



GMYK DIS TiCARET



## THE WORLD OF TASTE BY ERCIMEX

Discover all our sauce varieties in this catalog!

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# About ERCIMEX

Founded in 2009, ERCIMEX set out with the goal of bringing authentic flavors to Dutch cuisine. What began as a passion for taste has, over time, turned into a trusted brand in the food industry.

Our sauces are crafted with care and mastery, staying true to original recipes. Whether it's spicy sambal or garlic sauce, at ERCIMEX, quality, flavor, and customer satisfaction come before everything else.

We serve the horeca, wholesale, and retail sectors — always making a difference with personal attention and consistent quality.

**We work together to make every meal special.**





## Pikant Knoflook Saus (Spicy Garlic Sauce)

Pikant Knoflook Saus is a more intense and slightly spicy version of the traditional garlic sauce. It features the **strong aroma of garlic** combined with **chili peppers** and a **variety of spices**. This sauce is specially developed for **spicy food lovers**, offering a **rich, creamy, and well-balanced flavor** profile.

ERCIMEX Pikant Knoflook is the perfect sauce for those seeking extra flavor in grilled or fried dishes. The aromatic power of garlic, fused with the heat of chili, leaves a lasting impression on the palate.

Made for garlic lovers  
enjoy generously!





## Knoflooksau (Garlic Sauce)

Knoflooksau is a staple in Dutch cuisine, especially served alongside döner, kebab, and grilled meats. It is typically **mayonnaise- and yogurt-based**, enriched with plenty of **garlic** and fresh herbs. With its **creamy texture** and intense aroma, it has a wide range of uses — from dipping sauces for fries to vegetable platters.



## Oosterse Knoflook Saus (Oriental Garlic Sauce)

Oosterse Knoflook Saus is a spiced and aromatic variation of traditional garlic sauce, inspired by Eastern cuisine. This sauce is enriched with **garlic granules, red pepper**, and a blend of **various spices**, and has a creamy texture.

ERCIMEX Oosterse Knoflook Saus pairs perfectly with shoarma, dürüm, kebab, and fried foods. It is also preferred for adding extra flavor to hamburgers and sandwiches.



## Sambal Oelek (Chili Pepper Sauce)

Sambal Oelek is a traditional, intense hot sauce made from **crushed red chili peppers** with roots in **Indonesian cuisine**. It is commonly used in Dutch cuisine, especially influenced by Indonesian flavors.

ERCIMEX Sambal Oelek stands out with the natural heat of **fresh red peppers**, which are crushed to create this sauce. It typically contains **salt** and **vinegar**, enhancing both the flavor and shelf life.

This sauce can be added directly to dishes or mixed into marinades or other sauces. It is ideal for adding an extra spicy kick to meat, chicken, seafood, and vegetable dishes.



The heat that gives fries their character!



## Shoarma Sauce

Shoarma sauce is a special sauce known for its mildly spiced and creamy texture, pairing perfectly with shoarma (marinated meat similar to döner).

ERCIMEX Shoarma Sauce is made with a balanced blend of **garlic, mayonnaise**, and finely chopped herbs. It doesn't overpower the flavor of the meat but rather complements it.

It is most commonly served with wraps, kebabs, and fried meat products. It can also be used alongside snacks like French fries.

Thanks to its texture, it is ideal for both pouring and spreading.



## Samurai Sauce

Samurai sauce is a popular choice in fast-food restaurants in the Netherlands. It is a **spicy and mildly hot sauce**. Although it is **mayonnaise-based**, it has a strong and sharp flavor thanks to the chili paste it contains.

ERCIMEX Samurai Sauce resembles a blend of fritesaus (fries sauce) and sambal in both taste and texture.

It pairs perfectly with meat products, wraps, and fried foods.



## Samonaise Sauce

Samonaise sauce is one of the most popular sauces served alongside fries in the Netherlands. Made by combining **mayonnaise** and **mildly spiced sambal** (chili pepper sauce), this sauce stands out with its **creamy** texture and **mildly hot** flavor.

ERCIMEX Samonaise Sauce is an essential complement to fast-food-style dishes.





## Marocaine Saus (Moroccan Style Sauce)

Marocaine sauce is an aromatic and mildly spicy sauce inspired by Moroccan cuisine, blended with rich spices. It is **tomato-based** and contains **cumin**, **coriander**, **rosemary**, and other spices typical of North Africa.

ERCIMEX Marocaine Sauce pairs perfectly with meatballs, chicken, wraps, and kebabs. It enhances the flavor of the meat without overpowering it, adding depth instead.



## Loempia Saus (Spring Roll Sauce)

Loempia sauce is a sweet-and-sour flavored sauce commonly used in Asian cuisine. In the Netherlands, it is typically served with "loempia" (spring rolls).

ERCIMEX Loempia Sauce offers a balanced flavor profile with a blend of **soy sauce**, **mild vinegar**, **garlic**, and **brown sugar**. Thanks to its fluid consistency, it is ideal as a dipping sauce.

*Far East breeze  
in every bite*





## Algerienne Sauce (Algerian Style Sauce)

Algerienne sauce is known for its sweet and spicy aroma and has a yellow-orange color. It is commonly served in fast-food restaurants, especially with kebab and fries.

ERCIMEX Algerienne Sauce is made with **mayonnaise, mustard, shallots, black pepper, vinegar**, and **chili peppers** or ingredients like harissa.



## Andalouse Sauce (Belgian Style Spicy Mayonnaise Sauce)

Andalouse sauce is one of the staples of Belgian cuisine. It is typically made with **mayonnaise, tomato paste, and red pepper**.

ERCIMEX Andalouse Sauce is produced in line with traditional recipes. With its creamy texture and balanced spice blend, it pairs perfectly with French fries, hamburgers, wraps, and grilled meats.



## Burger Sauce

Burger sauce is specially formulated to complement the classic burger taste, standing out with its creamy texture and a balance of **mild spices** and **sweet-and-sour** notes.

ERCIMEX Burger Sauce contains **mustard**, **mayonnaise**, **onion**, **pickle relish**, and a blend of **spices**. This unique combination enhances the flavor of the burger while also highlighting the taste of the meat.

It pairs perfectly not only with burgers but also with sandwiches, wraps, and fried snacks.



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*A sauce with a chef's touch,  
perfectly balanced flavor!*





## Frites Sauce (French Fries Sauce)

Frites sauce is commonly consumed with fries in the Netherlands and Belgium. It is a **mayonnaise-based** sauce but **lighter and slightly sweeter**.

Compared to mayonnaise, it contains less fat and adds a refreshing flavor to fries with its **mild acidity**.

ERCIMEX Frites Sauce is a modern and balanced version of the classic fries sauce. Its smooth texture makes it convenient for both pouring and dipping.



The perfect partner for your fries:  
Ercimex Frites Sauce!



## Cocktail Sauce

Cocktail sauce is specially developed to be served with seafood and features **mild sweet and sour flavors**. It is based on **mayonnaise** and **ketchup**.

ERCIMEX Cocktail Sauce, with its creamy texture and smooth taste, pairs perfectly with shrimp, chicken bites, French fries, and other snacks.

In the Netherlands, this sauce is especially preferred with fried seafood or as a bar snack accompaniment.



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## Hot Sauce (Spicy Sauce)

Hot sauce is a must-have for chili lovers — a sauce with a **rich**, **aromatic**, and **spicy** flavor. It is typically made with **red pepper**, **vinegar**, and **garlic**. With its balanced heat, it leaves a mark on the palate without overpowering the flavor of the meal.

ERCIMEX Hot Sauce pairs perfectly with grilled meats, chicken wings, wraps, and burgers. It offers not just flavor, but also a subtle smoky aroma.



## Kebab Sauce

Kebab sauce pairs perfectly with döner and various kebab types. It has a **garlic-flavored, refreshing, and creamy** texture. It is typically **yogurt- and mayonnaise-based**, offering a balanced taste with added spices.

ERCIMEX Kebab Sauce reveals its true flavor especially when served with wraps, kebab, chicken döner, and grilled meats. It is a light yet flavorful complement that balances the richness of the meat.



## Sriracha Sauce (Thai Style Hot Sauce)

Sriracha sauce, originally from Thailand, is an iconic sauce made from fermented **red chili peppers**, known for its **intense flavor** and **strong heat**. Blended with **garlic**, **vinegar**, **salt**, and **sugar**, it delivers a flavor that is both spicy and slightly sweet.

ERCIMEX Sriracha Sauce is made true to its original recipe. Thanks to its pourable texture, it can be drizzled over meals or used as a dip. This unique flavor, rooted in Far Eastern cuisine and now spread worldwide, is widely used with dishes ranging from kebab and noodles to pizza and wraps.



Say goodbye to ordinary sauces,  
say hello to heat!





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