FIRE UP *Flavour*

BBQ SOLUTIONS THAT WORK ALL SUMMER AND BEYOND



Verstegen adds that extra something.

Verstegen
SPICES & SAUCES



WELCOME TO THE SEASON OF FIRE, FLAVOUR AND OPPORTUNITY

Summer is the perfect time to bring new energy to the counter. With the right flavours and preparation ideas, BBQ favourites can become reliable, high-margin sellers throughout the season.

In this edition, we bring together bold global flavours, practical preparation methods and versatile products that help you create eye-catching BBQ dishes, ready-to-sell counter cuts and simple summer meal solutions.

FROM BBQ CLASSICS TO FRESH SEASONAL IDEAS, VERSTEGEN ADDS THAT EXTRA SOMETHING TO EVERY CUT, EVERY RECIPE AND EVERY SELLING OPPORTUNITY.

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140 YEARS OF *Flavour*

In 2026, Verstegen celebrates 140 years of working with herbs, spices and seasonings to create distinctive flavour.

What began as a small spice merchant in Rotterdam has grown into a trusted partner for butchers and food professionals, built on quality, knowledge, consistency and a passion for flavour. That same expertise continues to shape the products you use today, combining proven methods with ongoing innovation to support modern food preparation.

FIVE KEY MOMENTS HAVE HELPED SHAPE THE VERSTEGEN STORY.



1 1886 – A SPICE MERCHANT IN ROTTERDAM

The Verstegen journey began in the port of Rotterdam, where spices from around the world arrived daily. From the outset, the company built its reputation on understanding ingredients and how they could be blended to create distinctive flavour.



2 EARLY 1900's – SUPPORTING THE BUTCHER'S CRAFT

Verstegen began developing seasoning blends for butchers and meat processors, helping them create sausages and meat products with consistent flavour while preserving their own traditions.

3 1940 – REBUILDING AFTER THE BOMBING OF ROTTERDAM

The bombing of Rotterdam destroyed the Verstegen factory. Despite this, the company rebuilt and continued supplying the food trade, demonstrating resilience and determination.

4 1964 – A NEW ERA OF GROWTH

The opening of a modern production facility on Giessenweg in Rotterdam allowed Verstegen to expand production and further develop seasoning blends for the food industry.





5 TODAY – FROM SPICES TO FLAVOUR SOLUTIONS

Today, Verstegen supports butchers, chefs and food producers around the world with herbs, spices, marinades and flavour solutions, while remaining a family-owned business with a growing focus on sustainability.

pure

Verstegen adds that extra something.

Vacuum COOKING (SOUS-VIDE)

BBQ CONFIDENCE, DONE RIGHT

BBQ season brings opportunity, but it also brings pressure. Cooking products such as chicken drumsticks and ribs over direct heat can be inconsistent, with the risk of burning on the outside while remaining undercooked near the bone.

Vacuum cooking gives you control. By pre-marinating and cooking products under controlled conditions, you can ensure they are fully cooked, tender and ready to finish on the BBQ.

This allows you to prepare in advance, maintain food safety and deliver consistent results during busy periods. Once on the grill, products develop the colour and flavour customers expect, without the uncertainty. It also opens up simple selling opportunities, with BBQ ready and oven-finished items that can be combined into convenient multi-buy deals to increase basket spend.

SATAY CHICKEN skewers

Ingredients

chicken fillet, diced
Verstegen Spice Mix for Satay
Verstegen Yoghurt & Garlic Sauce
Verstegen Satay Sauce
Verstegen Fried Onion Pieces



Method

Marinate chicken in **Spice Mix for Satay** and thread on to skewers.

Vacuum pack in cooking bags and steam in the Rational at 85°C for 20-25 minutes. Chill down immediately.

Remove from bag, clean and arrange on tray.

Drizzle with **Yoghurt & Garlic Sauce** and **Satay Sauce**.

Garnish with **Fried Onion Pieces**.

Cooking

Oven: 160°C for 20–25 minutes

BBQ: Indirect heat for 15-20 minutes

RATIONAL

DOWNLOAD MORE SOUS-VIDE RECIPES HERE

BBQ-SAFE CHICKEN, *every* TIME



Drumsticks and thighs can be difficult to cook evenly on the BBQ.
Preparing them in advance ensures they are fully cooked, safe and ready to finish on the grill with confidence.

KOREAN CHICKEN *wings*

Ingredients

chicken wings
Verstegen World Spice Blend Japan
Verstegen World Grill Korean
Verstegen White Sesame Seeds, chopped chillies, spring onion



Method

Coat wings in **World Spice Blend Japan**, vacuum pack in cooking bags and steam in the Rational at 85°C for 25–30 minutes. Chill down immediately.

Remove from bag and clean.

Coat with **World Grill Korean** and garnish with some **Sesame Seeds**, chopped chillies and spring onion.

Cooking

Oven: 170°C for approx. 20 minutes
BBQ: Indirect heat for 10-15 minutes

CAJUN CHICKEN *drumsticks*

Ingredients

1kg chicken drumsticks
150g **Verstegen Marinade Western**
80g **Verstegen World Grill Cajun Louisiana**
freshly chopped chillies

Method

Add drumsticks and **Marinade Western** to a vacuum cooking bag and marinate overnight.

Steam at 85°C for 90 minutes. Chill down immediately.

Remove from bag and clean.

Coat in **World Grill Cajun Louisiana** and garnish with freshly chopped chillies.

Cooking

Oven: 170°C for 20–25 minutes
BBQ: Indirect heat for 15-20 minutes



Tender RIBS, READY FOR THE GRILL



Slow cooking ribs under controlled conditions creates tender, flavourful products that are ready to caramelise on the BBQ and serve with confidence.

STICKY PIRI PIRI *ribs*



Ingredients

pork loin ribs
Verstegen World Spice Blend Piri Piri PURE
Verstegen Piri Piri Sauce PURE

Method

Remove membrane from the back of the ribs and coat with **World Spice Blend Piri Piri**.

Vacuum pack in cooking bag and steam at 85°C for 4 hours. Chill down immediately.

Remove from bag and dry.

Brush with **Piri Piri Sauce**.

Cooking

Oven: 180°C for 20–25 minutes

BBQ: Indirect heat for 20-25 minutes

BBQ BEEF SHORT *ribs*

Ingredients

beef short rib
Verstegen Marinade Barbecue
Verstegen Smokey BBQ Sauce PURE
cherry tomatoes



Method

Add the beef short rib and **Marinade Barbecue** to a vacuum cooking bag, seal and marinate overnight.

Cook in the Rational using the pulled pork preset. Chill down immediately after cooking.

Remove from bag and clean.

Place in tray, coat with **Smokey BBQ Sauce** and garnish with the cherry tomatoes.

Cooking

Oven: Covered at 180°C for 30–35 minutes

BBQ: Indirect heat for 20-25 minutes

PREPARED FOR *busy* BBQ DAYS



Pre-prepared BBQ items help you stay ahead during peak trading. They also work perfectly as multi-buy deals, encouraging customers to pick up more for their BBQ.

Optional Benefits:

• Consistent results • Safe preparation • Improved yield • Ideal for BBQ bundles

SMOKEY PAPRIKA *pulled* PORK

Ingredients

pork shoulder steaks

Verstegen Spice Blend Pulled Pork Smokey Paprika PURE

Verstegen Smokey BBQ Sauce PURE

grated mozzarella, cherry tomatoes

Method

Add the pork shoulder steaks and **Spice Blend Pulled Pork Smokey Paprika** to a vacuum cooking bag, seal and marinate overnight.

Cook in the Rational using the pulled pork preset. Chill down immediately after cooking.

Remove from bag and shred.

Place in tray, coat with **Smokey BBQ Sauce** and garnish with grated mozzarella and cherry tomatoes.

Cooking

Oven: Covered at 180°C for 20–25 minutes

BBQ: Indirect heat for 15-20 minutes



CHINESE PLUM *duck* LEGS



Ingredients

1kg duck legs

150g **Verstegen Marinade Chinese Plum**

Verstegen Pineapple & Chilli Sauce

fresh pineapple, chillies

Method

Add the duck legs and **Marinade Chinese Plum** to a vacuum cooking bag, seal and marinate overnight.

Cook in the Rational using the pulled pork preset. Chill down immediately after cooking.

Remove from bag and dry.

Coat with **Pineapple & Chilli Sauce** and garnish with fresh pineapple and chillies.

Cooking

Oven: 180°C for 20–25 minutes

BBQ: Indirect heat for 20-25 minutes

WORLD GRILLS & *Marinades*

BRING THE WORLD TO YOUR COUNTER

BBQ season is an opportunity to stand out, not just to compete. Customers are looking for more than standard flavours, and global inspiration gives you a simple way to offer something different. World Grill marinades allow you to create bold, distinctive products that bring variety to your counter while maintaining consistency in preparation.

From classic BBQ favourites to more adventurous flavour profiles, they help you build a premium BBQ offering that feels fresh, relevant and worth trading up to. They also offer flexibility across your range. Use them as a brush-on marinade for meats, or incorporate them into side dishes to extend flavour across your counter.

Fiery PORK CLEAVERS



Ingredients

pork belly chops bone in
Verstegen World Grill Argentina Fire PURE
Verstegen Steak Mix Argentina

Method

Trim and prepare pork belly chops.
Coat with World Grill Argentina Fire.
Garnish lightly with **Steak Mix Argentina.**

Cooking

Approx. 25 minutes on a BBQ grill, using indirect heat.

LAMB KOFTA MEATBALL *skewers*

Ingredients

lamb mince
Verstegen Burger Mix Mint & Rosemary
Verstegen World Grill Greek Passion PURE
Verstegen World Spice Blend Za'atar

Method

Mix lamb mince with **Burger Mix Mint & Rosemary** and form into small balls.
Coat with **World Grill Greek Passion.**
Roll each meatball in **World Spice Blend Za'atar** and add 3 per skewer.

Cooking

Approx. 15 minutes on a BBQ grill, using indirect heat.



SCAN HERE FOR MORE BBQ RECIPES

MEXICAN *beef* FAJITA STRIPS

Ingredients

beef skirt, thinly sliced
Verstegen World Grill Mexican Madness PURE
Verstegen Spice Mix Mexican PURE
red onion thinly sliced, lime wedges, coriander

Method

Dust beef strips with **Spice Mix Mexican**.
Coat with **World Grill Mexican Madness**.
Garnish with onion slices, lime wedges, coriander and **Spice Mix Mexican**.

Cooking

Approx. 15 minutes. Shallow fry or BBQ skillet.



MINT & ROSEMARY BARNSLEY *chops*



Ingredients

barnsley lamb chops
Verstegen World Grill Royal Mint & Rosemary PURE
fresh rosemary

Method

Brush chops with **Royal Mint & Rosemary World Grill**.
Garnish with fresh rosemary.

Cooking

Approx. 15 minutes on a BBQ grill, using indirect heat.

DOUBLE MUSTARD *pork* STEAKS

Ingredients

pork steaks
Verstegen Marinade Dijon
Verstegen World Grill Honey & Mustard
Verstegen Decoration Mix Dijon

Method

Pre-marinate pork steaks overnight in **Marinade Dijon**.
Brush with **World Grill Honey & Mustard**.
Garnish with **Decoration Mix Dijon**.

Cooking

Approx. 15 minutes on a BBQ grill, using indirect heat.



MINTED *lamb* KOFTAS



Ingredients

lamb mince
Verstegen Mint & Rosemary Burger Mix
Verstegen World Grill Royal Mint & Rosemary PURE
Verstegen World Spice Blend Za'atar
Verstegen Yoghurt & Garlic Sauce
red chillies diced

Method

Mix mince with **Mint & Rosemary Burger Mix** and shape onto skewers.

Coat with **World Grill Royal Mint & Rosemary** and sprinkle with **World Spice Blend Za'atar**.

Finish with **Yoghurt & Garlic Sauce** and garnish with diced red chillies.

Cooking

Approx. 10 minutes on a BBQ grill, using indirect heat.

THAI STYLE *chicken* SATAY

Ingredients

chicken thighs, diced
Verstegen World Grill Thai Adventure PURE
Verstegen Spice Mix for Satay PURE
red chillies diced, desiccated coconut, lime slices



Method

Season the diced chicken thighs with **Spice Mix for Satay** and thread onto skewers.

Coat with **World Grill Thai Adventure**.

Garnish with diced red chilli, desiccated coconut and lime slices.

Cooking

Approx. 15 minutes on a BBQ grill, using indirect heat.

CHINESE *pork* BELLY SKEWERS

Ingredients

pork belly slices
Verstegen World Grill Chinatown PURE
Verstegen White Sesame Seeds

Method

Thinly slice the pork belly and trim off any skin.
Twist the pork belly slices around the kebab sticks.
Brush with **World Grill Chinatown**.
Garnish with **Sesame Seeds**.

Cooking

Approx. 15 minutes on a BBQ grill, using indirect heat.



Pork TOMAHAWKS

Ingredients

pork chops bone-in
Verstegen World Spice Blend Piri Piri PURE
Verstegen World Grill Piri Piri PURE

Method

French trim the pork chops.
Season with **World Spice Blend Piri Piri**.
Coat with **World Grill Piri Piri.**

Cooking

Approx. 20 minutes on a BBQ grill, using indirect heat.



SPATCHCOCK CHINESE poussin

Ingredients

poussin
Verstegen Marinade Chinese Plum
Verstegen World Grill Chinatown PURE
Verstegen White Sesame Seeds, chillies



Method

Spatchcock the poussin and marinate overnight with **Chinese Plum Marinade**.
Brush with **World Grill Chinatown**.
Garnish with **Sesame Seeds** and chillies.

Cooking

Approx. 20 minutes on a BBQ grill, using indirect heat.

ASIAN pork LOLLIPOPS

Ingredients

pork fillet
Verstegen Crispy Breading Asian
Verstegen World Grill Japanese Flowers
Verstegen Decoration Mix Rotterdam



Method

Butterfly and flatten the pork fillet.
Mix equal parts of **Crispy Breading Asian** and cold water and leave for 10 minutes to absorb.
Press the mix evenly on to the pork, roll up and wrap tightly in cling film. Refrigerate overnight.

Skewer at intervals, brush with **World Grill Japanese Flowers** and garnish with **Decoration Mix Rotterdam** before cutting into equal portions.

Cooking

Approx. 15 minutes on a BBQ grill, using indirect heat.

BBQ *side* DISHES

FLAVOUR BEYOND THE GRILL

BBQ doesn't stop at meat. World Grill marinades can be used to create simple, flavour-packed side dishes that bring variety to your counter and help increase overall spend. Used at a lower application rate, they provide a quick way to extend flavour across vegetables, salads and prepared sides.

RED SKIN *jerk* POTATO WEDGES

Ingredients

60g **Verstegen World Grill Jamaican Jerk PURE**
1kg red skin potatoes
fresh green chillies
Verstegen Yoghurt & Garlic Sauce



Method

Cut the red skin potatoes into equal wedges and place on a baking tray.

Combi steam in the Rational at 60% steam at 180°C for approx. 15 minutes, turning occasionally.

Chill down immediately.

Coat with **World Grill Jamaican Jerk**, serve into smooth wall foil trays and garnish with chopped fresh green chillies.

Combine with a small pot of **Verstegen Yoghurt and Garlic Sauce** for dipping.

Cooking

Oven cook at 170°C for 15-20 minutes.

Mexican CHEESE COLESLAW

Ingredients

Verstegen World Grill Mexican Madness PURE
100g Verstegen Veronaise
Verstegen Decoration Mix France
150g white cabbage
75g carrots
50g red onion
50g grated cheddar cheese

Method

Mix the **World Grill Mexican Madness** with the **Veronaise**.

Thinly slice all the vegetables.

Gently mix the sliced vegetables, grated cheese and Veronaise blend.

Garnish with **Decoration Mix France**.

SCAN HERE FOR MORE SIDE DISH RECIPES



ITALIAN TOMATO AND HERB *pasta* SALAD



Ingredients

40g Verstegen World Grill Cielo Rosso PURE
Verstegen Decoration Mix France
500g cooked pasta
75g peppers
75g cherry tomatoes halved
50g cucumber
50g red onion

Method

Finely chop all the vegetables and mix in with the cooked pasta.
Add the **World Grill Cielo Rosso** and stir through.
Garnish with **Decoration Mix France**.

Thai LEMON COLESLAW

Ingredients

60g **Verstegen World Grill Thai Adventure PURE**
400g white cabbage
200g carrots
130g red onion
130g mangetout
225g tinned bamboo shoots
lemon
spring onion
fresh green chillies



Method

Thinly slice the cabbage, carrots and onion.
Add the mangetout and drained bamboo shoots.
Stir in the **World Grill Thai Adventure**.
Decorate with lemon, spring onion and chilli slices.

Cajun POTATO SALAD



Ingredients

10g **Verstegen World Grill Cajun Louisiana PURE**
200g Verstegen Veronaise
Verstegen Decoration Mix Espagnol
500g potatoes sliced
50g onion
50g yellow peppers
50g green peppers

Method

Slice the potatoes and steam for 12–13 minutes at 100°C.
Chop up the peppers and onions into small pieces.
In a separate bowl, mix the **Veronaise with the World Grill Cajun Louisiana**.
Add the mixture to the sliced potatoes, peppers and onions.
Garnish with **Decoration Mix Espagnol**.

Retro REVIVAL

CLASSIC FLAVOUR. MODERN FIRE.



Great flavour never goes out of style. World Grill Rosso continues to deliver rich, robust character and still earns its place on today's BBQ.

Often overlooked within the wider World Grill range, Rosso is one of the original recipes, developed specifically to complement our steak mixes.

Paired with Barbados, Argentina and Brazil steak mixes, it shows how familiar flavours can be brought up to date for modern grilling while helping drive repeat sales. With the cost of prime steak cuts remaining high, these combinations also work well on alternative cuts such as topside or featherblade, sliced into minute steaks for a more accessible cost-effective option.

USED ON QUALITY CUTS AND PRESENTED WELL, THEY OFFER A SIMPLE WAY TO CREATE PREMIUM STEAK PRODUCTS THAT FEEL BOTH RELEVANT AND COMMERCIALLY STRONG.



Simple 3-STEP ROSSO STEAKS



1 COAT





2 FINISH



3 PACK OR DISPLAY





HIDDEN *heroes*



BUILT ON FLAVOUR

Spice blends are the foundation of flavour across many of the products you prepare and sell every day. From sausages and burgers to marinated cuts and ready-to-cook options, they provide consistency, balance and depth.

With a range of over 250 spice mixes and blends, Verstegen offers a wide choice of flavour profiles to suit different products and customer preferences. They also offer a simple way to create fresh, savoury products directly on the counter. Used on their own with quality meat, spice blends deliver clean, well-rounded flavour without the need for heavier, sweeter coatings. This gives you greater control over flavour, more flexibility across your range and a straightforward way to create products that stand out.

ZA'ATAR *lamb* SHOULDER



Ingredients

lamb shoulder bone-in
Verstegen Marinade Gyros PURE
Verstegen World Spice Blend Za'atar
preserved lemons

Method

Marinate the lamb shoulder overnight in **Marinade Gyros**.
Coat thoroughly with **World Spice Blend Za'atar** and garnish with preserved lemons.

Cooking

Wrap well in foil and cook low and slow. Target core temperature 85°C.

SALT & PEPPER *pork* CHOPS

Ingredients

pork chops
Verstegen Spice Mix for Pork Chops
Verstegen World Grill Basic Sea Salt & Lampong Pepper PURE



Method

Season the pork chops thoroughly with the **Spice Mix for Pork Chops**
Brush the chops with **World Grill Basic Sea Salt & Lampong Pepper**

Cooking

Approx. 20 minutes on a BBQ grill, using indirect heat.



DISCOVER MORE SPICE MIXES HERE









Big FLAVOUR IN SMALL PACKS

Perfect for BBQ sides, summer sharing, and easy retail upsells.







NEED A NEW OR REPLACEMENT RACK? JUST GET IN TOUCH.

All the products featured in this edition have been selected to help you prepare, display, and sell with confidence throughout the BBQ season and beyond. Use this page as a quick reference when planning ranges, placing orders, or discussing opportunities with your Verstegen representative.

Article No.	Product Name	Contents	PURE
138302	Marinade Barbecue	2.5 lt	
126902	Marinade Chinese Plum	2.5 lt	
130902	Marinade Dijon	2.5 lt	
131102	Marinade Gyros	2.5 lt	pure
130402	Marinade Western	2.5 lt	pure
462502	World Grill Argentina Fire	2.5 lt	pure
350802	World Grill Basic Sea Salt & Lampong Pepper	2.5 lt	pure
1112002	World Grill Cajun Louisiana	2.5 lt	pure
481202	World Grill Chinatown	2.5 lt	pure
310103	World Grill Cielo Rosso	2.5 lt	pure
463202	World Grill Greek Passion	2.5 lt	pure
449802	World Grill Honey & Mustard	2.5 lt	
848402	World Grill Jamaican Jerk	2.5 lt	pure
410702	World Grill Japanese Flowers	2.5 lt	
1414402	World Grill Korean	2.5 lt	
343602	World Grill Mexican Madness	2.5 lt	pure
463102	World Grill Piri Piri	2.5 lt	pure
121103	World Grill Rosso	2.7 lt	pure
305702	World Grill Royal Mint & Rosemary	2.5 lt	pure
410002	World Grill Thai Adventure	2.5 lt	pure
409103	Pineapple & Chilli Sauce	2.7 lt	
445603	Piri Piri Sauce	2.7 lt	pure
1069503	Satay Sauce	3.0 kg	
116502	Smokey BBQ Sauce	2.7 lt	pure
113902	Veronaise	5 kg	
116902	Yoghurt & Garlic Sauce	2.7 lt	
251006	Burger Mix Mint & Rosemary	600 g	
1173402	Crispy Breading Asian	2 kg	
198002	Decoration Mix Dijon	1.5 kg	
283701	Decoration Mix Espagnol	1 kg	
1190301	Decoration Mix France	450 g	
286702	Decoration Mix Rotterdam	1 kg	pure
103101	Fried Onion Pieces	1.5 kg	
027301	Spice Blend Pulled Pork Smokey Paprika	1.5 kg	pure
301503	Spice Mix for Pork Chops	2 kg	
000183	Spice Mix for Satay	415 g	pure
1193683	Spice Mix Mexican	330 g	pure
411983	Steak Mix Argentina	375 g	pure
418683	Steak Mix Barbados	350 g	pure
418383	Steak Mix Brazil	350 g	pure
099378	White Sesame Seeds	560 g	
1198983	World Spice Blend Japan	350 g	
1198783	World Spice Blend Piri Piri	350 g	pure
1199083	World Spice Blend Za'atar	210 g	
093643	Black Lampong Pepper Grinders	6 x 40 g	
095043	Four Seasons Pepper Grinders	6 x 43 g	
227743	Garlic Pepper Grinders	6 x 28 g	
834843	Pink Himalayan Salt Grinders	6 x 84 g	
937743	Sea Salt Grinders	6 x 85 g	
196043	Sweet Chilli Grinders	6 x 60 g	
094243	White Muntok Pepper Grinders	6 x 48 g	
976541	Bearnaise Micro Sauce	6 x 80 ml	
1004141	Hollandaise Micro Sauce	6 x 80 ml	
683241	Honey Mustard Micro Sauce	6 x 80 ml	
976341	Mushroom Micro Sauce	6 x 80 ml	
977541	Pepper Micro Sauce	6 x 80 ml	
676141	Smokey BBQ Micro Sauce	6 x 80 ml	
100041	Steak Diane Micro Sauce	6 x 80 ml	
098041	Stilton Micro Sauce	6 x 80 ml	
682841	Sweet Chilli Micro Sauce	6 x 80 ml	



TRY VERSTEGEN FOR *yourself*

DISCOVER HOW VERSTEGEN CAN SUPPORT YOUR SUMMER RANGE WITH PRODUCTS DESIGNED FOR CONSISTENCY, FLAVOUR AND EASE OF USE.

NEW FOR SUMMER 2026!



REQUEST YOUR FREE SAMPLES OR BOOK A DEMONSTRATION WITH ONE OF OUR SPECIALISTS TO SEE THE RANGE IN ACTION.

Verstegen Spices & Sauces UK Ltd. Plough Road
Great Bentley, Essex CO7 8LA United Kingdom
Tel: +44 (0)1206 250200 Email: info@verstegen.co.uk
www.verstegen.co.uk

Verstegen adds that extra something.

Verstegen
SPICES & SAUCES