



DR. STEUDEL



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At Dr. Steudel AG, founded and led by Dr. Yana Steudel — scientist, flavorist, foodie, and world connoisseur — we combine scientific precision with passion to inspire chefs with exceptional products. Flavor should move — effortlessly, elegantly, and always with heart and soul.

A chemist developing flavors? Dangerous? Suspicious?  
**Quite the opposite — this is our strength.**

We use science to intensify flavors, perfect textures, and preserve vitamins, all while respecting the integrity of natural ingredients. 100% natural and responsible in every way — no compromise, ever.

What started as a playful Sherry Pedro Ximénez pearl has evolved into four scalable product lines that redefine flavors, bring spices in their purest form, reshape sauces and capture the diversity of global cuisines in our TASTY GLOBES. These are far more than gimmicks — they are functional tools for chefs that blend luxury and simplicity, creating unforgettable experiences for their guests— on land, at sea, or in the air.

**Welcome to a world where flavors speak softly and leave a lasting impression.**



## Our Commitments:

**Uncompromised Taste** – Excellence in every detail.

**Responsibly Sourced** – Ethical partnerships with trusted producers.

**Exceptional Ingredients** – Only the finest are selected.

**No Artificial Additives** - Ever – If it's not natural, it doesn't belong.

All products are stable from -18 to 160°C

Long shelf life - 1 year at ambient temperature

8 weeks after opening (2-5°C)





PURE



TASTE

## Basil Blossom



An almost romantic appearance, with African basil offering a hint of rose. A treat for the eyes, palate, and nose.

## Bergamot Saké



Complex Earl Grey with citrusy flavors and elegant acidity, perfect for many occasions.

## Black Garlic



An immune booster in one pearl, with a sweet and savory touch — umami at its finest.

## Calamansi Saké



Complex citrus notes with a hint of bitterness, enhancing the acidity, yet pleasing the palate in savory or sweet dishes and cocktails.

## Champagne Blanc de Blancs

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A touch of luxury—flavors of Chardonnay grape unfolding directly on the palate, like Champagne in a new form.

## Crème de Cassis

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A famous Dijon-origin liqueur with a red currant taste. Kir-Royal redefined, or a burst of flavor for cheese, desserts, meats, or tuna.

## Elderberry

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Elderberry, with its rich, fruity flavor, offers a burst of sweetness and antioxidants, perfect for enhancing both sweet and savory dishes.

## Gelber Muskateller

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A pearl from a dry, spicy Gelber Muskateller from Austria —unique way to infuse concentrated wine aromas into your dishes.



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TASTE

## Kaffir Lime Leaves



Kaffir lime pearl—an intense burst of citrus freshness with a touch of acidity, bringing a vibrant, zesty kick to your dishes while offering a refreshing wellness boost.

## Mangovinegar with Saffron



Light acidity paired with rich mango, protected by saffron, creating a honey-like taste. A must for cheese, with a wide range of applications.

## Meyer Lemon



A thyme touch arising from the natural thymol in the zest of this unique Meyer lemon, adding depth and fragrance to your dishes.

## Ruby Port



Ruby Port pearl—rich, velvety, and sweet, offering deep, fruity notes that elevate both savory and sweet creations.



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## Sherry Pedro Ximénez Tahoon



Designed first for France to pair with foie gras, the first pearl of the collection is a Great Taste Award winner, also perfect with game, meat, or cheese.



Tahoon pearl—a walk in the forest, with earthy, herbal notes and a touch of spice, bringing a rich depth to savory dishes.

## Tomato Balsamico



Tomato Balsamico pearl—says tomato, tastes like tomato, is tomato. An intense burst of tangy balsamic and ripe tomato flavors, perfect for pasta, mozzarella, salads, or raclette.

## Yuzu Saffron



Yuzu pearl with saffron—a vibrant citrus burst, balanced with the warm, golden notes of saffron, creating a uniquely aromatic addition to your dishes.



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SPICE

## Full-bodied Vanilla



Vanilla, the queen of spices in its purest form—slightly spicy, with rich flavors reminiscent of rum, a taste that captivates the senses.

## Saffron



Saffron in its purest form—golden shine. The only way to bring saffron's essence to the plate without the need for sauce or cream.

## Tasmanian Mountain Pepper



A pearl that tells its own story. First sweet and herbal, then evolving into a spiciness that awakens the taste buds, leaving a lasting effect that sparks appetite and replaces other seasonings.



PURE



SAUCE

## Asian



Asian-inspired with kaffir lime, ginger, and turmeric — superfoods that add flavor and heat. One pearl replaces unhealthy seasonings for a healthier kick.

## Duck à l'orange



An almost fat-free duck sauce, packed with flavor, bringing a classic Duck à l'orange to your dish in no time.

## Lobster-Saffron



A luxurious touch with intense lobster flavor, enhanced by saffron. It replaces salt on fish or seafood while adding a golden shine.

## Mushrooms



Rich umami in a single pearl—no other seasoning needed. One bite and you're immersed in a forest of flavors.



## BOUILLABAISSE

(ESSENCE OF PROVENCE)



Bouillabaisse globe with the essence of Provence—capturing the rich, aromatic flavors of the Mediterranean, bringing the essence of a classic fish stew to your dishes.

## GAZPACHO

(ESSENCE OF SPAIN)



Gazpacho globe—close your eyes and travel to Spain, with the fresh, vibrant flavors of this classic chilled soup.

## LOBSTER - VANILLA

(ESSENCE OF MADAGASCAR)



Lobster vanilla globe—a touch of Madagascar, blending rich lobster flavor with the sweet warmth of vanilla for a truly unique experience.

## SALSA MEXICANA

(ESSENCE OF MEXICO)



Salsa Mexicana globe—packed with vibrant, zesty flavors of fresh tomatoes, lime, and spices, bringing the heart of Mexico to your dishes.

TASTY



GLOBES

## TANDOORI

(ESSENCE OF INDIA)



Tandoori globe—rich, smoky, and aromatic, a taste travel capturing the bold, vibrant flavors of Indian tandoori spices.

## THAI CHILI SWEET SOUR

(ESSENCE OF THAILAND)



Thai chili sweet sour globe—an exciting balance of spicy heat, sweetness, and tang, offering a burst of authentic Thai flavors.

## YUZU PONZU

(ESSENCE OF JAPAN)



Yuzu ponzu globe—a perfect blend of citrusy yuzu and umami-rich ponzu, delivering a refreshing and tangy kick straight from Japan.



TASTY



GLOBES

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DR.STEUEDEL®

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