

The background features a collection of various spices and herbs scattered across the white space. On the left, there are several green peppercorns and a sprig of green herbs. In the center, there are several brown star-shaped spices, likely star anise. On the right, there are several dark blue berries, possibly juniper, and a sprig of green herbs. The overall aesthetic is clean and natural, emphasizing the quality of the spices.

welcome  
to the world of  
Verstegen Spices & Sauces



*Enjoy great taste*



# Verstegegen spices & sauces since 1886



Verstegegen has been a family owned business since it was founded in 1886. Today, the fourth generation is leading the way.

We think that herbs and spices create the base for great flavour. That's why we supply the highest quality herbs and spices.





the best  
**quality**  
starts at  
origin



We take great pride in our close and long-lasting cooperation with growers of ingredients from all countries of origin. This is where we find the best ingredients that form the base of our philosophy on quality.





Verstegen operates  
out of multiple  
countries



IRELAND



UNITED KINGDOM



THE NETHERLANDS



BELGIUM



GERMANY



SPAIN

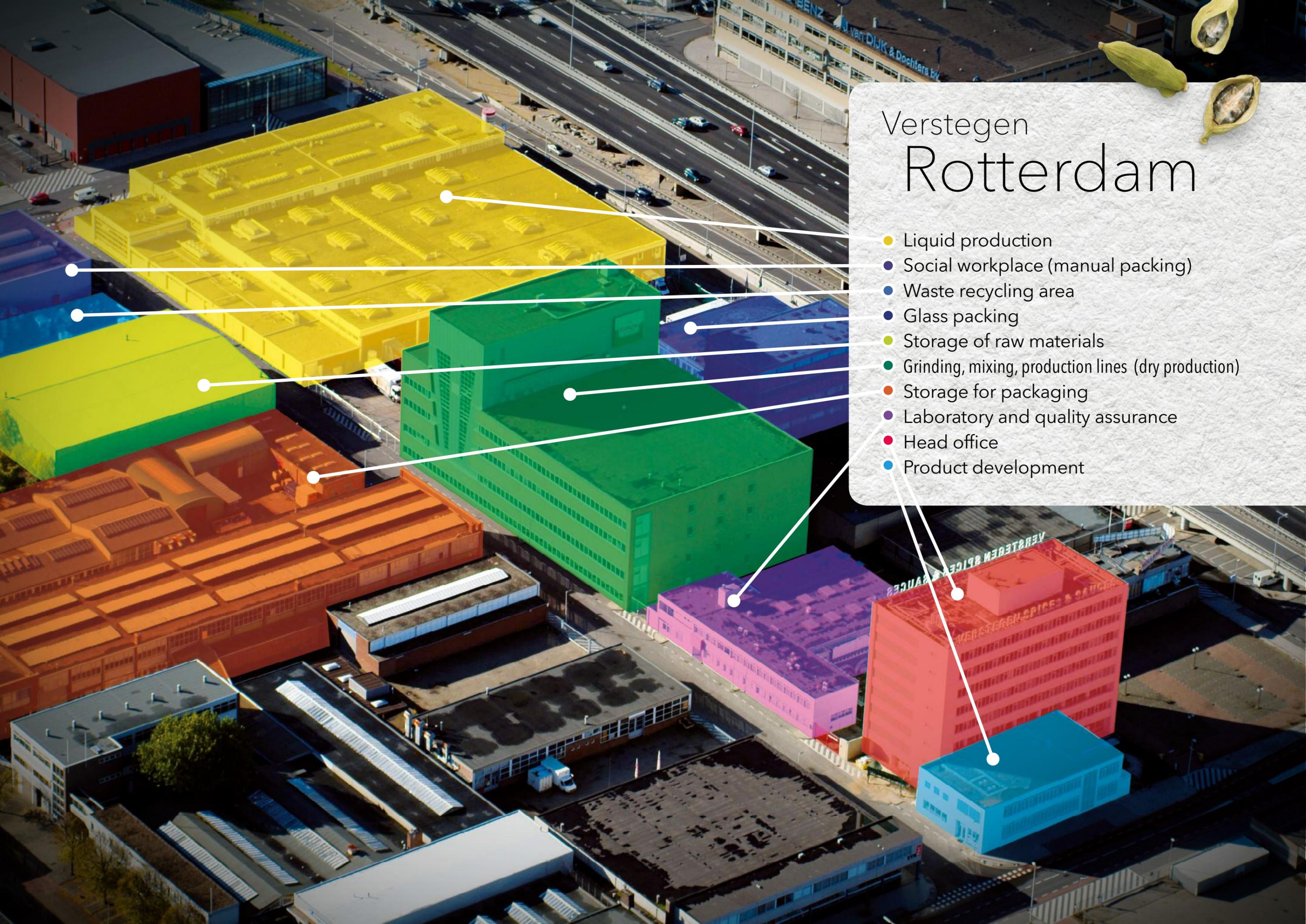




# Verstegen Rotterdam

For Verstegen, it's important to personally manage every step of the production process ourselves, from transport, to our in-house grinding and milling, all whilst applying our incredibly high safety standards.

Through a stringent quality control process, we can ensure a fair, transparent and sustainable farmer-to-consumer chain.



# Verstegen Rotterdam

- Liquid production
- Social workplace (manual packing)
- Waste recycling area
- Glass packing
- Storage of raw materials
- Grinding, mixing, production lines (dry production)
- Storage for packaging
- Laboratory and quality assurance
- Head office
- Product development



inspiring  
and surprising  
innovations

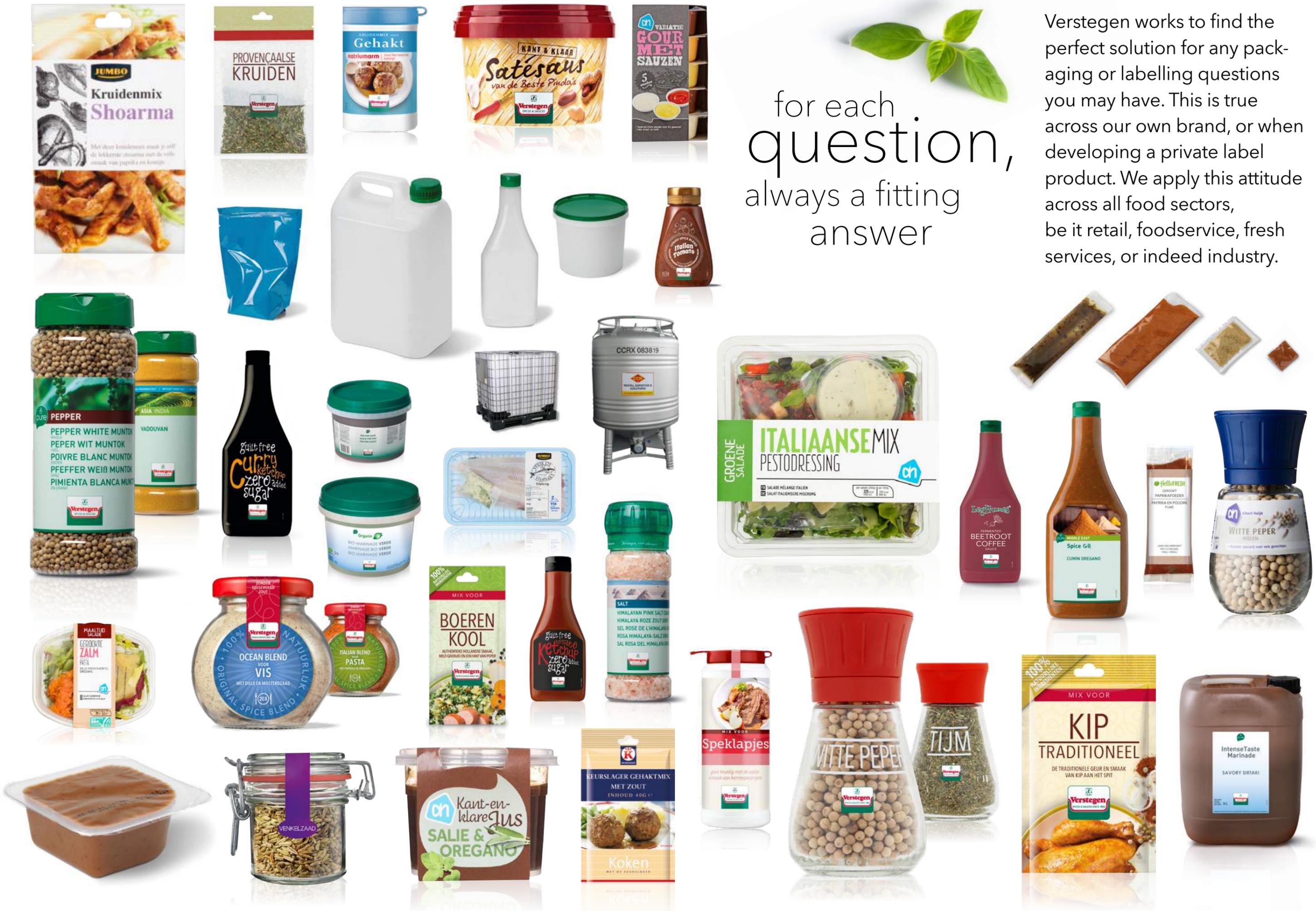
At Verstegen, the customer comes first. We will work tirelessly to provide everything our customers need, combining sustainability with our quality service. With this approach, we can continue to provide each and every person with inspiring and surprising innovations, to enjoy responsible and healthy, but above all, delicious food.



for each  
**question,**  
 always a fitting  
 answer



Verstegen works to find the perfect solution for any packaging or labelling questions you may have. This is true across our own brand, or when developing a private label product. We apply this attitude across all food sectors, be it retail, foodservice, fresh services, or indeed industry.



# Kruidenmarkt

Kies je favoriete smaak en  
maak de heerlijkste gerechten



for each  
question,  
always a fitting  
answer





# assured quality

Verstegen possesses a number of certificates, including the BRC certificate (British Retail Consortium Global Standards) and the IFS Certificate (International Food Standard). Both certificates guarantee the food safety and quality of all our products, and both adopt their own approach. The BRC certificate also guarantees product safety, demonstrates what operational criteria are required within a food producer and ensures guaranteed compliance with legislation and consumer protection. The IFS certificate applies to all processing stages of food production.



welcome to  
**Kumars:**

the kitchen of the  
pestle and mortar



Kumar's wide range of curries and wok pastes are all made with fresh ingredients and are traditionally prepared according to original recipes, without adding any artificial colours or flavours. The Kumar's products are incredibly versatile and can be used in traditional Asian dishes, as well as in Western fusion cooking.





# mission & vision

Verstegen Spices & Sauces



*Enjoy great taste*



# our mission

Verstegen has been a family owned business since it was founded in 1886.

We think that herbs and spices are the starting point for great flavours.

That's why we supply the highest quality herbs and spices.

We take great pride in our long-standing, mutually beneficial relationship with local farmers, all around the world.

Through state of the art technology and an optimum quality control process,  
we ensure a fair, transparent and sustainable farmer-to-consumer chain.

At Verstegen, the customer comes first and that is why we always respond to changing customer needs.

With this approach, we can continue to provide each and every person with inspiring and surprising innovations,  
to enjoy responsible and healthy, but above all, delicious food.



*Enjoy great taste*

The background features a variety of spices and herbs scattered across the white space. On the left, there are green peppercorns and star anise. In the center, there are more star anise and a small green peppercorn. On the right, there are blueberries, a sprig of rosemary, and several pieces of vanilla beans.

# our vision

Verstegen Spices and Sauces strives to be a sustainable and self-supporting organisation, brought about through technology and the highest quality standards for herbs and spices.

We're proud that we can stimulate entrepreneurship in our supply chain and contribute to the wellbeing of people, society, and our planet.

We would like to do this together. Are you in?



*Enjoy great taste*

A dirt road stretches from the foreground into the distance, flanked by lush green fields. The sky is a vibrant blue, filled with scattered white clouds. The overall scene is bright and open, suggesting a journey or a path towards a goal.

beautiful vision Verstegen,  
but how will it be  
achieved?



with  
**agroforestry**  
Verstegen will make farming  
more sustainable

Agroforestry is a sustainable agricultural system that ensures more biodiversity, healthier plants, better harvest quality, and better soil conditions. It simulates the natural process of nature, where food is grown in different layers.

Food forestry are the most common form of agroforestry. The project contributes towards the goal of climate-neutral entrepreneurship, using optimal levels of water, fertilisers and pesticides. This provides farmers with a more stable income and will minimise business risks. All while creating the highest quality herbs and spices.





with  
blockchain  
technology

Verstegen makes the chain transparent

Block chain technology allows a farmer to contact buyers via a block chain-enabled platform, such as a mobile app. This contact is made when a farmer has products for sale and Verstegen, in turn, can act quickly to purchase the products. The advantage of this is that every step of the buying process can be followed and validated. It also ensures that the origin of the product is clear to see.

The project provides an insight into the sustainable income of farmers, improves the farmers' negotiating position and increases the commitment and involvement of farmers and consumers in the process. In addition, it will generate one single quality rating.





with  
**geodata**  
Verstegen wants to  
optimise pepper cultivation

In cooperation with the SpiceUp consortium, Verstegen Spices & Sauces will provide (geo-)information to support 100,000 pepper farmers in Indonesia. This information is used to improve the quality and quantity of the pepper production. Geodata is the missing link in the sustainability activities of the small Indonesian pepper farmers. This project will improve the viable income, food security and will optimize consumption of water, fertilizer and pesticides.



**SPICEUP**





# with sustainable

entrepreneurship, Verstegen continues  
to create ecological and social value

Verstegen are on the way to achieve fully CO<sub>2</sub>-neutral production. We have adopted our own wind turbine that supplies green energy. This guarantees that CO<sub>2</sub> emissions are 50 times lower than emissions from “gray” electricity.

To compensate for other emissions, we focus on planting extra trees through food forests and the use of 876 solar panels. These solar panels will generate approximately 200,000 kWh per year. Further energy reduction is achieved by making office buildings more sustainable through insulation, the use of heat exchanger systems and no more gas consumption.

We collect rainwater to reduce water consumption. This saves 500,000 liters of water annually. Before the waste water is returned to nature, it is purified.

We want to make optimum use of the talents of our own employees and people who have a disadvantage on the labour market. We do this together with others, including the municipality of Rotterdam. In addition, Verstegen have been audited for the EcoVadis and we have already achieved silver status.





with high-quality  
**technology**

Verstegen is ready  
for the future

Verstegen is the first company in the world to develop edible filling for a 3D food printer. The cartridges are filled with only fresh, natural ingredients, such as beetroot paste, cardamom, allspice and garlic. It is also possible to fill cartridges with a paste of celeriac and macadamia or a fresh gel of lemon, agar-agar and chervil. The flavours have been developed in collaboration with Jan Smink, known for the three-star restaurant De Librije in Zwolle. The herbs and spices are naturally from Verstegen.





with even more  
**added value**

Verstegen will make an increasingly important contribution to our diet

In the development of new solutions, qualities such as taste, health, inspiration, temptation, freshness, sustainability, intelligence and quality take central place. We are well on our way to reduce fat, salt and sugar to a minimum and will not add any artificial fragrances, colours or flavours to our new products. This allows us to provide the best possible response to market demand.

Together with the universities of Leiden and Maastricht, we are researching how herbs and spices can add value to the health of consumers. We will find which spices contribute to healthy diets. In the future this will allow us to give advice based on smart technology in line with a diet based on DNA or phenotype.

In addition, we are working on packaging that is 100% biodegradable, that have a minimal footprint and that are smart due to technologies such as Augmented Reality and RFID technology.



thank you  
for your attention



*Enjoy great taste*