

Do you love variety?

We do!

DELICIOUS FRESH FOOD

The Sander Group - your Partner for Food Solutions



Sander Gourmet

Procurement, development, production and distribution of more than 2,500 fresh menu components.

Sander Catering

Management of gastronomy facilities at more than 250 decentralized locations.

Exceptional food. Creative concepts and ideas. And a deep understanding of your needs and the wishes of your guests. This is what Sander stands for. The Sander Group is the only full-service provider in the food service market. We create and produce meals in our very own and unique "Freshness Factory". Moreover, we develop customized menus and gastronomic concepts for over

5,000 customers. Additionally, we take charge of strategic and operational kitchen processes. And upon request, we even manage entire service processes of restaurants.

Whatever you need – we are here to create a solution that is just right for you.



Great value for money, high customer satisfaction, exceptional quality and excellent service – based on these accomplishments, Sander was recognized by the F.A.Z.-Institut and the SZ Institut.



**THE SANDER GROUP:
FROM DREAM TO REALITY**

Where it all started? Hans-Peter Sander founded the Sander Group as a small remote kitchen in Ney, Hunsrück in 1974. Since then, over the course of five decades, Sander has evolved into a leading food production and catering company in Germany, headquartered in Wiebelsheim near Koblenz. And thanks to our current leadership – second-generation trained chefs Jens Sander and Peter Sander – the organization has expanded beyond the German-speaking region into numerous countries of the European market.

Combining Tradition and Innovation: To meet the demands of an ever-evolving European market, Sander combines traditional German culinary art with innovative and fresh ideas. At the same time, sustainability and social responsibility build the core of our business philosophy – they are the basis of our leadership in the food industry.

Expansion in Europe: Outstanding quality and customer satisfaction: our ability to consistently fulfill these two very important aspects has helped us establish ourselves in various European countries. Furthermore, our adaptability to different regional needs and customer preferences has been essential in managing successful partnerships and projects across the continent.

Recognized Quality and Service: We hold ourselves to the highest quality and service standards. Consequently, we have been recognized for excellent value for money and high customer satisfaction multiple times, including acknowledgements by the F.A.Z.-Institut.

Outlook on the Future: We are experts when it comes to German culinary traditions. At the same time, we are open-minded towards the diverse and exciting opportunities in the European market – Sander is well-positioned to continue its success story in additional European countries.



COMPANY INTRODUCTION



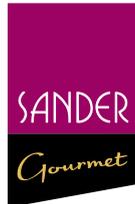
"We are committed to tradition while also embracing the demands of the future. This is how we have been successful for 50 years."

JENS SANDER & PETER SANDER, Managing Partners of the Sander Group

Delivering tremendous results at our headquarters in Wiebelsheim and at more than 250 decentralized locations throughout Germany – day by day: our 1,400 employees build the core of our organization. They originate from 66 nations around the globe. And each of them plays a crucial role in achieving and exceeding our daily goals. They lay the foundation for our continuous expansion into the European market. Every. Single. Day.

Our Vision

Focusing on **safety** and **sustainability**, we create products and services that make people **healthier** and **happier**.



THE SANDER 360° APPROACH

Sander Gourmet offers 2,500 fresh products for all gastronomic occasions, along with customized menus and buffets.



ONE PROVIDER – ONE SOLUTION

Sander Care understands the requirements of its customers and can therefore get costs, quality, safety and documentation in line.



A PASSIONATE HOST

Sander Catering combines modern concepts with fresh cuisine and a high level of service.



WHEN SCHOOL MEALS TURN INTO HIGHLIGHTS

Sander Kanteenie tailors catering concepts to the needs of your institution and provides the best value for money.



LET US SPOIL YOU!

Sander Hotel is known for the highest guest satisfaction and a feeling of “home away from home” – a place of relaxation and hospitality.

MARKETS & BUSINESS FIELDS



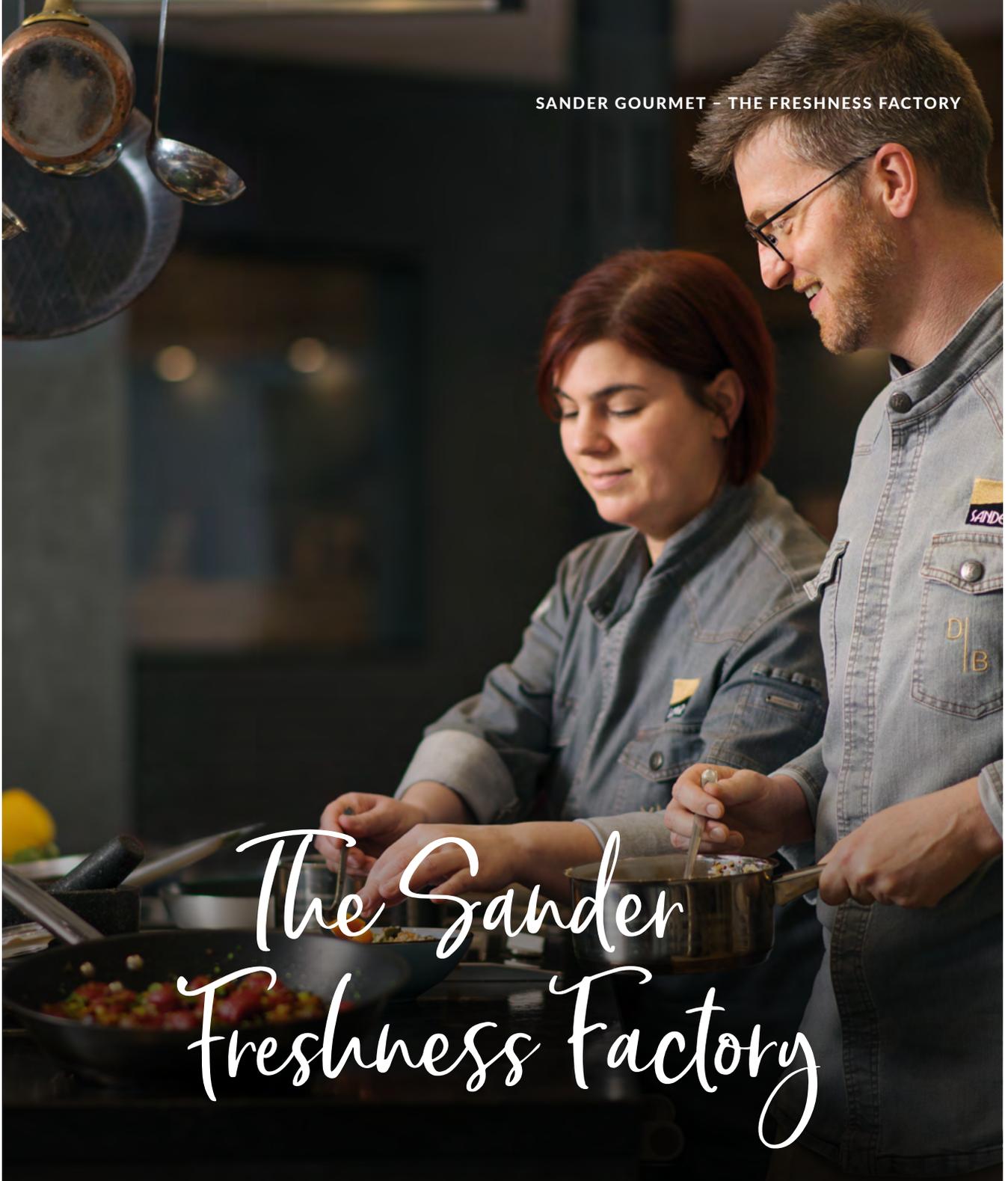
"Thanks to the Sander products, we are able to prepare and serve over 450 dishes in our tiny 12-square-meter kitchen on a Saturday!"

OLIVER DIAZ, Managing Director
of Schokoladenmuseum Gastronomie GmbH, Cologne



Mercedes-Benz





The Sander Freshness Factory

What happens “behind the scenes”? At our very own Freshness Factory, we have a large variety of more than 2,500 high-quality products. Products that suit all occasions and a broad spectrum of gastronomic needs – ranging from appetizers to main courses and desserts.

The dishes we create are exclusively produced in our 15 in-house manufacturing locations in Germany.

And they all have three things in common: exceptional quality, cost transparency and value for money. To stay innovative and on top of culinary trends, our master chefs craft over 800 new products in their development kitchen every year.

Take a look for yourself! In the video we show you how we turn fresh products into unique dishes.



Freshness Factory - our Areas of Expertise

- Annual Food Innovations and Updates
- Fruits & Muesli
- Appetizers & Finger Foods
- Dressings & Dips
- Soups & Stews
- Meat Dishes
- Vegetarian & Vegan Specialties
- Sauces & Pestos
- Pasta & Noodles
- Potatoes, Dumplings, Rice & More
- Vegetables
- Patisserie (Pastries and Desserts)
- Specialized Nutritional Care in Healthcare Settings
- **Advanced Dysphagia Nutrition Solutions**
- Meal Trays



It is important that people with chewing and swallowing disorders have access to special dietary options. To serve these people, we have collaborated with ABConcepts Verpflegungsmanagement mit System GmbH to develop the innovative nutritional concept "Optimahl-Vital", offering a variety of pureed food components.





To the Point - Sous-Vide Cooking

We want our dishes to look good – and to taste even better! That is why sous-vide cooking is one of our core competences that we have perfected over decades. This technique is an integral part of our culinary philosophy: slowly cooking meat, fish and vegetables in their own juices at low temperatures. It allows us to consistently achieve high quality results:

- **Preservation of Nutrients:** Essential vitamins and nutrients are better preserved using this gentle cooking method.
- **Authentic Flavor:** Each dish retains its natural taste.
- **Ideal Texture:** All dish components are cooked until they have reached their ideal texture, resulting in an extraordinary taste experience.

The sous-vide cooking method helps us in meeting and exceeding the highest culinary standards and customer expectations – whether it's in terms of taste, quality, or health consciousness.

Your Creative Partner in the Kitchen

The Sander products serve as an inspiring foundation for culinary creations and standards:

- **Flexible Presentation:** Our varied high-quality products allow for all dishes to be created according to your own preferences – they enable you to unleash your creative culinary potential.
- **Individual Enhancements:** Whether it's a special topping or a unique sauce, our products are designed to seamlessly integrate into your own recipes and to give them an individual touch.
- **Unique Components:** Our products add special accents to your dishes. Use them to highlight specific flavors, make dishes visually appealing and transform basic meals into true works of art.

We at Sander want to help you bring your culinary visions to life – as supporters and idea generators!

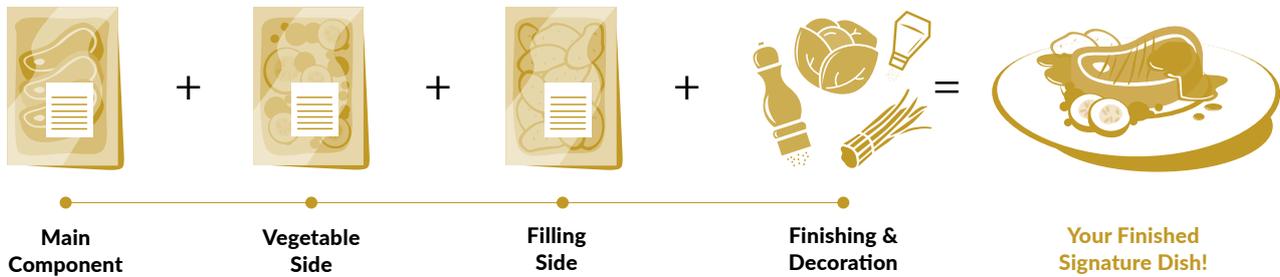
QUICK AND EASY
FOR THE PERFECT RESULT



ROAST BEEF



RATATOUILLE WITH
BLACK OLIVES



GRAVY

We offer products on all convenience levels:

from prepared to ready-to-serve. Meanwhile, our high degree of product readiness optimizes existing processes and minimizes fixed and variable costs:

- On-site preparation only requires a short amount of time and is very easy to implement.
- Our products allow for flexible responses to labor shortages and employee turnover, reducing staff dependencies.
- Sander's core competence are sous-vide products: they retain their natural taste, nutrients, aroma and ingredients because they are being cooked in their own juices at low temperatures.
- All fresh main components are preserved for up to 30 days through defined production processes without preservatives.



POTATO GRATIN

Cooking can be so easy! Watch our chefs carefully plate each and every dish in the video!

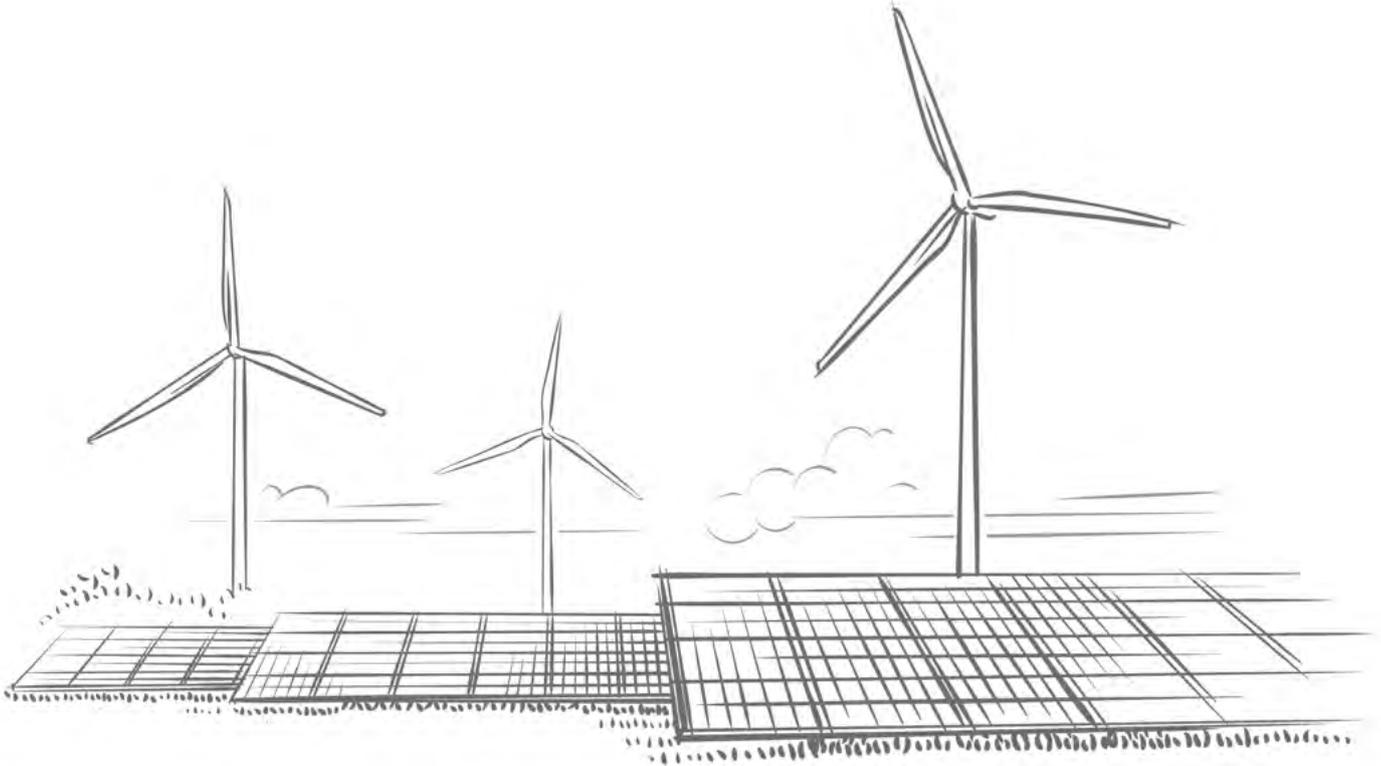


We take Responsibility



DE-ÖKO-003





SUSTAINABLE PRACTICES AT SANDER

Guided by the principle of “Securing the Future through Sustainable Practices”, we have developed a sustainability and ethics code that shapes our daily operations. The following are the six pillars of sustainability at Sander:

1. People – with Passion & Values

As a family-owned organization, we are committed to taking social responsibility for our employees and their families. This includes both job security and the creation of new jobs. Our employees are our most valuable asset – they are the reason for our continuous international success.

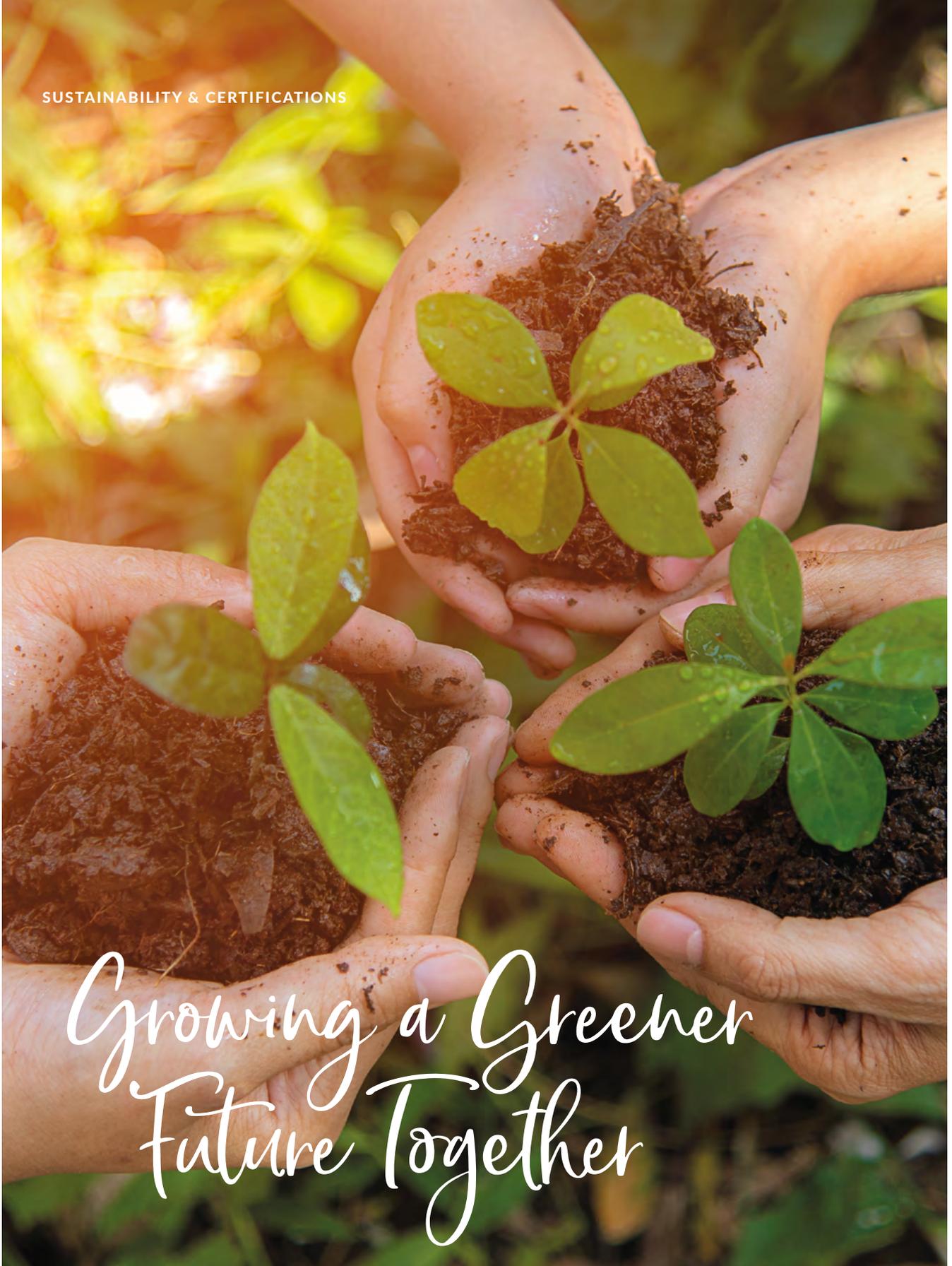
2. Quality – with Know-How & Consistency

Each and every product we use and sell at Sander complies with the legal requirements of the EU food law and other national laws, regulations and guidelines. Beyond that, we adhere to numerous self-initiated quality standards that we review on a regular basis. We also guarantee complete traceability: from raw materials to the finished product.

3. Food Production & Ethics – out of Respect & Mindfulness

Both quality and origin play an incredibly important role when it comes to the raw materials we use:

- We do not mix antibiotics into animal feed – they are only permitted under the supervision of a veterinarian for the treatment of specific diseases. Preventative medications in any other form are not permitted.
- We exclusively use eggs from free-range, organic and floor-housing systems. None of the eggs we use come from caged hens.
- We do not administer hormones that aim to promote growth and yield to animals.
- Meat and bone meal may not be fed to animals that are intended for food production.
- We do not use any products from force-fed animals.



*Growing a Greener
Future Together*

4. Strategic Procurement & Supplier Management - with Determination & Trust

Whenever we purchase raw materials, we centralize our orders as much as possible to minimize environmental harm such as traffic congestion and CO2 emissions. Furthermore, when selecting suppliers, we pay close atten-

tion to their sustainability and environmental standards – as part of our quality controls, Sander or an externally appointed service provider regularly conducts supplier audits.

5. Environment & Energy – with Determination & Perspective

When we design new production processes, we ensure that they are as resource-efficient as possible. This is where our energy management team plays a very crucial role.

Beyond that, we have been a member of the “United Against Waste” initiative since 2012, which advocates for the reduction of food waste in the out-of-home market. In addition, we pay close attention to the conscious use of food both in our manufacturing facilities and decentralized gastronomies – in 2023, our waste rate was only 0.23 %.

Moreover, Sander established the “Energy Management” project team in 2014. Its goal is to identify savings potential and to define further measures to be more resource-efficient.

6. Social Engagement – a Matter of the Heart

Sander strives to utilize its network to make a positive impact on other people’s lives. Therefore, the organization is actively involved in different social activities:

- Sander has been supporting “VOR-TOUR der Hoffnung e.V.” since 2013, an organization dedicated to helping children with cancer and their families.



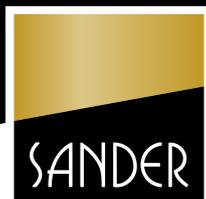
VOR-TOUR der Hoffnung

...rollt für krebskranke und hilfsbedürftige Kinder

- In collaboration with “Tafel Deutschland e.V.” (food banks in Germany), Sander takes a stand against food waste. The food banks collect perfectly good food items in towns and communities throughout Germany twice a week to assist those in need.



At Sander, we take our responsibility towards people, animals and the environment very seriously. Every day. The actions, measures and standards presented above reflect our belief that sustainable thinking and actions are essential for a future worth living. Our six pillars guide us in making strategic decisions – and they shape our identity.



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