

## The Ultimate in Fresh Curries and Bumbu's, Without the Extra Work!



Welcome to Kumar's world of fresh curries and bumbu's. A world where the wealth of flavors, aromas, colors and experiences is central. Thanks to Suresh Kumar's ongoing search for the ultimate combinations of herbs, spices and other flavorful ingredients, his passion comes within arm's reach for you. Share this passion and experience how craftsmanship brings balance to the elements in Kumar's fresh curries and bumbu's.

Chef Suresh Kumar, born in 1972 in Johor Baru, Malaysia, has made curries and bumbu's his life's work. The love for his profession started from a very young age in the family kitchen and continued through his career as an Asian chef working in restaurants and the catering industry in Europe. This provided Suresh with the necessary insights to continue working in this field and the creation of Kumar's fresh curries and bumbu's is the direct result of this.

Kumar's offers you a range of curries and bumbu's which are prepared using the highest quality herbs, spices and other fresh ingredients. The use of these fresh herbs, including galangal, turmeric, coriander, salam leaf, chili and curry leaves, is an essential feature of Kumar's sauces, and you can taste it.

Kumar's is a subsidiary company of Verstegen Spices and Sauces and production takes place in accordance with HACCP, BRC grade A, ISO 9001, ISO 14001 and IFS higher level. As a result, we can guarantee that you receive optimum quality and consistently safe products, just as you would expect. Our sauces enable you to simply serve the tastiest 'Indonesian rice

tables'. Where the wealth of possible variations embodied in Kumar's products is truly surprising. The authentic balance and complex flavors of these sauces allows the chef to get creative with the many possible uses and applications.

We aim to inspire you with Kumar's curries and bumbu's, and hope you will start to share the experience and passion behind these truly authentic sauces with your guests.