

**WHY DIP WHEN
YOU CAN CRUNCH?**

snackmix

SAUCE CULTURE





Tobias Scheiwiller Product Development Snacks

**WE DO NOT SIMPLY
SUPPLY SPICES, WE
DELIVER **market**
Relevant Flavour
concepts THAT
TRANSLATE GLOBAL
CUISINE INTO SCALABLE
SNACK APPLICATIONS.**

FROM GLOBAL SAUCES TO SNACK FLAVOURS

Let's be honest – we don't just eat food; we crave the flavours that make a meal truly come alive. And nothing carries flavour quite like a great sauce.

Think of the creamy kick of Aioli, the sweet, fiery depth of Honey Harissa, or the tangy heat of Buffalo Ranch. Sauces are the ultimate comfort – they're the real star of the plate and the exact reason we always reach for that extra bite.

That's why we created our new snack seasoning concept: Sauce Culture.

We've taken the soul of iconic table sauces and global street-food favourites and translated their layered complexity into high-impact dry seasonings. Dusted onto your snack base, every single crisp delivers the authentic depth of the flavours people love – without the bottle, the dip, or the mess.

It's all the character of your favourite sauces, turned into an irresistible crunch.





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SAMURAI SAUCE

Samurai sauce is creamy, bold and spicy, combining a rich mayonnaise-style base with fiery chilli notes. Gentle sweetness balances the heat, while savoury spices add depth. The result is a smooth, punchy flavour with lingering warmth and an indulgent finish.

**BRING
ON THE
HEAT!**

1

ART.NO.
RE00045162_01



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SATAY SAUCE

Satay sauce is rich and nutty, combining roasted peanut notes with gentle sweetness and aromatic spices. Savoury depth is balanced by subtle chilli warmth, creating a smooth, full-bodied flavour. The result is creamy, comforting and intensely aromatic with a lingering nutty finish.

**GO NUTS
FOR
TASTE!**







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AIOLI SAUCE

**FIND
ME
IN THE
BOX**

**GARLIC?
YES,
PLEASE!**

Aioli is rich and creamy, combining smooth mayonnaise-style richness with bold roasted garlic notes. Gentle acidity adds freshness, while savoury depth rounds out the flavour. The result is a full-bodied, aromatic profile with intense garlic character and a smooth, lingering finish.

3 ART. NO. RE00045154_01



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COWBOY BUTTER

Cowboy butter is rich and savoury, combining buttery notes with garlic, herbs and a gentle kick of chilli. Fresh herbaceous flavours add brightness, while warming spices provide depth. The result is a bold, aromatic profile with creamy richness and a lively finish.

**BUTTER
UP YOUR
CRUNCH!**





The image features a vibrant red background. On the left, there is a vertical strip showing a close-up of a snack mix, likely buffalo ranch, with a golden-brown, textured appearance. On the right, there is a vertical strip showing a close-up of a creamy, yellowish-orange sauce, possibly ranch dressing, with a smooth, glossy texture. The central text is white and bold, with the word 'BUFFALO' in a larger font size than 'RANCH'.

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BUFFALO RANCH

Buffalo ranch combines tangy heat with cool, creamy richness. Spicy chilli and vinegar notes bring the characteristic Buffalo kick, while herbs and savoury notes create the familiar ranch profile. The result is bold, creamy and tangy with a balanced spicy finish.

**HOT
meets
COOL!**

5 ART.NO.
RE00045160_01

**PARTNER WITH
HÜGLI TO BRING BOLD,
unFORGETTABLE
FLAVOURS TO YOUR
SNACK PORTFOLIO.**

[HUEGLI.com](https://huegli.com)

**Flavour trends evolve fast –
Hügli stays ahead, crafting bold
snack seasonings that excite
and surprise. With 90 years of
expertise, we create flavour
experiences that break the
ordinary and push boundaries.**



**FIND
ME
IN THE
BOX**

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HONEY HARRISSA SAUCE

Honey harissa sauce combines aromatic chilli heat with mellow sweetness. Warm spices and roasted pepper notes create depth, while honey adds a smooth, rounded contrast. The result is a vibrant sweet-spicy profile with aromatic warmth and a gently lingering heat.

**SWEET
HEAT ON
REPEAT!**

6 ART. NO. RE00045157_01





The background of the entire page is a vibrant green. On the left side, there is a vertical strip showing a close-up of a dark wooden bowl filled with a thick, bright green wasabi mayo sauce. On the right side, there is a vertical strip showing a close-up of a single, thick, bright green wasabi mayo sauce swirl. The main text is centered in the upper half of the page.

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WASABI MAYO SAUCE

Wasabi mayo is creamy and savoury, combining smooth mayonnaise-style richness with the distinctive heat of wasabi. Gentle sweetness balances the sharp, aromatic kick, while subtle umami notes add depth. The result is a bold, creamy flavour with fresh heat and a lingering finish.

**FEEL
THE
KICK!**

7 ART.NO.
RE00045158_01



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TERIYAKI SAUCE

Teriyaki sauce is rich, savoury and gently sweet, combining soy-inspired umami with caramelised notes. Subtle ginger and garlic add aromatic depth, while sweetness rounds out the profile. The result is a glossy, full-bodied flavour with a balanced sweet-savoury finish.

**UMAMI
ALL THE
WAY!**



8 ART. NO.
RE00045155_01







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SAUCE ANDALOUSE

**CREAMY
WITH
A KICK!**

Sauce Andalouse is creamy and gently spicy, combining tomato and pepper notes with a smooth mayonnaise-style base. Subtle sweetness balances the savoury character, while mild spices add warmth. The result is a rounded, tangy flavour with a pleasantly spicy finish.



ART.NO.
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SMOKED CHIPOTLE SAUCE

Smoked chipotle sauce is rich, smoky and spicy, combining deep roasted chilli notes with a subtle sweetness. The characteristic smokiness of chipotle adds depth, while gentle heat builds in the background. The result is a bold, full-bodied flavour with a warm, lingering finish.

**PUMP
UP THE
SMOKE!**



WE ARE YOUR TREND RESEARCH & DEVELOPMENT PARTNER.



Here's a sample of our many certifications.
Please contact us for other certification options.



Available
on request



Available
on request



**YOUR
SNACK
BASE**



**OUR
SEASON-
INGS**

**YOUR
TRENDY
SNACK**

**WANT TO TRY
MORE SEASONINGS?
ORDER YOUR FREE
SAMPLES NOW.**



**SCAN &
ORDER**



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