete!

SNICK EuroIngredients' stocks and broths feature

4 key elements for taste & tradition

1. Extensive range of carefully selected ingredients

Whatever taste experience you are looking for, you'll find it in our vast assortment of classic stocks and broths, which contain only high-quality ingredients.

Our classic assortment is available in different types:

- **taste profile:** roasted – boiled – cooked
- **colour:** dark – light
- **form:** powder – paste – liquid – premium - glace

What is a premium stock or glace?

Our premium range follows a proven kitchen-like production process: fresh natural ingredients are slowly simmered to perfection for hours on end, just like Michelin star chefs – or your grandmother – would do.

Infuse flavour into all kinds of dishes. Simply pick your clients' favourites from our assortment:



Meat

- beef
- game
- veal
- pork



Poultry

- chicken
- goose
- duck
- turkey



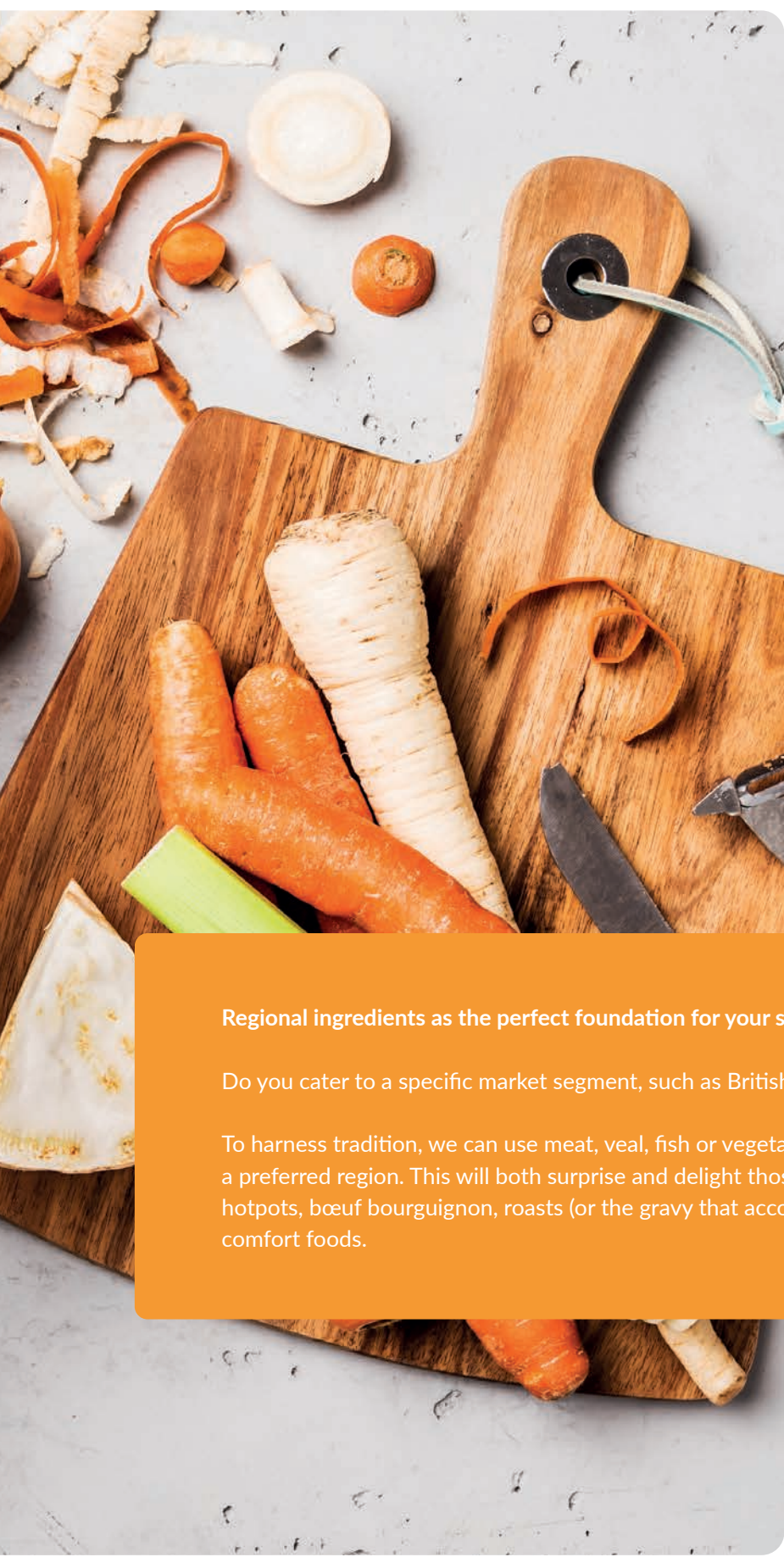
Seafood

- fish
- lobster
- shrimp



Vegetables

- mushroom
- mirepoix



2. Expertise in culinary & food technology

We know what's cooking. Our experts can tackle any special requirement regarding:

- taste profile
- allergens
- colour
- viscosity
- preservation
- declaration
- packaging
- specific features

All our stocks and broths are fully customisable. Partner with our highly skilled team of product developers to create a fully tailored solution.

Regional ingredients as the perfect foundation for your signature dishes

Do you cater to a specific market segment, such as British or French cuisine?

To harness tradition, we can use meat, veal, fish or vegetables sourced only from a preferred region. This will both surprise and delight those with a real love for hotpots, bœuf bourguignon, roasts (or the gravy that accompanies them) and other comfort foods.

3. A clear understanding of consumer trends

The food industry is subject to ever-changing trends and consumer preferences. With our strong focus on R&D, we stay on top of trends – and so do our clients.

Our assortment answers to the growing movement towards specific product features, including:



Low in salt

The rich and well-rounded quality of our stocks and broths eliminates the need to add salt to your product to enhance flavour. This way, customers on a low-salt diet can enjoy your product with ultimate peace of mind.



Local flavours

Want to respond to the growing demand for exciting new tastes from around the globe? We can provide you with authentic stocks that serve as savoury foundations for your ethnically inspired products.



Clean label

Today's consumers want to know exactly which ingredients are used in the products they love, and to be assured that their food is natural, minimally processed and low on fat.

How do you create clean label products?

SNICK EuroIngredients can help you deliver products that your consumers trust, packed with ingredients they might use at home. We replace or reduce taste enhancers with the real deal and provide adequate product ingredient statements while retaining taste, nutritional value and functionality.

Do you want to respond to the consumer trends of tomorrow?

Partner with SNICK EuroIngredients. We'll get you up to speed in no time.

- low in salt
- local flavours
- clean label
- plant based
- personalised food
- nutrition hacking
- product mashups
- ethical eating
- local foods
- vegan





Add deeper and richer taste to your products with our renowned stocks and broths

Stocks and broths that are brimming with taste and tradition



1.

High-quality ingredients for a variety of taste profiles and applications



2.

Fully customisable to your requirements and your consumers' preferences



3.

Transparent and traceable development process



4.

Sustainable solutions that follow industry trends

4. Transparent development

At SNICK EuroIngredients, we keep a close eye on the entire production process. From ingredient selection to processing into a finished product and delivery to your doorstep: every step is closely supervised.

By managing the complete production chain, we can guarantee:

- ✓ chef quality
- ✓ clean labeling
- ✓ flexibility
- ✓ short lead times
- ✓ supply chain traceability
- ✓ endless customisations
- ✓ large- and small-batch productions

Looking to spice up your seasonal product?

You don't need a large supply if your product is only available for a limited time. Unlike many other manufacturers, we specialise in high-quality small-batch production.

Perfect for your holiday season ready-made meals and traditional game sauces or casseroles.

Partner with SNICK EuroIngredients

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About SNICK EuroIngredients

SNICK EuroIngredients is an internationally active producer and supplier of high-quality culinary and functional ingredients and blends for the food industry. Established in 1993, we now offer profound product and market knowledge, an inspiring vision and innovative food concepts that help our customers grow their businesses in a dynamic market environment.

We combine our ever-growing assortment of top-notch ingredients with specialised product development approaches to address our customers' needs.

Discover more at snick.be/en.




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