

THE EPIC SPICE COMPANY
Stand: 2J151
GLOBAL FLAVOUR HOUSE AT SIAL PARIS 2026

From The Art of Spices to a new generation of world-inspired sauces.



THE WORLD FLAVOUR SAUCE COLLECTION — TEN NEW SAUCES DEBUTING AT SIAL PARIS 2026

ATHENS, GREECE — The Epic Spice Company will arrive at SIAL Paris 2026 with an expanded vision of what a modern spice company can be. Built on premium, chef-crafted spice blends and seasonings, the company is evolving into a global flavour house, creating distinctive flavour concepts for retail and foodservice inspired by cuisines from around the world.

At the centre of the presentation is the new World Flavour Sauce Collection — ten globally inspired sauces created for topping, finishing, dipping, glazing and marinating.

FLAVOURS WITHOUT BORDERS

10

NEW SAUCES

Retail & foodservice launch

THE WORLD FLAVOUR SAUCE COLLECTION

From Korean Gochujang and Miso Sesame to Shawarma, Piri Piri and Mexican Adobo, the range translates recognizable world flavor directions into versatile, ready-to-use formats.

Shawarma Creamy Sauce — warm Middle Eastern spice, citrus and gentle heat.

Miso Sesame Creamy Sauce — miso, sesame and layered umami.

Korean Gochujang Creamy Sauce — sweet heat and fermented Korean depth.

Fiery Piri Piri Creamy Sauce — bright chili, garlic, citrus and herbs.

BBQ Orange Sauce — BBQ depth with orange and balsamic.

Steakhouse Sauce — full-bodied creamy sauce with BBQ depth.

Garlic Herb Ranch Sauce — garlic and herbs with fresh ranch character.

Chipotle Honey Creamy Sauce — smoky chipotle with honey sweetness.

Mexican Adobo Creamy Sauce — chili, citrus, herbs and garlic.

Rustic Ketchup — chunky tomato, balsamic depth and warm spice.

Alongside the sauces, visitors will discover more than 55 spice blends, seasonings and rubs spanning Asian, Mediterranean, Middle Eastern, Latin American and modern BBQ flavour profiles.

THE
EPIC SPICE®
COMPANY

THE ART OF SPICES | A GLOBAL FLAVOUR HOUSE



THE STORY BEHIND THE ART OF SPICES

Founded by Anna Evertse — chef, nutritionist and former television host — The Epic Spice Company grew from a life spent cooking, travelling, developing recipes and creating food television. A fascination with the ingredients and flavour traditions behind the world's cuisines eventually became the foundation of Epic Spice.

Today, that same curiosity drives an evolving portfolio of spices, seasonings, textures and sauces created for international retail and foodservice. Behind the creativity is the company's own food production and product-development operation, allowing new concepts to move from kitchen development to scalable commercial production while maintaining consistency, traceability and quality.

“

For us, flavor has never had borders. We take inspiration from the way people cook and eat around the world and turn that inspiration into products that make exceptional flavor easy to use. The sauces are a natural next chapter for Epic Spice.

— ANNA EVERTSE, FOUNDER

MEET THE EPIC SPICE COMPANY AT SIAL PARIS 2026

17–21 October 2026 | Paris Nord Villepinte, Paris, France

Buyers, distributors, retailers, foodservice partners and media are invited to discover the World Flavour Sauce Collection, explore the wider spice and seasoning portfolio and meet the team behind The Art of Spices.

ABOUT THE EPIC SPICE COMPANY

The Epic Spice Company is a global flavor house creating premium, chef-crafted spice blends, seasonings and sauces for retail and foodservice. Inspired by flavor traditions from around the world, the company transforms culinary ideas into distinctive, easy-to-use products for modern kitchens.

THE EPIC SPICE COMPANY | THE ART OF SPICES

Anna Evertse | Founder | a.evertse@epicspice.com | epicspice.com