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5 New Sauces

New possibilities
in modern gastronomy.



BLUE MAYONNAISE



QUALITY FEATURES:

- Rich, creamy texture with a smooth, homogeneous body, ideal for spreading and clean plating.
- Intense yet balanced Danish blue cheese profile, without aggressive saltiness.
- Smooth and silky mouthfeel that blends effortlessly with proteins and fats.
- Creamy mayonnaise base that provides neutral richness and lets the cheese shine.
- Ready to use, no additional processing or flavor correction needed.
- Stable consistency, suitable for professional use in burgers, sandwiches and plating.

IDEAL PAIRINGS:

1. Beef burger or smash burger. Enhances the meat with a gourmet touch, no extras needed.
2. Crispy chicken burger or fried chicken sandwich. Richness and blue cheese cut through the crunch.
3. Club sandwich with chicken or turkey. Premium alternative to classic mayo.
4. Loaded fries as a dip or topping with bacon or caramelised onion.
5. Beef wrap or tortilla with grilled meat. Adds intensity and cohesion.
6. Steak sandwich or brioche with grilled beef. Works as cheese and sauce in one element.



RANCH DRESSING



QUALITY FEATURES:

- Creamy and zesty character based on mayonnaise and strained yogurt, with balanced acidity from vinegar and lemon.
- Fresh herbal profile. Parsley, dill and chives deliver a clean, green note.
- Mild sweet and tangy balance that rounds acidity without heaviness.
- Body and stability. Ideal for professional use, does not split, performs well on cold and hot dishes.
- All day sauce. Equally effective as a dressing, dip or base for other sauces.

IDEAL PAIRINGS:

1. Fried chicken or chicken tenders. Classic and fail proof. Acidity cuts the frying fat.
2. Chicken burger or wrap. Replaces mayo and mustard in one move.
3. Loaded fries with cheese, bacon and spring onions. Ranch ties everything together.
4. Caesar style salad without anchovies. Fresher and lighter alternative to classic Caesar.
5. Grilled vegetables or crispy cauliflower. Elevates vegetables, especially roasted or fried.
6. Nachos or potato wedges. Ideal dip for sharing and street food settings



PINEAPPLE SAUCE



QUALITY FEATURES:

- High pineapple content (45.3%), natural sweetness with real fruit pieces.
- Sweet and tropical profile with a balanced sweet acidic touch from lemon and brown sugar.
- Deep umami character thanks to soy sauce and whisky.
- Light spicy note that adds intensity without overpowering.
- Full body and excellent stability, ideal for professional use.
- Glossy, appetizing finish. Holds beautifully on the plate and on burgers.
- Tropical spirit with a clear street food attitude.

IDEAL PAIRINGS:

1. Fried chicken burger. Instant best seller.
2. Bao bun with pulled pork. Cuts through fat and elevates the bun.
3. Chicken nuggets or tenders. As a dipping sauce with clear sweet savory contrast.
4. Bao buns with crispy chicken or shrimp. Tropical twist while staying savory.
5. Hot dog or sausage roll. A modern, fun alternative to classic mustard.
6. Rice bowls and Asian style bowls.



FRIED CHICKEN SAUCE



QUALITY FEATURES:

- Balanced sweet savory tomato base without heaviness.
- Creamy texture from mayonnaise and strained yogurt that hugs crispy coatings.
- Mild acidity from vinegar and mustard that cuts through frying fat.
- Multi layered savory profile with spices.
- Consistent kitchen performance. Does not split, does not water down, flawless in service.
- Street food friendly by design. Built for repeatability and consistency.
- Ideal for dipping and coating.

IDEAL PAIRINGS:

1. Crispy fried chicken pieces or tenders. Classic, elevated.
2. Fried chicken burger with iceberg and pickle. Body without heaviness.
3. Chicken wrap or tortilla. Balances vegetables and protein.
4. Loaded fries with chicken. Withstands heat and weight.
5. Chicken nuggets. Perfect dipping sauce.
6. Fried chicken bao buns. Modern sweet savory contrast.



HANNIBAL SAUCE



QUALITY FEATURES:

- Rich and bold character. Full bodied, intense sauce with a strong street food identity.
- Tomato and mustard base that delivers body, depth and gentle acidity.
- Caramelized onion for umami depth and roasted sweetness, not sugary.
- Creamy texture thanks to its mayonnaise base. Performs perfectly in hot applications.
- Spices and aromatic notes inspired by American burger sauces, with a darker edge.
- A signature sauce for dishes that need personality, not just a condiment.

IDEAL PAIRINGS:

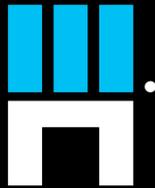
1. Smash burger with caramelized onions. The ultimate match.
2. Beef or chicken wrap for street style intensity.
3. Hot dog or loaded sausage with crispy onion and mustard.
4. Chicken burger, crispy or grilled. Adds depth without masking the chicken.
5. Loaded fries with bacon or pulled beef.
6. Club sandwich or triple decker instead of classic ketchup mayo.



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5 New Sauces. *Endless applications.*

Designed for professionals who demand consistent results, clean flavor and flexibility in every kitchen.



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