



NOW LAUNCHING

The most customisable snacks ever.

SNACK BASES BY SANTA MARIA



Snacking is thriving

The future looks bright for snacking in restaurants, pubs and bars. Those that manage to offer something unique and exciting will benefit from attracting lots of guests.

Snacking is on the rise

The sales volume of snacks in restaurants, bars and pubs has increased during the past years and this growth is expected to continue in 2023. Meanwhile guests are clearly trading up for added value and premium items within the snacking category.

GlobalData Foodservices processed snacks forecast 2022 average growth of BeNe, Denmark, Finland, Norway, Sweden and UK combined.

Guests crave for affordable wow

The cost-of-living soar across the UK, which impacts the dining out habits. Guests want to pay less, but still get true experiences. It means restaurants, bars and pubs need to be creative and find new ways to be exciting yet affordable.

<https://blog.resy.com/wp-content/uploads/2022/09/Food-Forward-The-Future-of-Dining-Out-Resy-UK-2023-Trend-Report.pdf>

DIY snacks are booming

A unique experience is always key to attract guests. And right now, making your own snacks from scratch is a huge trend in restaurant kitchens. Instagram and foodie apps are packed with chefs that share their snack creations. However, you need to have the time, skills and price point to support the extra effort.

NOW LAUNCHING

The most customisable snacks ever.

Snack Bases by Santa Maria are shortcuts to your signature snacks. Simply cook, flavour and serve in less than a minute to unlock new opportunities and boost the excitement you bring to the table.

Snack Bases
by Santa Maria

UNCOOKED COOKED

By using a handful of snack bases you get a generous serving at a low cost. Cook them for less than a minute. Then serve with your unique choice of seasoning to make them extra exciting.



SNACK BASE LENTIL WAVES

The Lentil Waves are perfect for dipping and a great source of protein (13,5%)

Ingredients:

Lentil flour, Potato starch, Rice flour, Salt, Stabilizer: E-471

Cooking time:

12–15 seconds

Both products are vegan and gluten-free!

Cooked and flavoured by you.

CORN CONES + BEEF BRISKET RUB

Snack Bases are a convenient solution for adding signature snacks to your menu. Flavour them however you like – in line with your restaurant, bar or pub concept. Serve them as bar snacks, pair them with specific drinks to create amazing combos or use them in your dishes to add crunch.



SNACK BASE CORN CONES

The Corn Cones are suitable for both savoury and sweet seasoning.

Ingredients:

Corn flour, Sugar, Salt

Cooking time:

10–20 seconds

What makes them so unique?

With Snack Bases it's easy to make a big impact.

HOW TO USE THE SNACK BASES



1. STORE

Keep the Snack Bases in a cool and dry place to preserve freshness and maximise shelf life.



2. DEEP-FRY

Deep-fry at 180–200°C until the snacks are fully expanded and crunchy all the way through.



3. FLAVOUR

Season right after cooking by using your choice of fine ground spices or spice blends.



4. SERVE

Serve warm or cold, as stand-alone snacks or part of a meal.



Get full instructions and inspiration online

IT'S AS EASY AS 1,2,3 to make one Corn Cone portion:

30g of Corn Cones

12-60 seconds of frying

Season as required

Hot and tasty snacks in under a minute!

Easy to transport and store

Since the Snack Bases expand up to 5 times the size when cooked, you save a lot of space – during storage and transport. Also 2 years shelf life!

Easy to cook

Simply deep-fry for 12–60 seconds and you're done.

Easy to flavour

Season your way by using 3–5 g spices for 100 g of cooked snacks. Find your go-to spices and blends in the wide Santa Maria range.

Easy to serve

Serve as signature snacks only available at your restaurant.

Easy to pair

Bundle with specific drinks and dips to create deals and great flavour combos.



Make them match your concept

Snack Bases make it easy to create signature snacks to complement your menu. Simply use them with the spices and spice blends available.

PRO tip

Use fine ground spices to make them stick.



MEDITERRANEAN



Herb Waves

Lentil Waves
+ Herb Garden Seasoning



Pizza Cones

Corn Cones
+ Pizza Herbs

EAST ASIAN



Umami Bites

Lentil Waves
+ Umami Spice Mix



Kimchi Crunchies

Corn Cones
+ Kimchi Spice Mix

THAI



Paneng Cuts

Lentil Waves
+ Paneng Red Curry Spice Mix



Tom Kha Waves

Lentil Waves
+ Tom Kha Soup Spice Mix

SWEET



Vanilla Peaks

Corn Cones
+ Vanilla sugar



Churro Cornitos

Corn Cones
+ Cinnamon ground
+ Icing sugar

AMERICAN



BBQ Spikes

Corn Cones
+ Steakhouse Seasoning



American Cajun Cones

Corn Cones
+ American Cajun Seasoning

MEXICAN



Mexican Wave

Lentil Wave
+ Fajita Seasoning



Cacao & Chili Cones

Corn Cones
+ Chilli Pepper Ancho Style
+ Cacao powder + Salt

INDIAN



Curry Waves

Lentil Waves
+ Kerala Curry Spice Mix



Golden Chips

Lentil Waves
+ Turmeric + salt

Serve amazing combos

Pair your flavoured snacks with the right drinks and/or dipping sauces to create amazing flavour combos. A great way to improve the customer experience, boost drink sales and grow the average bill!



BEER COMBOS

A cold beer is easy to pair with a bunch of savoury and crunchy snacks. Simply go crazy.

PAIRINGS & NAMING SUGGESTIONS

Average Joe

BBQ Spikes + Lager

Indian Overload

Curry Waves + IPA

Hello Darkness

Cacao & Chili Cones + Stout



WINE COMBOS

Pairing wine is nothing new. But serving it with your warm signature snacks probably is!

PAIRINGS & NAMING SUGGESTIONS

Fancy Pants

Golden Chips + Champagne (or other bubbles)

Deep Talk

Umami Bites + Glass of red



LONG & SHORT DRINK COMBOS

Pick up the flavour notes from classic cocktails and spirits. Also rethink the standard tequila kit.

PAIRINGS & NAMING SUGGESTIONS

Pure Botanics

Herb Waves + Gin & Tonic

Up in Smoke

American Cajun Cones + Islay Whisky

Firestarter

Cacao and Chilli Cones + Tequila shot



COFFEE SHOP SNACKS

Use the Corn Cones and your choice of sweet flavouring to replace the expected cookie with exciting snacks. Perhaps as a dessert!

PAIRINGS & NAMING SUGGESTIONS

Sweet & Smooth

Churro Cornitos + Cappuccino (or any other coffee drink)

Safe Bet

Vanilla Peaks + Hot chocolate



Sauce on the side

Boost the experience even more by adding a signature dipping sauce to your combo. Just mix sour cream, mayo or crème fraiche with your choice of spices, or why not use one of our Santa Maria ready-to-use sauces? Contact us to find out more.

Visit santamariaworld.com to get more inspiration.

Snackify your food

You can also add Snack Bases to dishes already on your menu.

Perfect for desserts too, simply season with our Vanilla Sugar.



CAESAR SALAD

A classic Caesar with crunchy Corn Cones on top. Swap the croutons!



MAC AND CHEESE WITH A CRISPY TOPPING

Top your Macaroni and Cheese with Corn Cones and grated cheese.



SMASHBURGER

A smashed burger deserves some crunchy Corn Cones next to it – perhaps even in it.



LENTIL SOUP WITH CRISP

Match the smooth lentil soup with some crunchy Lentil Wave topping.



POKÉ BOWL WITH CRUNCH

Complete the spectrum of flavours and textures by adding crunchy Lentil Waves.



LOADED CORNITOS

Everyone loves Dirty Fries and Loaded Nachos. So why not try Loaded Cornitos. Perfect for sharing.

Flavours for professionals.



**PAULIG
PRO**

PAULIG, SANTA MARIA, NIMBUS HOUSE, MAIDSTONE ROAD, KINGSTON,
MILTON KEYNES, MK10 0BD UK | WWW.PAULIGPRO.COM/UK | TEL +44 1908 933109
CUSTOMER SERVICE: FEEDBACK@SANTAMARIAWORLD.CO.UK
TO PLACE AN ORDER: ORDERS@SANTAMARIAWORLD.CO.UK

Paulig PRO helps professionals to create flavourful, sustainable and profitable businesses.

