



Own the taste

Make every plate unforgettable

Experience OSCAR®. Known for bouillon, stock, soups and flavor enhancers for cooking in various forms. Our products are aimed at professionals in the food industry, from small businesses to industrial kitchens.

PROUD MEMBER OF

SOLINA

Our evolution

1991

Puljonki® was established in Finland

1997

Paulig buys OSCAR®

2012

Nestlé Professional buys OSCAR®

1992

OSCAR® was established in Denmark

2008

OSCAR® buys Puljonki®

2024

Solina buys OSCAR®

Together, OSCAR® and chefs are the tastemakers

We help chefs achieve their full professional potential by enabling them to deliver great taste consistently, conveniently and cost-effectively.

We complement chefs' skills by:

- Saving them time so they can focus more on what they do best
- Enabling them to deliver consistent taste experiences
- Helping them meet today's demand for greener and more sustainable kitchens



Why chefs team up with OSCAR®

We are a company with strong culinary roots. All our consultants and developers are trained chefs and food technologists, with experiences in every part of foodservice.

Our products are developed in collaboration with some of the best chefs across Scandinavia.

We give the chefs what they need:

- For limitless possibilities in menu creation
- Exceptional and unique tastes
- Consistent, high-quality products delivered with ease-of-use and simple storage
- Reliability that minimises the negative impact of labour shortage





"Actually, they are so good, that I use them myself when making stock based sauces"

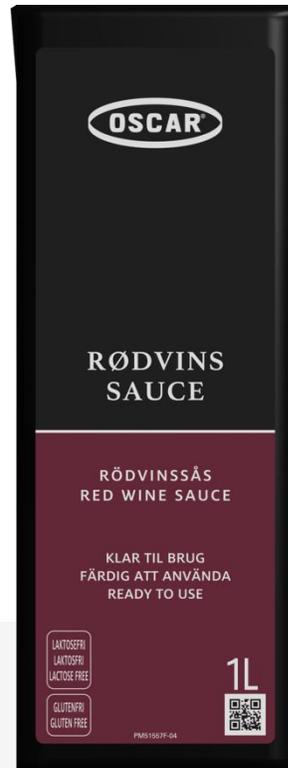
Brian Mark Hansen
Head chef - Søllerød Kro *
2023 Winner - Bocuse d'Or

Our core products

Wide range of stocks, liquid concentrates and pastes



Signature stock and broths



Sauce ready to use



Liquid concentrates



Premium pastes



Soups, Sauces & Broths in granules and paste

Enabling the full range of chefs' creativity



Signature:

Mastery in Every Drop, Freedom in Every Dish.
*It's not the stock that defines a great Chef
— it's how you use it.*

Premium:

Elevate Flavor, Enhance Creativity.
*Add your own touch—strengthen or tweak,
and make every dish uniquely yours.*

Basic:

Simple Ingredients, Authentic Taste.
*Chicken tastes like chicken, fish like
fish—just as it should be.*

The supply chain that always delivers

Quality from start to finish

Modern factories with



Rønnede Denmark

- Flexible and lean production
- Products: broth, sauce, soup and stock concentrate
- Production: granulate, paste and liquid

Juuka Finland

- One big sauce kitchen
- Products: stock, bouillon and sauce
- Production: liquid from scratch

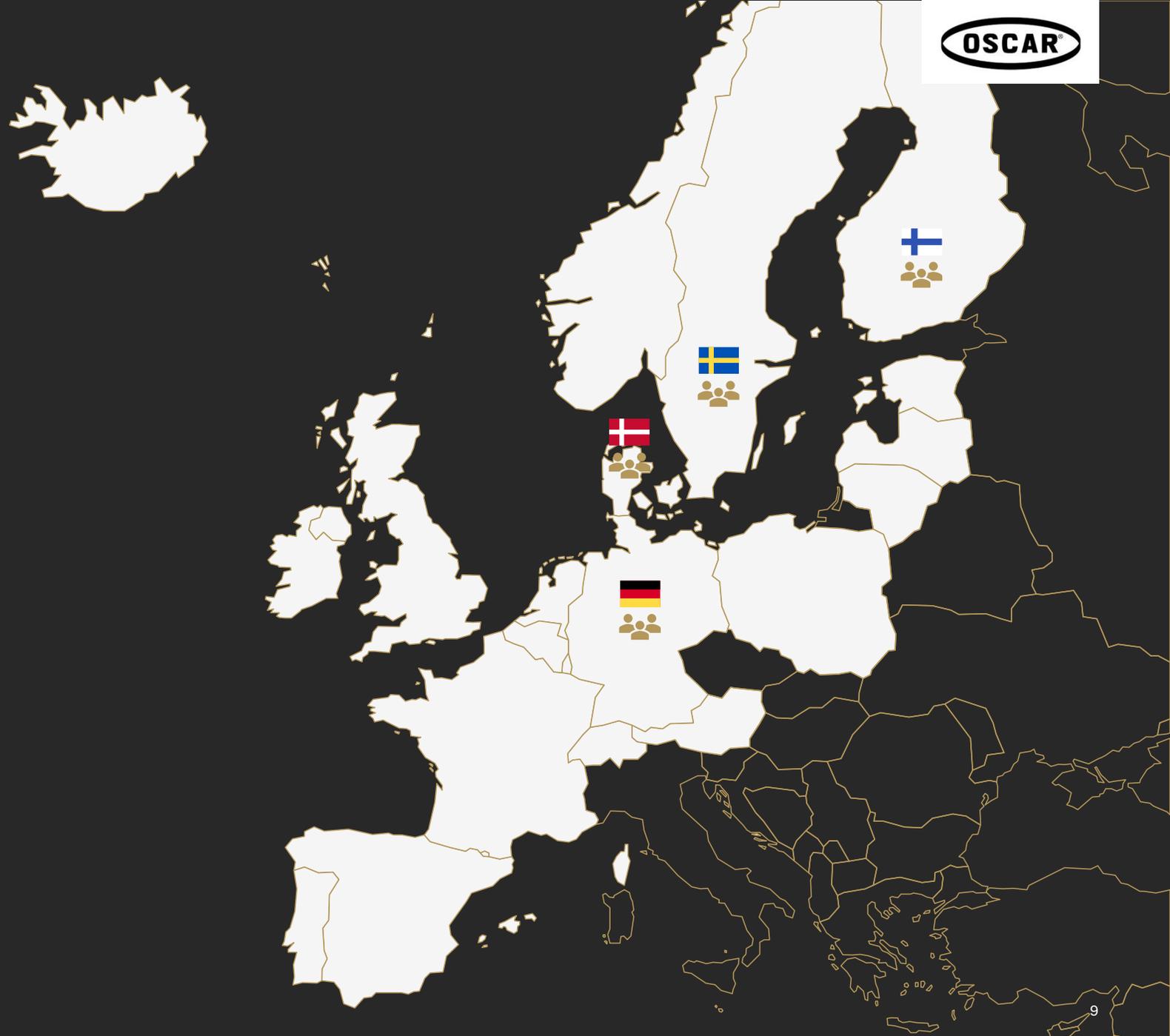


Our primary markets

OSCAR sales force in:

- Denmark
- Finland
- Germany
- Sweden

Export markets worldwide.



Our sustainability initiatives

Circular production in Juuka factory

- Converting side streams to biogas
- Biogas used for heat and energy in the factory
- By-products used as fertilizer by local farmers
- Goal: 80% renewable energy for the factory
- Reduces CO₂ emissions by 1,900 tons annually

Solina Group

- 100% sustainable packaging to be recyclable or reusable by 2025
- Increase the proportion of recycled plastics in our packaging by 2030
- 100% Sustainable & responsible sourcing
- 100% Traceability leading to product quality and safety



Numbers speaking

BUSINESS	1.5 B€ T/O through organic growth and M&A	+ 75 countries in which Solina has business activity	+ 18,000 customers globally served by Solina
FACILITIES	18 countries in which Solina has facility presence	+ 30 R&D centres to rethink culinary food solutions	42 production sites across Europe and North America
PEOPLE	+ 4,000 people passionate about food	> 10% R&D people among all Solina colleagues	AA+ score employee survey



Own the taste



**Ready to elevate your offering
with the superior, time-saving
flavours that empower chefs
to be superlative tastemakers?**

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