



MENUS WITH ATTITUDE



Unilever
Food
Solutions

Support. Inspire. Progress.

SET THE TREND, OWN THE PROFIT

Don't follow the trend; set it! Own your place as the leader of light meals by enhancing your menu offering with trendy, tasty dishes that get your competitors lost in the crowd.



MAKE SMALL CHANGES TO
SHOW OFF YOUR FLAVOUR FLAIR!



Add attitude and excitement to your existing dishes with trendy, up-to-date recipe twists and **serve trendsetting dishes** with a **small pantry of UFS products** that deliver versatility, consistency, and quality.

ATTITUDE IS YOUR KEY TO PROFITS!

REDUCE MENU FATIGUE



CONSISTENTLY
PROVIDING NEW
AND INNOVATIVE
MENU OFFERINGS
IS A KEY CUSTOMER
RETENTION
STRATEGY USED
BY RESTAURANTS.¹

With just a few pantry essentials, **you can get creative** with your menu options and **deliver a variety of high-end dishes** with unexpected flavour surprises your customers will love, leading to increased sales and profits.

Reference: 1. Jin N P, Merkebu J. Examining the Impact of Restaurant Innovativeness on Relationship Quality in Luxury Restaurants. International Journal of Hospitality & Tourism Administration. [Online]. October 2016. [Cited 2023 17 March]. Available at DOI: 10.1080/15256480.2016.1226154

ATTITUDE IS YOUR KEY TO PROFITS!

IMPROVE BACK-OF-HOUSE EFFICIENCY

STAY ON TOP OF
YOUR GAME BY USING
OUR PROFESSIONAL
PRODUCTS.

With our **ready to use solutions** you can streamline your operations, **reduce your costs** and deliver an **exceptional dining experience** to your customers.

Professional products play a crucial role in **optimising back-of-house efficiency** in your restaurant. Their **versatility reduces** the need for multiple ingredients, **saving on training and prep time**. They are also designed to **reduce wastage** which is critical for **cost saving**.



THAI FISH CAKES WITH AN ASIAN SLAW

GET RECIPE 



TERIYAKI SALMON, SOBA NOODLE SALAD

GET RECIPE 



MADE WITH REAL CHILLI PIECES

- Versatile sauce perfect for stir fry's, basting, as a pour-over or cook in sauce, dips, and condiment
- Rich and colourful chunky texture with great colour in application
- Heat stable and bain-marie stable

BUY NOW 

THAI BBQ PULLED PORK BOWL WITH BULGAR WHEAT, KIMCHI SLAW AND CROUTONS

GET RECIPE



VERSATILE IN HOT OR COLD APPLICATIONS

- Delivers a consistent, tangy flavour
- Adds a chunky texture to enhance visual appeal of the dish

BUY NOW





FOLD OVER CRUNCH WRAP

GET RECIPE 



STEAK TARTARE WITH QUICK- CURED EGG

GET RECIPE 



AUTHENTIC SCRATCH MAYO TASTE AND TEXTURE

- Made with real eggs, lemon juice, oil and vinegar
- Great flavour carrier to add your signature twist
- Heat-stable for up to 1 hour

BUY NOW 

FALAFEL PITA'S

GET RECIPE 



VEGAN FRIENDLY

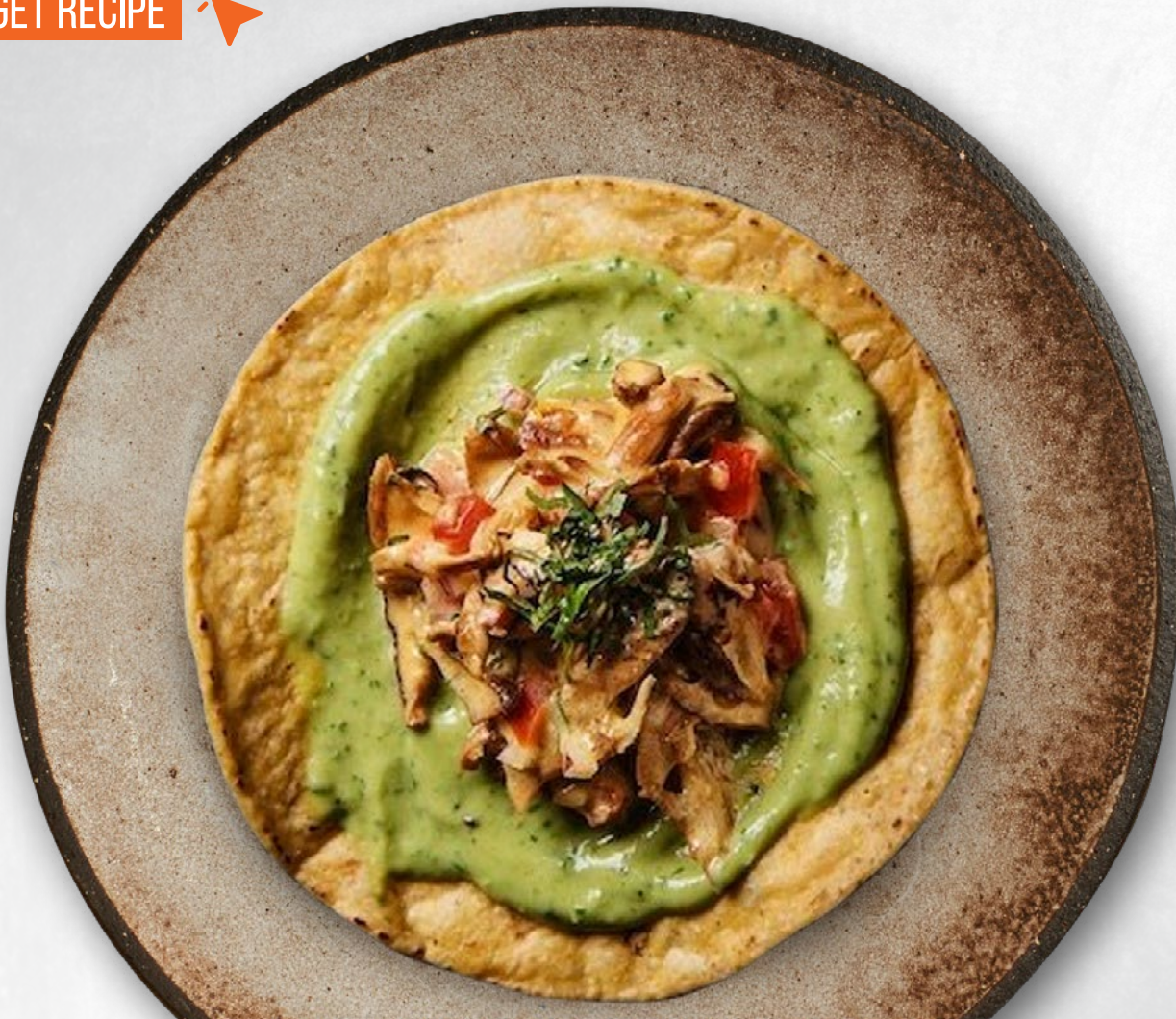
- Bound salads can be prepared in advance
- Made with natural colourants
- The best in binding*

BUY NOW 

*Visit www.ufs.com for more details.

CITRUS COCONUT MUSHROOM CEVICHE TOSTADA

GET RECIPE



**1 KG SEASONS
77 KG OF VEGGIES**

- Adds a coarse texture to enhance visual appeal of the dish
- Combination of red bell pepper, herbs, chilli and garlic for great flavour

BUY NOW





MAC 'N CHEESE BURGER

GET RECIPE 



1 KG SEASONS 100 KG OF CHIPS

- Adds a golden colour to chips, potatoes and more
- With a paprika and chilli spice blend
- Less salt, more flavour*

BUY NOW



A QUALITY BARBECUE SAUCE

- Delivers consistent and reliable flavour
- Produced at a factory that adheres to stringent consumer safety and quality standards, including HACCP, GMP, ISO and NOSA

BUY NOW





CRISPY OPEN FISH WRAP

GET RECIPE 



1 KG SEASONS 100 KG OF FISH

- An expertly selected, unique blend of 7 herbs and spices
- Adds intense flavour to your protein
- Free from preservatives and artificial colourants

BUY NOW



COATS 500 PIECES

- No egg or milk wash needed
- One breeding solution for a variety of applications
- Crispy, tasty, fried chicken with added Robertson's Spice blend

BUY NOW



SERVE MORE ATTITUDE WITH LESS!



ROBERTSONS CHIP & POTATO SEASONING

- 1 kg seasons 100 kg of chips
- Adds a golden colour to chips, potatoes and more
- With a paprika and chilli spice blend
- Less salt, more flavour*



ROBERTSONS VEGGIE SEASONING

- 1 kg seasons 77 kg of veggies
- Adds a coarse texture to enhance visual appeal of the dish
- Combination of red bell pepper, herbs, chilli and garlic for great flavour



ROBERTSONS FISH SPICE

- 1 kg seasons 100 kg of fish
- An expertly selected, unique blend of 7 herbs and spices
- Adds intense flavour to your protein
- Free from preservatives and artificial colourants



KNORR HAMBURGER SAUCE

- Versatile in hot or cold applications
- Delivers a consistent, tangy flavour
- Adds a chunky texture to enhance visual appeal of the dish



KNORR SWEET CHILLI SAUCE

- Made with real chilli pieces
- Versatile sauce perfect for stir fry's, basting, as a pour-over or cook in sauce, dips, and condiment
- Rich and colourful chunky texture with great colour in application
- Heat stable and bain-marie stable



KNORR CHICKEN BREADING ORIGINAL

- Coats 500 pieces
- No egg or milk wash needed
- One breeding solution for a variety of applications
- Crispy, tasty, fried chicken with added Robertsons Spice blend



FINE FOODS BARBECUE SAUCE

- A quality barbecue sauce
- Produced at a factory that adheres to stringent consumer safety and quality standards, including HACCP, GMP, ISO and NOSA



HELLMANN'S ORIGINAL MAYONNAISE

- Authentic scratch mayo taste and texture
- Made with real eggs, lemon juice, oil and vinegar
- Great flavour carrier to add your signature twist
- Heat-stable for up to 1 hour for delivery



HELLMANN'S TANGY MAYONNAISE

- Best in binding**
- Bound salads can be prepared in advance
- Salads remain visually appealing for longer due to less water separation
- Made with natural colourants
- Made with pea protein



*vs. normal table salt

**Visit www.ufs.com for more details.

Tomorrow's Menus for Today's Chefs

FUTURE MENUS 2023



1

Irresistible Vegetables



2

Modernized Comfort Food



3

Low-Waste Menus



4

Wild & Pure



5

Flavor Contrast



6

Feel-Good Food



7

The New Sharing



8

Mindful Proteins

Download *The Future Menu Report 2023* on ufs.com



Ensuring your menu stays trendy and inspiring keeps you busy as a Chef. And this is even more challenging nowadays.

With that in mind, we created the **FUTURE MENUS** report to support you. The report covers the major global trends in dining and demonstrates how these trends can be brought to life on your menu with exciting recipes.




Unilever Food Solutions

Support. Inspire. Progress.



JOIN THE MOVEMENT **TODAY**

We spend our lives in Chefs' whites. Always on task, rarely home. We experiment, we create, we generate happiness on a plate. Our passion is strong, our love sincere. Being a Chef is not a job. It's a calling. One that shouldn't come at a cost.

Let's stand together.

Visit fairkitchens.com



IF YOU NEED HELP,
CALL THE SADAG 24/7
HELPLINE FOR **FREE**
Call: 0800 006 333

LIVING THE
FAIRKITCHENS
'CODE OF CONDUCT'

TALK
OPENLY

EXCITE
PASSION

ACT
AS ONE

MAKE
TIME

SAY
"GOOD JOB"

UFS ACADEMY

FREE ONLINE TRAINING



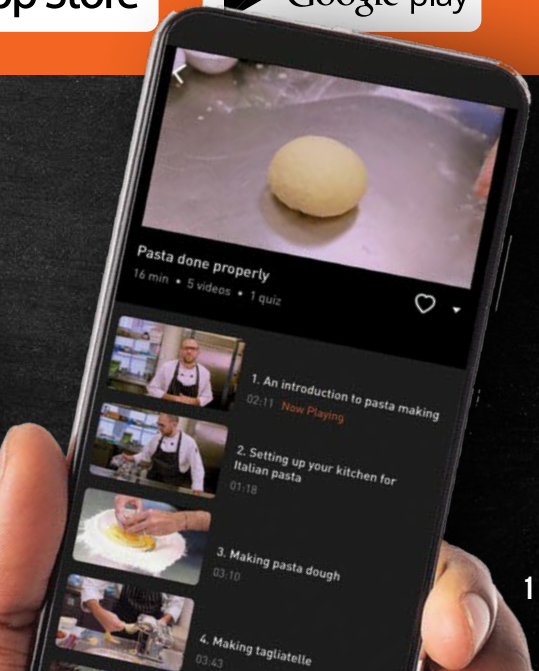
Unilever Food Solutions is a business built by Chefs, so we know what you face every day in the kitchen. Our team of industry professionals is here to help make your life a little easier.

- 100's of training videos and exclusive masterclasses from global and local expert Chefs
- Classes for every skill level
- Course content includes the importance of food safety, personal and workplace hygiene, food preparation, HACCP, and advanced techniques
- Completed courses come with certificates endorsed by the South African Chefs Association.



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KHULUMA

CHATBOX AND LIVE CHAT

Our always-on chatbot is available on ufs.com to assist you with any queries you might have. 



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