











CONTENTS

A Message from our CEO

FOODSERVICE Olives Vegetables Mexican Range Legumes and Pulses Fruit Condiments & Spreads Oils & Vinegars Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit Condiments & Spreads	06 12 19 22 24 26 28
 Vegetables Mexican Range Legumes and Pulses Fruit Condiments & Spreads Oils & Vinegars Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	12 19 22 24 26 28
 Mexican Range Legumes and Pulses Fruit Condiments & Spreads Oils & Vinegars Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	19 22 24 26 28
 Legumes and Pulses Fruit Condiments & Spreads Oils & Vinegars Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	22 24 26 28
 Fruit Condiments & Spreads Oils & Vinegars Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	24 26 28
 Condiments & Spreads Oils & Vinegars Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	26 28
 Oils & Vinegars Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	28
 Dry Ingredients Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	
 Chef's Pantry Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	00
 Seafood Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	30
 Bulk Collection Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	32
 Mutti Range RETAIL Olives Vegetables Legumes and Pulses Fruit 	35
RETAIL Olives Vegetables Legumes and Pulses Fruit	36
Olives Vegetables Legumes and Pulses Fruit	38
Vegetables Legumes and Pulses Fruit	
Legumes and Pulses Fruit	40
Fruit	44
	48
Condiments & Spreads	49
·	50
Seafood	51
Oils & Vinegars	52
Meet the Family	54
Nonna's Special Recipe	JH

Product Key



VG Suitable for Vegetarians



(V) Suitable for Vegans





CH Chilled Product



AU Made in Australia

03



A MESSAGE FROM OUR CEO



WE'VE COME A LONG WAY SINCE OUR INCEPTION IN 1988, AND TODAY I AM PROUD TO SAY THAT WHEN AUSTRALIANS THINK OF HIGH QUALITY FOODS, THEY THINK OF SANDHURST FINE FOODS.

Our premium products have been a favourite on shopping lists for over 30 years, which is partly due to the wonderful recipes and preserving techniques my Italian family has been using for generations.

From pristine Australian farms to these traditional, all-natural methods, Sandhurst Fine Foods represents the highest quality products you would find anywhere in the world. So know that when you buy Sandhurst products, you are buying the very best.

Mimmo Lubrano, CEO



IT IS THE Love of food THAT UNITES EVERYONE AT SANDHURST. IF YOU DON'T LOVE FOOD THEN YOU'LL SOON LEARN TO.

A PASSION FOR FOOD AND PERFECTION



GOOD FOOD IS SO MUCH MORE THAN GREAT TASTE. IT'S A REFLECTION OF THE ENTIRE PROCESS. FROM WHEN THE FIRST SEED IS PLANTED TO THE MOMENT A PRODUCT IS SITTING ON THE SHELF IN SOMEONE'S KITCHEN. HERE IS WHAT MAKES OUR SELECTION SO SPECIAL...



PREMIUM INGREDIENTS

Our Australian farms are personally selected to ensure we only use premium ingredients grown in optimal conditions.





OUALITY

Strict quality control from farm to production, to make the highestquality products.

GOURMET

Our processes are traditional and all-natural meaning clean, pristine food, made the gourmet way.

STRONG FAMILY VALUES

A family-owned company with strong values means every step of the process is overseen personally.

The Lubranos buy a processing factory in Macquarie Fields and the business grows quickly.

Sandhurst Farms is sold. A new chapter awaits the family as they continue on their food journey.

------ 1975 ------ 1978 ------

The Lubranos are involved in buying and selling a number of businesses such as grocery wholesalers and import businesses.

Sandhurst opens a new state of the art warehouse in Victoria.

2021 ----- 2018 <----- 2015 <-----

Sandhurst goes direct in WA. A new warehouse is opened, a new team is created. This allowed more efficiencies with importing and exporting as well.

New factory is built in Sydney. As demand for new products continue to grow, the new state of the art facility allows more production and more efficient output.

FOODSERVICE SANDHURST CATALOGUE



PRISTINE AUSTRALIAN BASIL FARMS

The Torrisi family, who supply us with the most beautiful basil for our fresh pesto, is a family-run business, just like ours. From May to November, between 2 and 3 tonnes of basil can be harvested every week. Only the tender, growing tips where the basil's generous flavours and oils are concentrated are harvested.

AUSTRALIAN KALAMATA OLIVES

Our Kalamata olives are grown in the gloriously fertile surrounds of Adelaide, South Australia. Once they arrive in our Sydney processing centre, we add our own brine mix - a secret recipe that has been used by the Lubrano family for generations. The product is then placed in jars and sent through a steam bath to ensure the olives remain fresh and delicious for up to 2 years.



Vince restarts the family business, selling
olives. Those same olives are still the
most popular product at Sandburst Fine
Vince's quidance most popular product at Sandhurst Fine Foods, over 30 years later.

Vince's guidance.

→ 1988 ·····→ 1991 ·····→ 1993 ·····

With the introduction of Sun Dried Tomatoes, the "Antipasto Business" is launched.

----- 2009 **<------ 1998 <-----**

Queensland warehouse and
manufacturing site is built.Char Grilled Capsicum is launched
for the Sydney Olympic Games.First trials of Fresh Basil Pesto are
introduced. The recipe is a success and remains unchanged to this day.

SANDHURST CATALOGUE

FOODSERVICE



THE COMPLETE GUIDE TO OLIVES



IN THE 30 YEARS WE HAVE BEEN SHARING OLIVES FROM ALL OVER THE WORLD. THE HUMBLE OLIVE HAS COME A LONG WAY FROM THE SOLITARY OFFERING OF A STUFFED GREEN OLIVE. CHECK OUT OUR OLIVE GUIDE, TAKING YOU THROUGH SOME VARIETIES. FLAVOURS AND SIZES.



Kalamata **Australian and Greek**

- Full-bodied
- Medium texture
- · Flavoured with red wine vinegar and olive oil

Sweet



Dried Kalamata

- Traditional Greek olive
- Salt-cured
- · A unique, pure yet intense olive

Bitter Sweet



Chalkidiki **Queen Green Olive**

- Higher oil content
- · Grown in perfect conditions to ensure they're firm and fleshy
- Ideal for stuffing

Bitter Sweet



Manzanilla Green

- Original Spanish olive
- Fleshy texture for all types of eating
- Bright green in colour



Manzanilla Black **Australian and Spanish**

- Blackened on the tree
- Smooth taste and delicate texture
- Perfect for marinades

Bitte Sweet



Sicilian Olive Nocellara del Belice

- Bright green olives from Sicily
- Super firm with a beautiful, buttery, almond taste
- Popular amongst olive haters



Leccino Ligurian / Baby Black

- A glossy, sweet and delicate Italian olive with tiny seeds
- Perfect for appetisers and cocktails

Bitte



Hoiiblanca Black (Spanish Style)

- · Oxidised Spanish, black olives
- Super glossy and very firm Often used on commercial
- pizza products

Bitter



Hoiiblanca Stuffed Green

- A firmer, darker green olive
- Often used for marinating
 - Popular in south of Spain



Hardy's Mammoth

- · Australia's own green olive



- Dark green in colour
- Slightly woody in taste and

Bitter



Cerianola **Rainbow Olives**

- · Large, fleshy olives that come in three colours
- Perfect for those with a

healthy appetite

Bitter



Cracked Green

- Traditionally marinated in lemon and pepperoncini
- Cracked to ensure marinades permeate the fruit for flavour

Sweet

Size and Weight Category

In the food trade, we classify clives by size and 'Large' doesn't always mean big! Olives are classified by the number of clives per kilogram, for example 160/180 means that per 1 kilogram there are approximately between 160 and 180 pieces. These numbers have been additionally classified by names such as 'Jumbo' or 'Brilliants'. The size of any type of olive depends on the climate and conditions during the year of harvest. As you can see, a 'Large' olive is actually quite low down on the size scale.

91/100

101/110

111/120

121/140

141/160

161/180

181/200

201/230

231/260

261/290

291/320

321/350

350/380





FAMOUS FOR THEIR MEDITERRANEAN ORIGINS BUT TODAY ENJOYED THROUGH MANY GLOBAL CUISINES, OLIVES ARE ONE OF THE WORLD'S OLDEST KNOWN FOODS.

While olive trees are famously hardy, their cultivation is a still a delicate balancing act. Lack of water, excessive heat or humidity can stress the tree, affecting the development of flavour or causing fruit to drop.

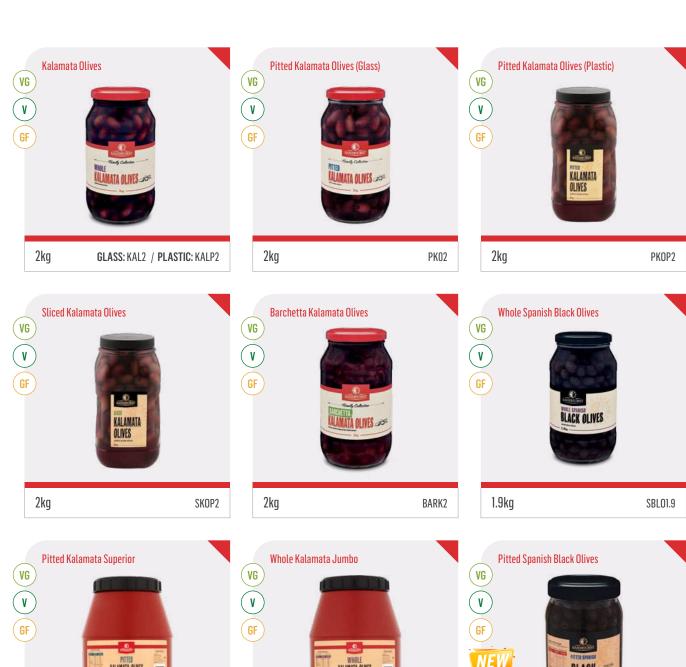
Olives were amongst the first products brought to the Australian market by Sandhurst and they remain at the heart of our range. We are proud to support growers both in Australia and around the world who maintain the traditions of growing and preserving olives, many of which have remained largely unchanged for thousands of years.

Mimmo Lubrano says he decided to become an olive expert in the early days of the company when he was selling bulk olives door-to-door. "Twenty-five years later, I'm still learning about olives," Mimmo says. "They are an amazing product."

Across the Med, Mimmo has nurtured relationships with family growers who share the Lubranos' passion for quality. Locally, Sandhurst has worked for many years with farmers in Adelaide. Here, the climate closely resembles the Med. Cool winters and long, hot summers allow olives to develop their distinctive natural flavours and healthy oil content.



FOODSERVICE SANDHURST CATALOGUE





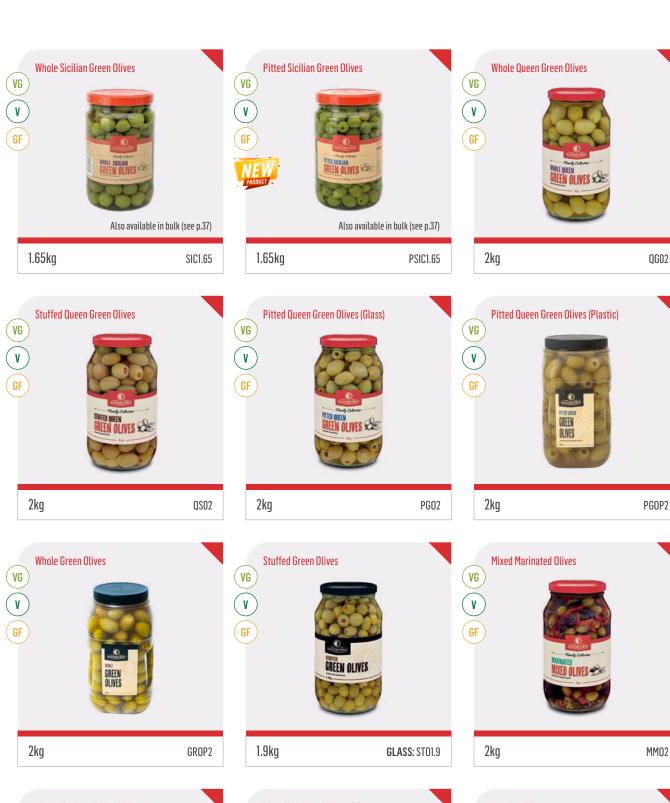


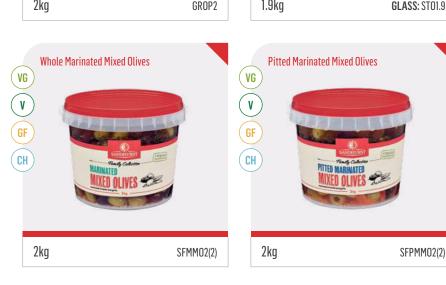














10 ■ FOODSERVICE SANDHURST CATALOGUE







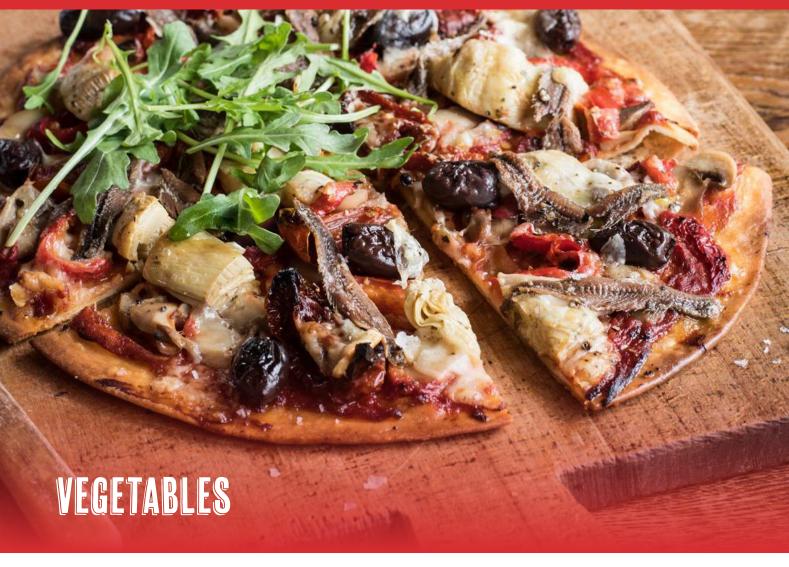








SANDHURST CATALOGUE FOODSERVICE ■ 11















2 ■ FOODSERVICE SANDHURST CATALOGUE











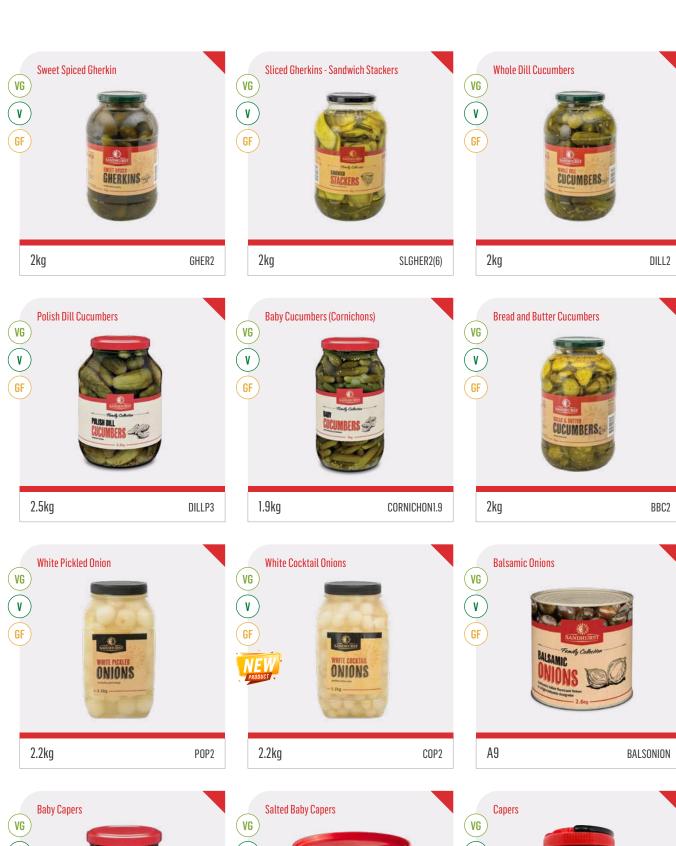














■ FOODSERVICE SANDHURST CATALOGUE







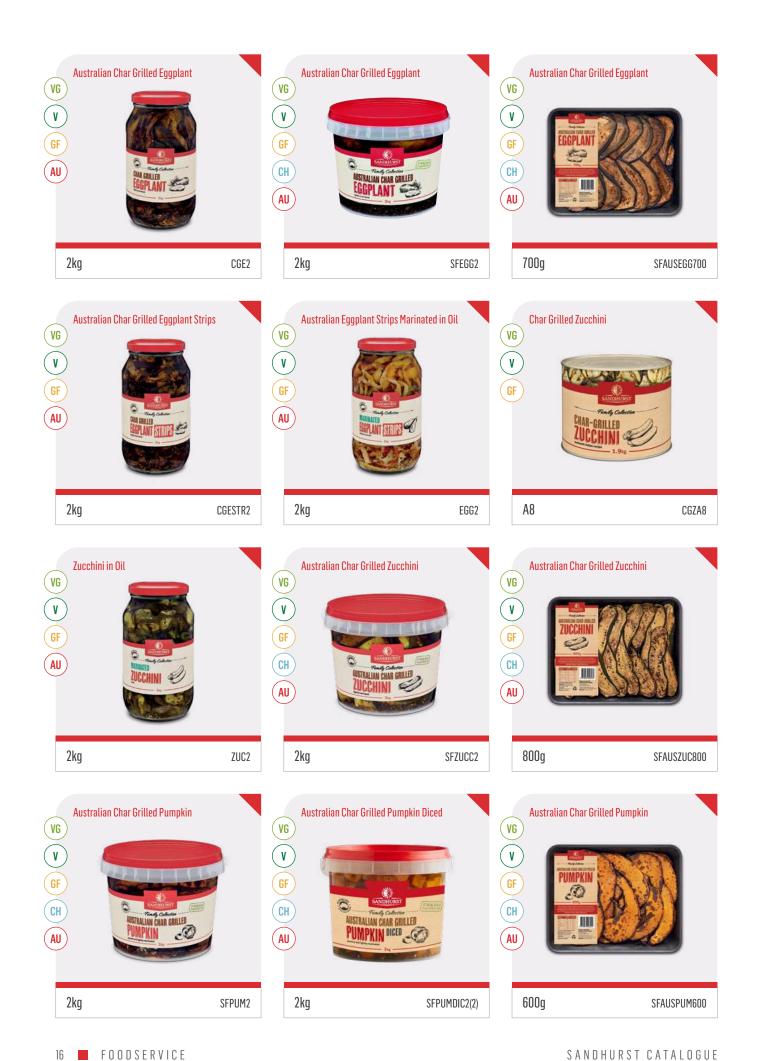








SANDHURST CATALOGUE FOODSERVICE ■ 15



FOODSERVICE SANDHURST CATALOGUE

SMPEASA9

SAUER(3)







GF

A10





SANDHURST CATALOGUE

MUSHA10













18



■ FOODSERVICE SANDHURST CATALOGUE

THE COMPLETE GUIDE TO PEPPERS



AT SANDHURST, WE LOVE CHILLI AND USE IT OFTEN AND LIBERALLY. THAT'S WHY WE'RE SHARING OUR PASSION FOR CHILLI WITH YOU THROUGH PRODUCTS YOU CAN USE IN YOUR MENUS, EVERY SINGLE DAY.



Lombardi Peppers

Flavour/Texture: Soft and very mild with vinegar added for taste and acidity balance.

Perfect for: Antipasto platters and grazing boards. Also used in omelettes and as a 'contorno' (side dish) for meat and fish dishes.



Char Grilled Peppers

Flavour/Texture: Sweet and firm, commonly sold as Red Roasted

Perfect for: Great texture with crunch. Adds colour and flavour. Highest selling pepper of all.



Roasted Pepper Strips

Flavour/Texture: Firm, sweet fleshy texture with good crunch.

Perfect for: Popular in rice dishes and mezze platters. Pizza toppings, sandwiches, subs, or mixed in with salads.



Flavour/Texture: Fleshy round fruit, with a tart flavour when picked green. Perfect for: Popular in Mexican sauces,

particularly salsa verde. Add tomatillos to quacamole or a bloody mary for a new flavour dimension.



Bell Peppers

Flavour/Texture: Firm and fleshy with bite. Placed in sweet brine to compliment heat.

Perfect for: Italians stuff them with tuna, Australians stuff them with cream cheese. Adds colour and flavour to charcuterie hoards, can also be crumbed and fried



Golden Pepperoncini

Flavour/Texture: Firm, crunchy and salty with a mild heat.

Perfect for: Used in Greek salads and mezze plates, also suitable for sauteeing, stuffing, sandwich garnishes and condiments.



Spanish Red Pimentos

Flavour/Texture: Very sweet and firm, used in most Spanish dishes.

Perfect for: Paella, tapas, great with chorizo, they were the original peppers stuffed into green olives!



Poblano Peppers

Flavour/Texture: Fleshy mild and slightly hot, but still one of the mildest of the Mexican pepper.

Perfect for: Salsa and stuffing. When dried they become ancho chilli peppers. Used mostly within Mexican-style cheeses and chiles en nogada.



Whole Jalapeño Peppers

Flavour/Texture: Firm, fleshy with crunch, jalapeños are known for approachable spiciness.

Perfect for: Add to Mexican dishes, as a garnish or chopped. Also popular to stuff, crumb and deep fry - known as ialapeño poppers!



Sliced Japalaeños

Flavour/Texture: Slices of fleshy crunch, mild spiciness.

Perfect for: Use in subs and sandwiches, pizza toppings, Mexican dishes including tacos, burritos and empanadas.



Chipotle Peppers

Flavour/Texture: Smoky flavour with a medium heat.

Perfect for: Typically used in marinades, stews and slow-cooking. Its distinctive smoky chiptole flavour has gained much popularity in condiments. Also popular in Mexican food



Bird's Eye

Flavour/Texture: Small, thin and bitey. Usually red in colour and firm.

Perfect for: Popular in sauces, sambals and marinades. Bird's eye chillies can be raw, cooked or dried.



Hahanero

Flavour/Texture: Firm and very hot with a waxy flesh.

Perfect for: The heat and flavour make the habanero a popular choice for spicy foods and hot sauces - one of the hottest chillies around.

THE SCOVILLE SCALE - How hot are your chillies?



Bell Pepper Heat units:

Anaheim Penner Heat units:

Heat units:

Chipotle Peppe Heat units:

Heat units:

Heat units:

Heat units:



Hahanero Penner

Heat units:



Heat units:



MEXICAN RANGE



MEXICAN FARE IS A MELTING POT OF CUISINES, WHICH RESULTED IN A RICH SELECTION OF INGREDIENTS. ENHANCE THE FLAVOUR OF YOUR DISHES WITH SANDHURST'S MEXICAN RANGE.













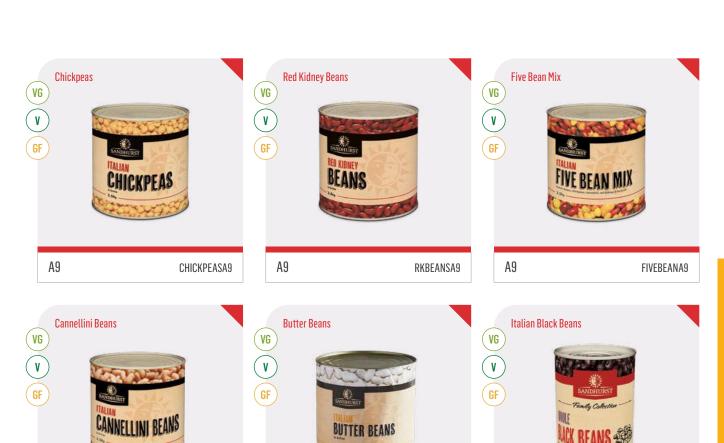








BLACKBA9





Α9



Α9

CANNA9



Α9

BUTBEANSA9



SANDHURST CATALOGUE FOODSERVICE ■ 23















24 FOODSERVICE





























FOODSERVICE SANDHURST CATALOGUE



















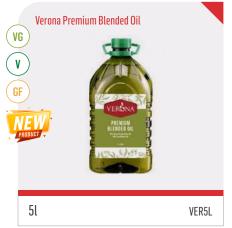


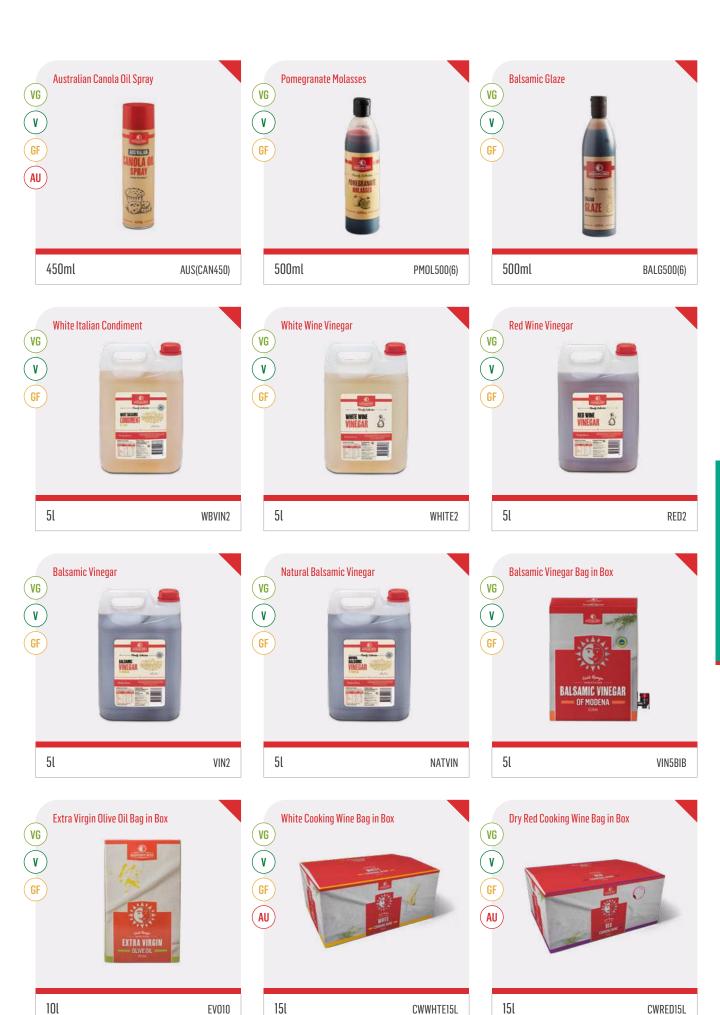




































OUR CHEF'S PANTRY INCLUDES A RANGE OF INGREDIENTS THAT WILL ENHANCE ANY CAFÉ AND RESTAURANT PANTRY.

A well stocked and diverse pantry is the key to making your meals more creative and flavoursome, and to create delicious dishes, you need great ingredients.

Sandhurst has been the leader in authentic Italian products for decades, yet we are so much more than just antipasto!

At Sandhurst, we work hard at connecting with chefs and cooks within the industry to deepen our understanding of our clients' needs. Our extensive range of foodservice products caters to their demand for convenience and range.



Our Chef's Pantry includes a range of suggested ingredients that will enhance any cafe & restaurant pantry.













SANDHURST CATALOGUE CHEF'S PANTRY ■ 3

















■ CHEF'S PANTRY SANDHURST CATALOGUE















SANDHURST CATALOGUE FOODSERVICE



BULK OLIVES		
PRODUCT NAME	SIZE	PRODUCT CODE
Adonis - Kalamata Barchetta	20l / 10kg	ADONBARK20
Adonis - Kalamata Pitted	16l / 10kg	ADON(PKO20)
Kalamata - Barchetta	20l / 10kg	BARK20
Kalamata - Whole "Colossal"	20l / 12kg	KALC20
Kalamata - Whole "Giant"	20l / 12kg	KALG20
Kalamata - Whole "Jumbo"	20l / 12kg	KALJ20
Kalamata - Pitted "Extra Jumbo"	20l / 10kg	PKOXJ20
Kalamata - Pitted "Superior"	20l / 10kg	PK020
Kalamata - Pitted "Superior"	2 x 10l / 5kg	PK05(2)
Kalamata - Sliced	10l / 5kg	SK010
Kalamata - Sliced	20l / 10kg	SK020
Sicilian Green Olives - Whole	2 x 8l / 5kg	SICILIAN8(2)
Sicilian Green Olives - Pitted	2 x 8l / 4kg	PSIC4(2)
Queen Green Olives - Whole CH	10l / 5kg	QG010
Queen Green Olives - Pitted CH	2 x 10l / 5kg	PG010(2)
Marinated Mixed Olives	10l / 5kg	MM05
Provencal Olives w/ Lemon & Garlic	10l / 6kg	MPRLG6
Rainbow Olives CH	10l / 5kg	RAIN10
Green Olives - Sliced	10l / 5kg	SG010
Green Olives - Stuffed	20l / 12kg	ST020

ANTIPASTO ANTIPASTO		
PRODUCT NAME	SIZE	PRODUCT CODE
Char Grilled Australian Eggplant CH	10l / 6kg	CGE6(AUS)
Artichokes Marinated and Quartered CH	10l / 6kg	ART6
Sun Dried Tomato Halves CH	10l / 6kg	SDT6
Semi Dried Tomato Halves CH	10l / 6kg	SMT6
Basil Pesto CH	10kg	PESTO10
Crushed Garlic CH	10kg	GAR10
Danish White Feta CH	16kg	FETA16KG







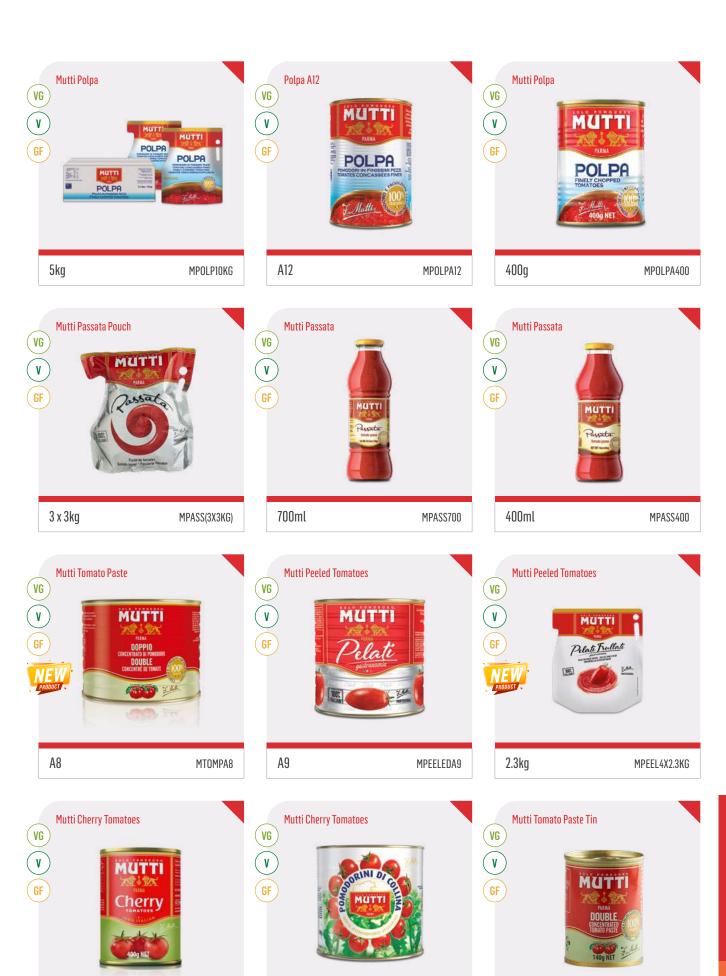








■ MUTTI RANGE SANDHURST CATALOGUE



MCT400

Α9

MCTA9

140g

400G

MTOMP140



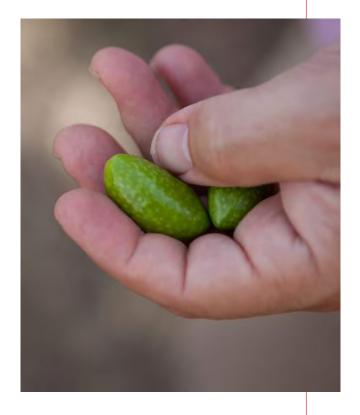


A PASSION FOR QUALITY, A COMMITMENT TO FARMING INNOVATION AND USING THE BEST OF THE 'OLD WAYS' ARE QUALITIES SHARED BY OUR PRODUCERS AROUND THE WORLD.

In Australia, harvesting begins in March as Autumn approaches. Timing is everything as olives picked too early will have a woody flavour. Olives are harvested when their skins are shiny, as this shows they are producing oil and reaching their full flavour potential. Some olives may be harvested green and unripe while others are left to ripen to their desired flavour, colour and texture.

Just as they have been for millennia, green olives are picked by hand to avoid scratching or bruising. Pruning also benefits from the human touch with old wood carefully removed by handsaw and secateurs to preserve and nurture the trees.

While some olive producers might use chemical additives to hasten the preserving process — and remove the olives' natural bitterness — at Sandhurst we favour traditional methods with natural products to prepare our Australian olives. After washing, the olives are



fermented for 12-14 weeks in a special brine. The precise brine recipes used by Sandhurst and our producers are well-guarded secrets, many of which have been 'in the family' for over one hundred years.

























SANDHURST CATALOGUE RETAIL ■ 43



















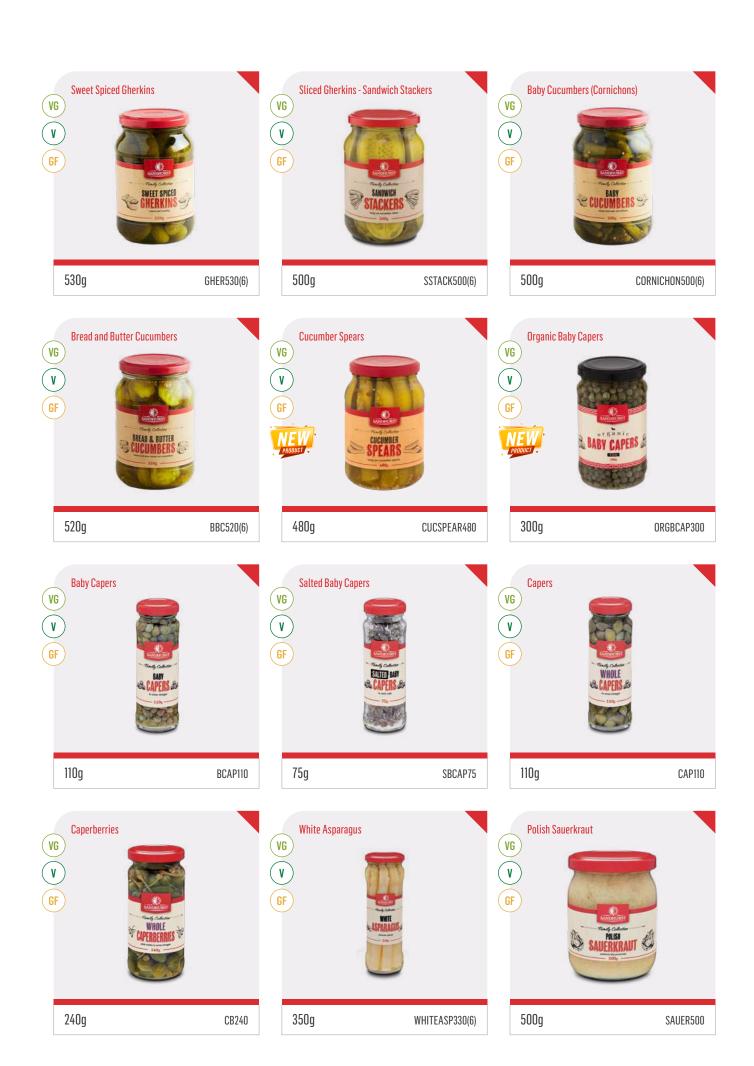




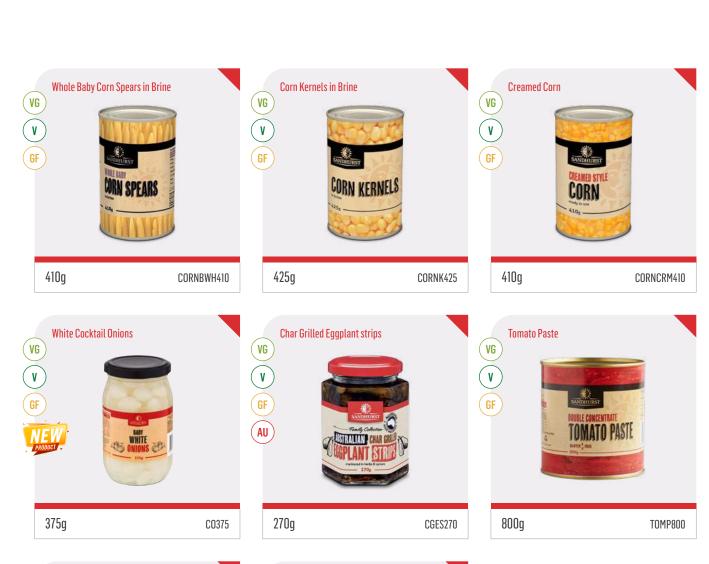




SANDHURST CATALOGUE RETAIL ■ 45











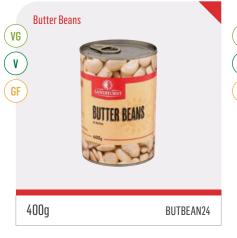


























SANDHURST CATALOGUE RETAIL ■ 4



























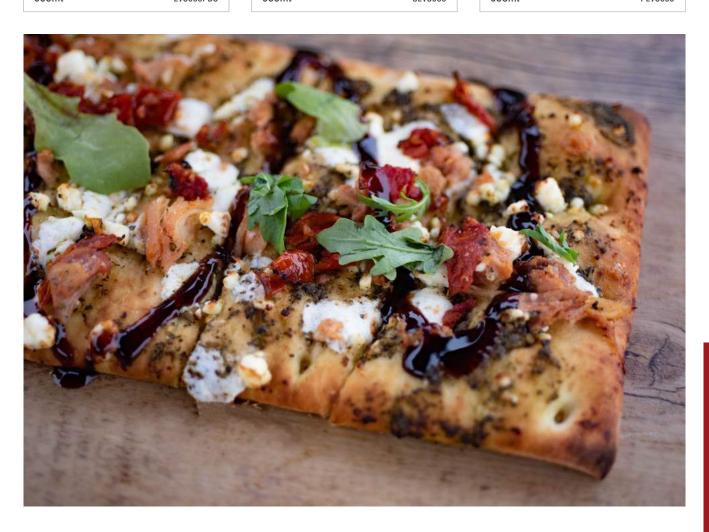














A PASSION FOR FOOD, A PASSION FOR FAMILY



SANDHURST FINE FOODS WAS ESTABLISHED IN 1988, BUT OUR HERITAGE OWES MUCH TO GENERATIONS OF ANCESTORS IN REGIONAL ITALY WHERE LIFE REVOLVED AROUND WORKING WITH THE SEASONS TO GROW, HARVEST AND PRESERVE FOOD.

Time-honoured traditions haven't simply inspired our business, they are our business. Many of our preserving techniques and recipes are much as they have been for centuries with closely-guarded recipes for marinades and pickling passed down through the generations.

Italian ingredients remain at the heart of our business, but today our wide range of products for both foodservice and retail markets reflects Australian food trends and tastes







Having persuaded Mimmo and Ray to leave the corporate world and join the family business, the Lubranos set about expanding the range to meet the needs and tastes of Australian customers. Creating innovative products and sourcing the very best produce within Australia and around the world set the standard for Sandhurst that continues today. Mimmo can often be found in restaurant kitchens finding out how we can continue to add new convenience, flavour and value for our customers.

Mimmo credits his parents for the passion that defines the Sandhurst business. "Be true to who you are. And for Italians that means being true to your roots... and true to your ingredients. Quality and authenticity are everything."





It's no coincidence, Mimmo says, that the family's ongoing quest for the very best produce leads to other families who share our values and passion for quality. Whether that's the basil growers in Far North Queensland who have supplied Sandhurst for nearly twenty years, the seven brothers in Murcia, Spain who grow artichokes, or the fourth-generation Mutti family producing premium canned tomatoes, "behind every good product is a good family."

SANDHURST CATALOGUE FAMILY ■ 55

NONNA'S SPECIAL RECIPE







EGGPLANT INVOLTINI

SERVES: 8 / PREP: 15 / COOK: 20

Ingredients

- 800g Sandhurst Australian Char Grilled Eggplant
- ► 500g Mozzarella sliced
- 500g Prosciutto sliced
- Small bunch of fresh basilico
- ► 100 200g Parmigiano (to taste)
- ► 800g Mutti Pasta Sauce

Step One

Preheat the oven at 180 degrees.

Step Two

Layout slices of eggplant on a tray. On top of each slice, place a slice of mozzarella, prosciutto, a single leaf of basilico and roll into cannelloni style parcels.

Step Three

Place parcels very close together into a shallow baking dish.

Step Four

Grate over parmigiano, cover with Mutti Pasta Sauce and bake in oven for 20 minutes. Serve with some extra parmigiano and fresh basilico.

SHARE AT THE TABLE WITH SOME GOOD VINO AND THE FAMILY

Explore more delicious recipes on the Sandhurst Fine Foods website: www.sandhurstfinefoods.com.au/recipes























SANDHURST FINE FOODS

167 PORT HACKING RD MIRANDA, NSW 2228

INFO@SANDHURSTFINEFOODS.COM.AU 1800 500 362

SANDHURSTFINEFOODS.COM.AU

OUR OTHER LOCATIONS

VIC

03 9857 4052 26 BONVIEW CIRCUIT TRUGANINA VIC 3029

QLD

07 3865 7777 75 RADLEY STREET VIRGINIA QLD 4014

WA

08 6278 1764 5 FOCAL WAY BAYSWATER WA 6053

SA & NT 0438 843 877

TAS 0419 894 750