

PLEASE YOUR PALATE

*Prepare to be
inspired by something
truly different.*

We are Sauer Brands, Inc.® and our humble beginnings date back to 1887 in Richmond, Virginia, where our founder, Conrad Frederick Sauer, first sold his pure flavoring extracts. Mr. Sauer's commitment to exceptional quality was evident then and remains the guiding principle of our growing company, more than 133 years later.

Today, our broad portfolio of mayonnaise pourable salad dressings, condiments, sauces, spices and extracts deliver the flavors you and your customers crave in packaging that meets your needs.

Leveraging four production facilities across the United States, we partner with distributors nationwide — supplying away from home foodservice operations with **innovation**, culinary **imagination** and a **persistence** to serve.

We invite you to learn more about the capabilities of Sauer Brands Foodservice and discover all the ways our dedicated teams, quality products and trendsetting flavor profiles can ignite your business and set your menu apart.

Delight customers and chefs. Go bold. Go Sauer.

We are ready when you are!

Create and deliver a memorable dining experience every time.

Experience the creamy deliciousness of Duke's Mayonnaise — the pride and joy of Sauer Brands. Seek out our chef-quality condiments and sauces. Discover custom rubs and blends and globally sourced spices. Your quest for deliciousness and originality starts and ends right here, at Sauer Brands.

Here are just a few ways Sauer Brands can bring value, freshness and originality to your foodservice operation:

- Branded products with proven success in Foodservice and Retail markets
- Innovative R&D allows customers to design new products and menu ideas they can own
- Hyperfocus on food safety
- Vast expertise in culinary arts and food science
- High attention to product quality combined with high fill rates
- Manufacturing facilities in key locations to provide the best freight advantage
- Direct sales force and best-in-class customer service

From independent and chain restaurants to healthcare and hospitality, we have the portfolio, expertise and industry-leading flavor profiles you need and deserve.

MAKE SAUER BRANDS YOUR GO-TO CULINARY RESOURCE.

Contact our Foodservice team at firstcall@sauerbrands.com to energize your foodservice products today!



SAUER'S®



The Title Sponsor



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sauerbrands.com



EXPRESS YOUR CULINARY IMAGINATION



CULINARY SERVICES



We always look for opportunities to add inspirational flavors to our branded portfolio so we may continually bring a greater culinary impact to your menu. Look to us for:

- Fresh and innovative food solutions
 - New menu offerings
 - Custom formulations

RESEARCH & DEVELOPMENT



Tastes change. Foodservice trends are constantly evolving. Our team of passionate and creative culinary and food science professionals, along with a dedicated research & development staff, are always on the hunt for new ways to inspire and influence consumer expectations.

- Ratio of R&D to sales is 1:5
- Speed and efficiency (from bench-top to production).
- R&D is fully embedded within Sauer Brands manufacturing

BRANDED & PRIVATE LABEL MANUFACTURING



We maintain four strategically located domestic manufacturing facilities.

- Condiments and Sauces are manufactured in Kansas and South Carolina
- Spices, Flavorings and Extracts are produced in Virginia and California

Fill rates above industry average

- Last 12, 24 and 36 months > 98%

Our hyper-focused commitment to food safety and quality control is unmatched.

- SQF approved
- Intensive quality assurance testing
- Extensive application of X-ray and in-line magnets

For the innovative away from home restaurant or foodservice provider, Sauer Brands FOODSERVICE is the one company that helps you express your culinary imagination, because of our quest for innovative flavor solutions, our passion for culinary innovation, and our persistence to serve your needs.

ENHANCERS THAT TRULY ENHANCE



MAYONNAISE

We know mayo and maintain the broadest selection of mayonnaise products on the market. From creamy Duke's Mayonnaise®, with its one-of-a-kind tangy flavor, to our heavy-duty kitchen workhorses, mayonnaise is the heart and soul of Sauer Brands.

- Duke's Real Mayonnaise is still Eugenia Duke's 1917 original, sugar-free recipe
- Duke's Mayonnaise brings wow-factor to all of your recipes. Need menu inspiration? Start here at dukesmayo.com/recipes/

CONDIMENTS, SAUCES & DRESSINGS

Our collection of condiments reaches far beyond ketchup, mustard, and relish. Discover a vast array of flavor-enhancers — everything from fiery hot sauce to cool, creamy ranch. We are determined to make your proteins and vegetables sing.

- We offer multiple BBQ sauce varieties, including an all-star lineup of regional Duke's Southern BBQ Sauces.
- Choose from over 25 Center of the Plate accompaniments, including marinara, tartar sauce and honey mustard.
- Turn breakfast into a dining occasion with a wide assortment of honey, jams, jellies, and table syrups.
- Complement fresh ingredients and bring greens to life with a full line and portfolio of salad dressings in a variety of flavors.

HERBS & SPICES

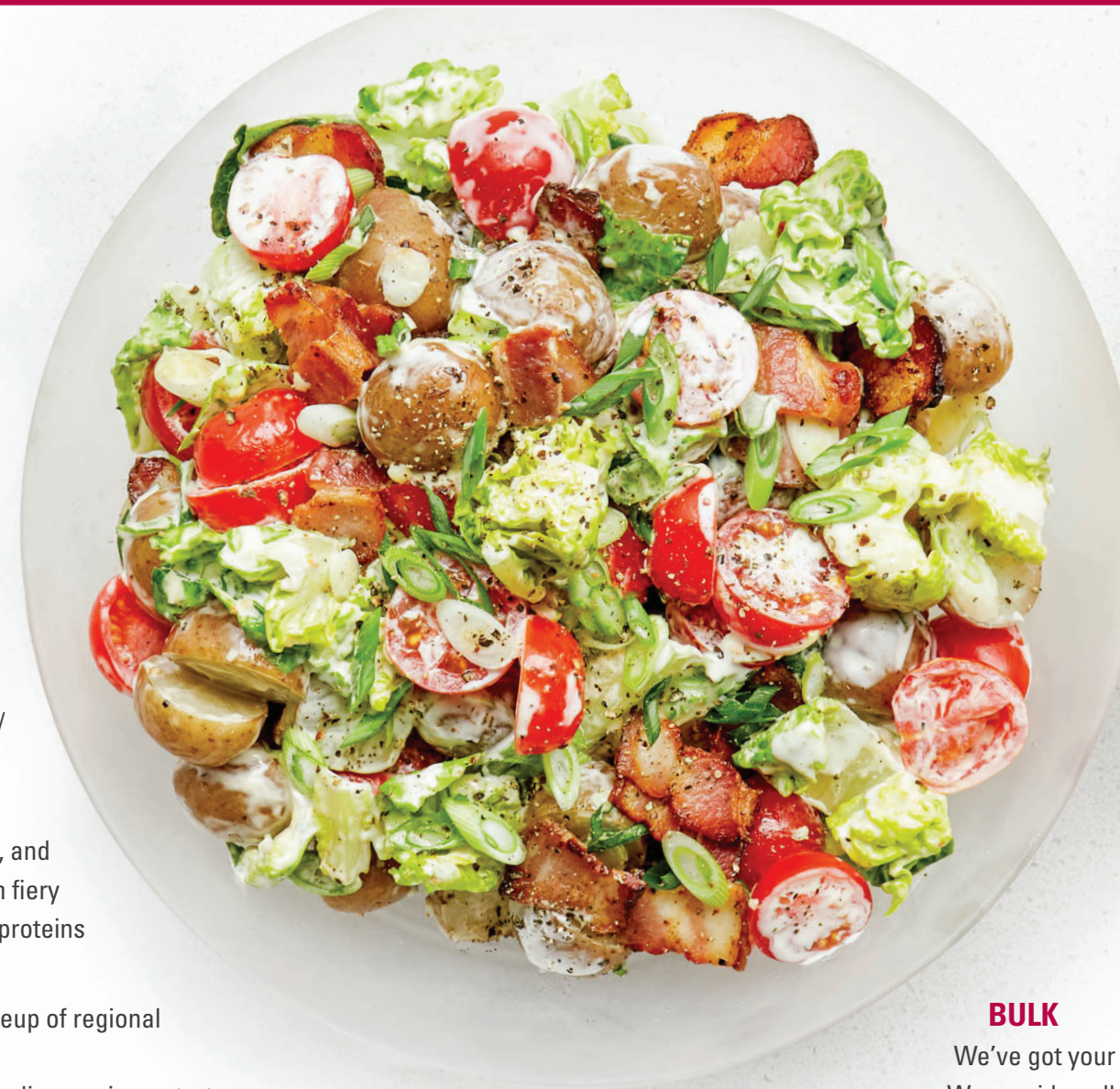
From vibrant, house-ground pure black pepper to exotic whole vanilla beans from Madagascar, we've scoured the globe to bring you the highest-quality herbs and spices.

- 90+ unique varieties, all sourced and inspected with rigorous quality standards
- Broad assortment of USDA Certified Organic & Non-GMO Project Verified spices

BLENDS AND RUBS

For superior freshness, our collection of over 100 custom blends are made in small batches right here in the USA, in our Richmond and San Luis Obispo facilities. We make it easy to recreate familiar flavors or impart fresh new sensations to savory dishes, grilled proteins, and creative desserts.

- Wide variety of salt-free blends
- Transport taste buds to new places with unique global blends



FLAVOR IN EVERY FORMAT

BULK

We've got your kitchen covered with packaging designed for efficiency and ease. We provide gallons, jugs, pouches, and tubs for condiments and sauces. Drums, totes and BIB for high volume applications makes everything easier. Plus, we offer 1 lb. jars with adjustable cap closure for sifting or pouring, 5 lb. handled jugs, and totes for spices and seasonings.

PORTION CONTROL CUPS

Deliver bold, customizable flavor options to a culture obsessed with on-the-go flavor. Fully sealed, single-use portions are ideal for drive-thru, delivery, and takeout.

PORTION CONTROL POUCHES

Maximize convenience with portable flavor-packed pouches of condiment classics like Duke's Mayonnaise, ketchup, and mustard. We also offer over 25 additional varieties of sauces, salad dressings, and breakfast must-haves.

TABLETOP

Serve the brands your customers know and love with more ease and convenience than ever.

- Access a variety of Duke's condiments and sauces available in squeeze bottles
- We offer a host of tabletop grinders, including 5 USDA Certified Organic

