

DANSOY

DANSOY™ is a Ukrainian manufacturer of high-quality food products that utilizes modern technologies and world-class equipment capabilities.

In 2018, our company was established as a producer of soy sauces. Later, we expanded the range of our products and included vinegars and sauces from different countries around the world.

We produce sauces made from natural ingredients with unique flavors. Our clients include retail national chains, wholesale distribution companies, Horeca clients, and retail trade networks.

www.dansoy.com.ua

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MADE OF THE BEST QUALITY PRODUCTS

In addition, our company offers private label developments, including label designs and sauce recipes.

Our sauces are packaged in containers of various sizes: 0,04 liters (single-portion plastic cup), 0,22 liters, 0,25 liters, 0,5 liters, 1 liter, and 5 liters.

SOY SAUCES

Soy sauces are made from high-quality liquid and dry soy sauce concentrates without the addition of flavors or other chemical flavor enhancers.

According to a classic Japanese recipe, Teriyaki sauce is made by boiling vegetables and ginger for 12 hours, with the addition of mirin and other necessary ingredients.

"Extra" Soy Sauce (concentrate)

Concentrated soy sauce with a classic taste. To obtain regular ready-to-use soy sauce, it can be diluted in a ratio of 1:2

Used as a salad dressing, a base for other sauces, and marinades for meat, fish, seafood, and vegetables; suitable for frying. GMO-free.

Classic Soy Sauce

Soy sauce with a perfect balance of sour, salty and sweet tastes; a classic taste of a soy sauce.

Used as an independent dressing for salads, cereal dishes, pasta products, and marinades for meat, fish and seafood. Served with sushi and other dishes of Asian cuisine; suitable for frying. GMO-free.

Soy Sauce

Soy sauce with a perfect balance of sour, salty and sweet tastes; a classic taste of a soy sauce.

Various sauces, soups, marinades and seasonings are prepared with its basis. It is used as a dressing for vegetable salads, seafood salads, and meat; served with sushi and suitable for frying. GMO-free.

Umagi Sauce

Japanese Umagi sauce is an amazing delicacy that is used to decorate and give a unique taste to sushi, rolls, leafy salads, fish and other Asian dishes.

Umagi sauce has a thick consistency that allows to stretch, and a pronounced sweet and salty flavor with subtle smoky notes, therefore keeping its shape well. GMO-free.

Teriyaki Sauce

Teriyaki sauce will not only make your dishes more juicy, tasty and aromatic; it will also make the meat tender.

It is used as a dressing for vegetable salads, as a sauce for pork, chicken and beef, as a marinade for meat and fish. GMO-free.

Classic Soy Sauce "SAUSE HOUSE"

Concentrated soy sauce with a classic taste. To obtain regular ready-to-use soy sauce, it can be diluted in a ratio of 1:2

Used as a salad dressing, a base for other sauces, and marinades for meat, fish, seafood, and vegetables; suitable for frying. GMO-free.

Soy Sauce with lime

Soy lime sauce has a light texture and a wonderful lime aroma and flavor.

The sauce is perfect for dressing salads, preparing sauces, frying fish, seafood and vegetables. GMO-free.

Soy Sauce VINE&CARMEL

Wine-caramel soy sauce has a thick caramel consistency, the aroma and taste of red wine with a hint of caramel.

The sauce is perfect for seafood and fruit salads; for sushi, for frying and baking fish and seafood. GMO-free.

Teriyaki Sauce TastySoy

Teriyaki sauce will make your dish juicy, tasty and aromatic; as well as make the meat tender.

It is used as a dressing for vegetable salads, a sauce for pork, chicken, and beef, and as a marinade for meat and fish. GMO-free.

Teriyaki Sauce "SAUSE HOUSE"

Teriyaki sauce will make your dishes more juicy, tasty and aromatic; it will also make the meat tender.

It is used as a dressing for vegetable salads, as a sauce for pork, chicken and beef, as a marinade for meat and fish. GMO-free.

Soy Sauce with mushrooms

Soy mushroom sauce has the characteristic taste and aroma of wild mushrooms.

The sauce is perfect for seasoning cereal porridges, meat, dumplings, for frying meat, vegetables, dumplings and salads. GMO-free.

OYSTER SAUCE

Oyster sauce has a thick caramel consistency and a characteristic oyster sweet and salty taste and aroma.

Used for meat, fish and seafood. Served with sushi and other Asian dishes; suitable for frying. GMO-free.

Salad dressings, sauce and marinade for meat and snacks

Fruit dressings for salads are a real find for those who want to diversify the taste palette of their dishes. They add lightness, freshness and unique piquancy even to ordinary vegetable and meat salads. In combination with vegetables, such dressings reveal new notes of taste, and in dishes with meat, they soften the texture and add a sophisticated aroma.

Lemon cream-sauce

With a pleasant sourness and lemon aroma can be used as a dressing for salads and as a sauce and marinade for fish and seafood.

Cherry-chili cream-sauce

With cherry flavor and chili it can be used as a dressing for various salads and as a sauce for meat.

Cranberry cream-sauce

Can be used as a dressing for vegetable salads, a seasoning for sautéed fish which adds a Mediterranean taste and a unique spicy taste.

Mustard-honey cream-sauce

With the taste of honey and French mustard seeds can be used as a dressing for salads, goes well with various types of meat and seafood, makes meat tender and flavorful.

Pomegranate sauce

Sweet and sour with a tart pomegranate taste, can be used as a dressing for salads, as a sauce and marinade for any type of meat.

Pomegranate cream-sauce

Sweet and sour with a tart pomegranate taste, can be used as a dressing for salads, as a sauce and marinade for any type of meat.

ASIAN and EUROPEAN SAUCES

Asian and European sauces are also made from natural raw materials.

For example, Smoked plum sauce (BBQ) is made with the basis of a plum puree, with the addition of natural ground spices, fresh garlic and fresh hot red chili peppers.

Sweet and sour sauce is made on the basis of an apricot puree with the addition of natural ground spices, without the chemical flavor enhancers

Sweet and Sour Sauce

A delicate sweet-sour thick sauce made from a high-quality apricot puree, with the addition of freshly ground spices.

It is used as a sauce for fish, seafood, chicken, nuggets and snacks. GMO-free.

Tomato-Soy Sauce

A mixture of tomatoes and soy sauce gives food an interesting spicy taste, making your dish appear more aromatic and juicy.

It is used to prepare many dishes of Asian cuisine, mainly meat and fish. Can be used as a dressing for soups, as a dressing when stewing meat, fish, seafood, and vegetables; a dressing for spaghetti and other pasta products; thanks to the sauce, they come out tender and juicy. GMO-free.

Tar-Tar Tomato Sauce with marinated cucumber

Tomato Tartar sauce with salted cucumber.

Suitable for snacks, vegetables, pasta, rice, potatoes, also served with fish, meat and seafood. The sauce has a delicate consistency and a bright aroma. Pickles give it a sweet and sour piquant taste. GMO-free.

Sweet Sauce with chili pepper

Exotic spicy-sweet sauce made from fresh juicy chili peppers and garlic.

It tastes good as a sauce for chicken, fish, meat, and seafood. Additionally, it can be used as a salad dressing, and/or added to marinades for baking. GMO-free.

Smoked Plum Sauce (Barbecue)

Sweet and sour plum sauce with a fragrant, spicy aroma of smoked.

For various types of meat, when preparing meat dishes, as a marinade for poultry and fish and as a dressing for pilaf and vegetable dishes. GMO-free.

Sweet Chili Sauce with pineapple

Exotic spicy-sweet sauce made from juicy chili pepper and pineapple.

It is used as a sauce for chicken, fish, meat and seafood, used as a salad dressing, added to marinades for baking. GMO-free.

Sweet Chili Sauce with mango

Spicy-sweet sauce for lovers of new taste sensations, harmoniously combines spiciness and fruity sweetness.

It is used for fish and seafood, snacks, as a marinade for meat and fish, as a salad dressing, and can be served as an appetizer. GMO-free.

Tkemali Sauce

Traditional Georgian sauce. Plum puree in combination with aromatic seasonings creates a unique sweet and spicy taste.

This sauce is used to serve fried meat and barbecue, fish and vegetables, it is used as a dressing for first courses and as a marinade for meat. GMO-free.

Satsbeli Sauce

"Satsbeli" has a sweet and sour taste, a thick consistency and a spicy aroma.

The sauce is served with fried or baked meat, dumplings, first and stewed dishes, cheese and vegetable dishes. It is used as a dressing for first dishes and as a marinade for meat. GMO-free.

Black Pepper Sauce

"Black pepper" is a combination of the spicy sharpness of black pepper and the bright taste of tomatoes, which creates a rich and unique taste.

The sauce is served with ready-made meat and fish dishes or is used as a marinade, as a dressing for vegetable dishes. GMO-free.

ALL SAUCES HAVE A PLEASANT TASTE OF NATURAL VEGETABLES and SPICES

VINEGARS

Vinegars are made from natural acetic acid with the addition of ground spices and natural juice concentrates.

For example, Balsamic Vinegar has a basil flavor with a hint of oak bark.

Balsamic Vinegar

Balsamic vinegar 6% is 100% natural vinegar with a subtle grape aroma prepared according to the original Ukrainian recipe and technology.

It can be used as a dressing for vegetable salads, a seasoning for sautéed fish which adds a Mediterranean taste and a marinade for meat.

Wine Vinegar

Wine vinegar 6% is a natural vinegar made according to the original recipe using natural raw materials and herbs with a delicate aroma of wine aged in a barrel with spices.

For various marinades, it is included in the recipe of numerous sauces and dressings for salads, fish, and seafood. Gives an exquisite taste to dishes. GMO-free.

Balsamic Cream Sauce

Balsamic cream sauce has an exquisite taste of Mediterranean cooking, has a rich fruitiness, mainly grape aroma, complements the unique taste of Italian herbs, and has a caramel consistency.

Thanks to this perfect combination of taste notes, this sauce will give new flavors to familiar dishes.

Apple Cider Vinegar

Apple cider vinegar is a source of many trace elements necessary for the body. This product is intended for consumers who want to lead a healthy lifestyle, following a proper healthy diet.

It is used as a dressing for salads, during the preparation of sauces and marinades, in preservation, as a useful alternative to table vinegar. GMO-free.

HORECA (for restaurants) KETCHUPS

Ketchups are made from the high-quality tomato paste "Brix 6-8.38%" with the addition of natural ground spices, and without the addition of starch or other thickeners.

MAYONNAISE

Elevate your culinary creations with our mayonnaise sauces, offering a perfect blend of creamy indulgence and versatile flavors to enhance every dish.

Kebab Ketchup

Ketchup for barbecue is a moderately spicy tomato sauce made from fresh tomatoes with the addition of aromatic spices. This will successfully emphasize the taste of barbecue and become a great assistant in a professional kitchen.

It is used in the preparation of meat dishes, as a marinade for poultry and fish, as a dressing for pilaf and vegetable and first dishes, for ready-made fish dishes. GMO-free.

Ketchup Gentle

Mild ketchup - tomato sauce, made from fresh tomatoes with the addition of aromatic spices, will give your dishes juiciness and the aroma of fresh tomatoes, while also being a great helper in the kitchen.

It is used in the preparation of meat dishes, as a marinade for poultry and fish, and as a dressing for pilaf and vegetables, first dishes, ready meat and fish dishes. GMO-free.

Ketchup Spicy

The new ketchup will be useful for all lovers of more "spicy" sensations. Adds a bright pepper note, spicy aroma of chili and aromatic spices to dishes.

The new taste of ketchup will be the perfect addition to any dish and the basis for your culinary masterpieces.

Burger Sauce

Burger sauce is a spicy seasoning that will reveal the taste of a burger, sandwich, hot dog and even an ordinary sandwich.

It is used as a spicy seasoning for burgers, hot dogs, sandwiches and other types of fast food, which provides additional taste and juiciness.

Mayonnaise

Production mayonnaise: 30% is made according to the classic recipe from selected sunflower oil and natural egg yolks.

It is used as a spicy seasoning for burgers, hot dogs, sandwiches and other types of fast food, which provides additional taste and juiciness.

Mayonnaise

Production mayonnaise: 67% is made according to the classic recipe from selected sunflower oil and natural egg yolks.

It is used as a spicy seasoning for burgers, hot dogs, sandwiches and other types of fast food, which provides additional taste and juiciness.

DANSOY

We sincerely welcome the opportunity to establish mutually beneficial partnerships. Our team is poised to engage in a productive collaboration to fulfill your orders promptly and efficiently. We kindly request you to get in touch with us to further discuss any details and commence a fruitful working relationship.

DANSOY

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