

**BRESC**

**INSPIRE  
— YOUR —  
PASSION**

WITH OUR LOVE  
FOR TASTE



*As close to fresh  
as possible*



**BRESC**

**DISCOVER**

**OUR**

**BRAND  
STORY**

A TRUE PASSION



## BEST INGREDIENTS WITH BEST TASTE

WE DISCUSS THE QUALITY OF OUR INGREDIENTS WITH THE PRODUCERS ON THE FIELDS, TO ENSURE THE RIGHT QUALITY AND THE RIGHT MOMENT OF HARVEST FOR OUR PURPOSE. FOR EXAMPLE THE LEMON GRASS AND THE GARLIC ARE HARVESTED VERY YOUNG. THE FORMER TO AVOID ANNOYING FIBRES, THE LATTER TO PRESERVE THE MILD FLAVOUR AND AVOID THE TYPICAL SHARPNESS.



## FROM EXPERT TO EXPERT

### GERTJAN

TRAINED COOK AND PRODUCT DEVELOPER, SINCE OVER 30 YEARS. KNOWS SPICES AND HERBS AND THEIR PROPERTIES LIKE THE BACK OF HIS HAND.

« PRODUCT DEVELOPMENT AT BRESC HAS ONE GUIDING PRINCIPLE: WE WANT TO WORK ONLY WITH THE BEST FRESH INGREDIENTS SO THAT WE CAN CREATE UNIQUE PRODUCTS. WHICH IN THEIR TURN GIVE OUR CUSTOMER'S DISHES SUCH AS SAUCES, DRESSINGS, SPREADS AND DIPS A CULINARY TWIST. »





# TOP 10 RANGE\*

## SINGLE INGREDIENTS

GARLIC PUREE

GINGER PUREE

GRILLED RED BELL PEPPER PUREE

SUNDRIED TOMATO PUREE

RED CHILLI PEPPER PUREE

LEMON GRASS

HORSERADISH PUREE

ROASTED ONION PUREE

## BLENDS

GREEN PESTO

CHIMICHURRI

AVAILABLE IN 10 KG BUCKETS OR 950 KG IBC CONTAINER  
MINIMUM ORDER QUANTITY 240 KG (440 KG FOR HEATED PRODUCTS)

\* OTHER CUSTOMIZED INGREDIENTS AND CLEAN LABEL RECIPES UPON REQUEST.

## CLEAN LABEL OR NOT?

WE USE PRESERVATIVES TO ENSURE THE «SHELF LIFE».  
WE CAN PRODUCE AND DELIVER WITHOUT THESE ADDITIVES,  
HOWEVER **THERE IS A NEED** FOR A CERTAIN PRODUCT SAFETY.



# WHERE TO USE



**SALADS WITH  
VEGETABLES  
FISH, MEAT**

**BASIL PUREE**



**BUTTER WITH  
ORGANIC GARLIC  
HERBES**

**BIO FINES HERBES**

**ITALIAN STYLE  
TAPAS, ANTIPASTI**

**GARLIC PUREE**



**HUMUS**



BRESC INGREDIENTS ARE READY TO USE, STABLE AND



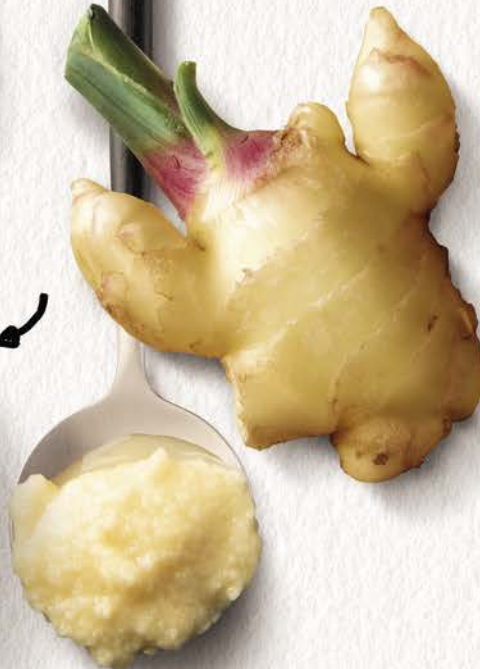
## SAUCES / UMAMI VEGAN / ORGANIC

GRILLED RED BELL PEPPER PUREE



## SPREADS & COLD SAUCES

GINGER PUREE



CAN BE USED IN HOT AND COLD APPLICATIONS.



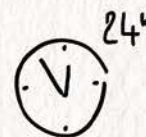
# GARLIC

LIKE ALL MEMBERS OF THE ALLIUM FAMILY, THE GARLIC PLANT STORES ITS SURPLUS ENERGY IN ITS BULB DURING ITS GROWTH, SAVING NUTRIENTS FOR THE WINTER. IF GARLIC IS CONSUMED WHEN FRESH, OR IMMEDIATELY AFTER HARVESTING, THE FLAVOUR IS MILD WITHOUT BEING SHARP AND FRESH-ONION-ISH.

HARVESTED YOUNG, KEEPING A MILD AND RICH FLAVOUR WORKED IN LESS THAN 24 HOURS AFTER HARVESTED

CHOOSE BETWEEN

- A BLEND OF DIFFERENT ORIGINS, (SLIGHTY YELLOWISH COLOUR)
- AN EUROPEAN GARLIC PUREE (MORE WHITE COLOUR, MILD IN TASTE)
- OUR CLEAN LABEL GARLIC PUREE



# GRILLED RED BELL PEPPER

BRESC'S GRILLED RED BELL PEPPER PUREE IS MADE OUT OF THE FRUITY SUN-RIPED BELL PEPPERS FROM SPAIN, FLAME-ROASTED IN A TRADITIONAL WAY. THIS RESULTS IN AN INTENSE, SWEET AND SMOKY TASTE WITH A GREAT UMAMI-EFFECT. GREAT IN HOT AND COLD APPLICATIONS LIKE READY MADE SOUPS, SAUCES, SALADS AND CREAM CHEESE APPLICATIONS.





# GINGER



YOUNG GINGER OFFERS A UNIQUE, LEMON-LIKE SWEET FLAVOUR – MEANWHILE DRIED GINGER HAS A MORE AGGRESSIVE NOTE. BRESK OFFERS YOU THE TASTE OF **FRESH GINGER THROUGHOUT THE WHOLE YEAR**. THE PERFECT START FOR AN ASIAN STIR-FRY, A CURRY OR OTHER DISHES.

# SUNDRIED TOMATO

THE SUN DRIED TOMATOES FROM BRESK ARE GROWN IN **THE IZMIR-AREA** IN THE WEST OF TURKEY. AFTER HARVEST, THE TOMATOES ARE SLICED IN HALF AND DRIED FOR A WEEK IN THE **FULL AND HOT TURKISH SUN**. THIS IS THE BASE FOR OUR PUREE TO WHICH WE ADD SOME OIL AND WHITE VINEGAR. THE RESULT IS A VERY **INTENSE AND ROBUST** “POMODORI” FLAVOUR WITH LOADS OF **UMAMI!** GREAT IN SAUCES, SOUPS OR COLD APPLICATIONS.





# RED CHILI PEPPER

FRESH CHILI PEPPERS CAN IMPART FAR MORE THAN JUST SPICENESS. YOU CAN REALLY TASTE THE FRUITY, **SMOKY OR UMAMI-NOTES** AND DISTINGUISH THE VARIOUS CHILI TYPES.

**WITH BRESC YOU CAN CHOOSE YOUR INDIVIDUAL NEEDS FOR HOTNESS AND FLAVOUR**, DEPENDING ON THE COLOR (RED OR GREEN) AND THE TYPE (CHILI, JALAPEÑO, HABANERO OR THE SMOKED VERSION CHIPOTLE) AVAILABLE IN PUREE FORM OR CHOPPED.



# LEMON GRASS

BRESC LEMON GRASS **IS MADE FROM YOUNG LEMON GRASS, WHEN STILL GREEN AND SOFT.** IT OFFERS A MILD AND BALANCED FLAVOUR AND IS COMPLETELY **FIBERLESS.** SO YOU CAN EASILY ADD IT TO YOUR RECIPE WITHOUT ANY HASSLE AND ALWAYS RESULTING IN THE SAME FLAVOUR-IMPACT.

PERFECT IN VARIOUS HOT DISHES, CURRIES, SOUPS AND MORE AND SURPRISINGLY PERFECT IN PATISSERIE PRODUCTS AND EVEN DESSERTS SUCH AS CRÈME BRULÉE OR AN ICE CREAM.





# HORSERADISH

HORSERADISH IS VERY COMMON IN CENTRAL AND EASTERN EUROPEAN CUISINE, AND OF COURSE BIG IN ASIAN CUISINE FOR ITS USAGE IN JAPANESE SUSHI.

THE HORSERADISH PUREE OF BRESK IS MADE OF **FRESHLY CRUSHED ROOT** WITH SOME VINEGAR AND FOOD ACIDS, BUT **WITHOUT MAYONNAISE** AND CAN BE USED IN HOT AND COLD APPLICATIONS.



# ROASTED ONION

ROASTING ONION UNTIL THEY ARE GOLDEN BROWN IS THE START OF ALMOST EVERY CLASSIC RECIPE. THE ENORMOUS FLAVOUR CHANGE IS PROVOQUED BY THE MAILLARD REACTION DURING FRYING, CREATING A DEEP UMAMI FLAVOUR.

THE ROASTED ONION PUREE FROM BRESK DELIVERS YOU **THE DEEP UMAMI FLAVOUR OF FRESHLY ROASTED ONIONS** AND IS A PERFECT BASE FOR SOUPS, SAUCES AND READY MEALS.





# GREEN PESTO

THE QUEEN OF THE «CUCINA ITALIANA» MIGHT BE THE PESTO VERDE. ITALIANS USE IT QUITE SIMPLE, FOR EXAMPLE BY ADDING IT TO PASTA.

HOWEVER THERE ARE LOTS OF OTHER AREAS OF APPLICATION LIKE AS SPREAD ON BREAD, SPICE MIX IN SOUPS, AS A DRESSING IN SALADS, AS SPRINKLE ON PIZZA OR EVEN AS A HERB MIX ON DRY SNACKS!

BRESC'S PESTO IS MADE FROM AUTHENTIC INGREDIENTS: ITALIAN BASIL, OLIVE OIL, PARMIGGIANO, PECORINO, PINE NUTS, GARLIC AND SALT. AS THE ORIGINAL PESTO, THE BRESC PESTO IS NOT COOKED AND OFFERS THE TASTE OF FRESHLY PREPARED PESTO.



# CHIMICHURRI

CHIMICHURRI HAS ITS ORIGINS IN ARGENTINA AND TODAY IS TRAVELLING ACROSS THE WORLD. IT IS A PERFECT MATCH WITH GRILLED BEEF, SO YOU CAN FIND IT IN CHURRASCARIAS AND MORE. TO PREPARE AUTHENTIC CHIMICHURRI, YOU NEED MORE THAN 10 INGREDIENTS AND A LOT OF TIME.

BRESC'S CHIMICHURRI BRINGS ALL THE INGREDIENTS AND THE TIME TOGETHER, ENSURING A CONSTANTLY HIGH QUALITY OF THE SAUCE.











For more information get in  
touch with us!

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