

Welcome to a taste of another world

Hello Food Friends!

Param Para AB is a Swedish company where all production and development takes place in Sweden and was founded in 1995 by three food enthusiasts originating in Sweden and Asia. Our main business is the manufacture of sauces and seasonings. Our customers are mainly from the Nordic countries but also in the rest of Europe.

A good quality rating is that we manufacture Asian sauces in Sweden for export to Asia and Beijing's fine restaurants. We work together with well-known chefs and food profiles.

We also manufacture our sauces and seasonings under several major well-known brands for the food industry. The fast food's strong advance has its simple explanation. With good nutritious ingredients that together with the right seasoning provide a culinary experience beyond the ordinary. You can use our sauces or seasonings in almost any food.

Our sauces are the only seasoning you need to add an authentic character to your cooking, regardless of kitchen, recipe or dish. We have Sweden's widest range of sauces with flavors from all over the world. Everything from a Thai Sweet Chili, salsas, marinades, mayonnaise dressings, BBQ, curry and woksauces to wheat tortillas and our own Shanxi noodles.

Let our wide range inspire you and help increase the creativity and productivity of your particular kitchen, the next time you choose ready-made sauces. Please contact me for more info regarding our sauces, seasonings or to book a meeting with us in the factory.

Down below is our sauce guide

A Taste of another World

Here is our SAUCE GUIDE, for inspiration to your future dishes in your kitchen

Asiatiska sauces

Hot Sweet-Sour Garlic – Try this scrumptious hot sauce with deep-fried shrimps, grilled chicken, stir fries and vegetable dishes. This well balanced sauce with flavours of hot, sweet and sour will also bring a new zing to your sandwiches, barbequed foods and tacos.

Hot Tropic (plum sauce) – This is a fantastic tasting all-round sauce to keep as a staple in your kitchen to create mouth-watering and sweet tasting food moments. It can be used as a condiment and goes just as well served with American style hamburger as with an Asian style stir fry. Try marinating your meats for a barbeque or use as a dip with spring rolls and dumplings. A truly versatile sauce your kitchen can't do without.

Lime Sauce – If you are looking for a sauce with a bit of “Zing” look no further. Lime has through the ages been valued for the acidity of its juice and the floral aroma of its zest. In this Lime Sauce we have incorporated these qualities with the spice and warm flavours our sauces are famous for. Try Lime sauce with barbequed fish or mix it with plain yogurt as a tasty dip served with crab, langoustine or sweet-water crayfish.

Malaysian Sambal – Our most popular Sambal reflects the general multiple ethnic influences you can taste in Malaysian cuisine but in particular the Nyonya food that was developed by the Peranakan people of Singapore and Malaysia where they use mainly Chinese ingredients but cook them with the spices of South East Asia.

Asli Sauce – This Indonesian medium hot chilli sauce has the added sweet taste of peppers and roasted garlic. It is tasty to marinade vegetables and halloumi in and to serve as a dip sauce with empanadas and sausage rolls.

Sundried Chilli Pepper Sauce – For your convenience we have created this elegant sauce with mature sweet richness so you can add the flavours of sun and heat into your cooking at the turn of a cap.

Indonesian Sate Sauce – Brush meat, fish, tofu or seafood with this nutty, spicy sauce before cooking or serve as a dip with crispy vegetables as a delicious and healthy snack. It is produced without peanuts instead we use wholesome sunflower seeds that add health benefits such as being high in essential vitamin E and low in saturated fats and being an excellent source of dietary fibre and minerals.

Shitake Sauce – Originally native to China but today this mushroom is mostly known by its Japanese name Shitake. During the Ming dynasty the Shitake mushroom was not only revered for its culinary qualities but was known to boost Qi (the energy of life) and to stop premature aging. The rich and pungent taste is gently harvested in our Shitake Sauce and can be described as a vegetarian oyster sauce. This sauce will enhance the flavour of any stir-fry and is superb used as a dipping sauce.

Oyster sauce – In the late 1800's this richly flavoured, dark amber coloured oyster sauce was invented in China. It is the perfect flavour enhancer and we bring you this popular sauce so you can get the most out of your stir fries and Chinese cooking.

Fish sauce – Even the old Romans used a fermented fish sauce in their cooking to bring saltiness and depth to their food. The Thai fish sauce that is also used abundantly in the Philippines and Vietnam is today spreading all over the world as an essential ingredient for cooking. Good and rich flavour.

Coriander Sauce – Coriander is a versatile herb and has been used all over the world since ancient times and has even been found in Tutankhamen's tomb. Marinate chicken in this aromatic but mild sauce or heat the sauce and serve with chicken and steamed rice.

Tom Yum Original – This sauce can be used as a fragrant Thai soup base and is characterized by the hot and sour flavours of lemon grass, kaffir lime leaves, chilli, galangal, fish sauce and tamarind. Use this sauce to create one of the most famous dishes of the Thai cuisine or use as a distinct flavouring when experimenting in your kitchen.

Sambal Oelek – The name Oelek (or Uelek) is derived from the stoneware pestle and mortar used in Indonesia to traditionally crush the chillies and other ingredients to make this spicy condiment. Sambal Oelek has become the modern all-around condiment to add spice and lovely flavour to a multiple of foods: stir-fry, hot dogs, pizza, pasta and casseroles of all kinds.

Sambal Badjak - This is a darker more pungent version of our much loved Sambal Oelek. A modern all-around condiment to add spice and lovely flavour to a multiple of foods: stir-fry, hot dogs, pizza, pasta and casseroles of all kinds.

Curry Sauces

Vindaloo Curry – The Portuguese cooked pork “Vinho d’Alho” which means to cook with red wine and plenty of garlic. They brought this dish to Goa where it got the Indian treatment with local spices and lots of heat and it transformed into Vindaloo. Today this curry is a favourite all over the world and is most often seen served with Chicken or Lamb.

Indian Curry Sambal – Use this to rub in lovely flavours in your meats or let the pungent flavours blend into your stew by gently stirring in heaped spoonfuls at the end of cooking.

Tandoori Curry – To replicate the soft, warm and tangy flavours of tandoori grilled chicken you need to get your hands on this tantalising sauce. Mix with thick yogurt to marinate chicken and then heat the remains up and serve as a side sauce. Tandoori Curry works wonders with tiger prawns and most grilled meats.

Malaysian Curry – Malaysian aromatic spices, herbs and coconut milk makes this medium spiced curry rich and flavoursome. Its distinct flavours will go great together with chicken, lamb, vegan food from Crazy Chefs or vegetables.

Mango Curry – The tantalising flavour and the creamy texture of mango gives this curry a Caribbean touch. Serve it with your favourite meats and lovely fluffy rice and try deep-frying some plantains to accompany this dish. If you add some calypso tunes you will be transformed to the warmth of the West Indies sun.

Thai Curry – Our classic Thai curry blend is based on the fundamental five flavours in the Thai cuisine: hot, sour, salty, sweet and bitter to create a well balanced sauce, rich in flavour.

Singapore Curry – We have captured the rich flavours of the multicultural island nation of Singapore in this sauce but also the lightness that is natural in a South East Asian curry. This makes it great to serve with fish: try adding red snapper, salmon or shellfish.

Green Curry – Brimful with the lovely fragrant Thai basil and other classic flavours of Thailand. A staple to mix with your coconut milk for a creamy sauce, rub meats to marinate or try mixing it in with your salad dressing for a serious “zing” and serve with a medley of lettuce and herbs.

Red Curry – Not for the faint hearted! A serious amount of red chillies has gone into this fantastic curry paste together with the fragrant Thai curry flavours.

Wok sauces

Wok Goreng Style – Indonesian flavours with the sweet taste of shallot onion and garlic to add to your quickly fried vegetables and meat of choice. Superb with fried rice topped with a fried egg and roasted onion.

Wok Thai Style – The traditional Thai flavours will give your stir fry a spicy kick. The sweetness of root vegetables such as carrot, parsnip and sweet potato works very well with this sauce.

Wok Szechuan Style - the famous Sichuan pepper with its citrusy flavour and mouth tingling qualities has given its name to this stir fry sauce. Great with crunchy stir fried vegetables and grilled fish.

Traditional Wok – The balance of salty soy sauce, hot chilli and aromatic sweetness from the ginger makes this an essential sauce in your kitchen. A classic stir fry sauce that works well with vegetable dishes, fish, seafood and a variety of meats.

Hong Kong Wok – This sauce has a pleasant and light flavour with warm undertones of garlic, ginger and chilli.

Wok Hoisin Style – A subtle sweetness filters through this well balanced sauce to give your stirfry the much loved syrupy hoisin flavour. Try brushing small whole potatoes and bake them in the oven.

Dressings

Green dressing – A flavoursome dressing with a peppery and fresh touch of green chili.

Thai Chili Dressing – This is a hot aromatic dressing with the flavours of Thai cuisine lingering with lemongrass, ginger and chilli.

Chipotle Mayonnaise Dressing – The perfect dressing and many chef's favorite to hamburger, texmex or for dipping fish or vegetables and french-fries.

Bearnaise & Chili Bearnaise Sauce – This classic sauce is our best handmade sauce. Is good for dipping pommes fries and very good to a big steak or any meet anyway.

Param Para

A TASTE OF ANOTHER WORLD

Rhode Island Dressing – A real classic summer sauce which is a good pale pink sauce / dressing with a touch of cayenne pepper and cognac which is great for salad, seafood, fish, smoked fish or dip for vegetables. Easily becomes a favorite on the summer table.

Curry Mayonnaise Dressing – Really creamy and distinctive golden yellow dressing that suits most salads, try spreading the dressing in a split baguette, put on a salad leaf, some tomato slice and top with sliced grilled chicken. A must for the curry lover.

Garlic Mayonnaise Dressing – Our creamy dressing is a simple but according to your own classic recipe. Contains neither artificial aromas or colour. Suitable for very much, for your favorite salad or very good for everything grilled. Going to be a favorite at the dinner table.

Wasabi Dressing – It's a really dream dressing for wasabi lovers. Suits great for every salad.

Hamburger & Hot Dog dressing – A classic hamburger dressing. Easily becomes a favorite even for the hotdog lovers or to all grilled plates.

BBQ Sauces

American BBQ - In America the barbeque is a family affair. In this spirit we have created a milder sauce for all to enjoy.

Original BBQ – No one surely knows the exact origins of the word Barbeque but the general consensus of the word is: sacred fire pit. To grill food for a long time at a lower heat will give you a tender and flavoursome piece of meat. Add this hot sultry BBQ sauce as a condiment to hamburgers, steaks, grilled chicken or to hot up vegetables and french-fries.

Hot Smokey BBQ – This smoky flavoured sauce will add succulence, sweetness and spice. Try marinating fillets of meat, fish or use as a condiment.

Whiskey BBQ – A must for anyone who likes whiskey. The sauce has a good character with a long deep in their taste even though the whiskey feels good in the aftertaste. It's taste great to all grilled beef, chicken or grilled fish. But works just as well as cold sauce on any grilled plate.

Texas Honey BBQ – Texas is famous for its Barbeque sauces and here we have captured the rich flavours of sweet sun ripened tomato, pungent garlic, syrupy honey and hot chilli that are the cause for this reputation.

Chipotle BBQ – The smoke dried jalapeño chilli gives this sauce its misty flavour. Great with all your meats but try it with your pumpkin and corn on the cob too. Salsa/Tropical flavours

Lingonberry BBQ – A wonderful experience embracing the gum-seal with a smooth and fresh taste of lingonberries, raisins, dadel, cinnamon and fresh touch of smoked chipotle.

Mesquite Smoked chili – The mesquite tree produces a hard wood, excellent for furniture and detailed wood work but is also a slow burning firewood that gives of a distinctive flavour. We have harvested this pungent flavour and added hot Indian spices for a truly exquisite barbequasauce. Serve with grilled chicken, rice and a cool Indian raita.

Chipotle Chili – The smoke dried jalapeño chilli gives this sauce its misty flavour. Great with all your meats but try it with your pumpkin and corn on the cob too. Salsa/Tropical flavours

Salsa / Tropic flowers

Chimi Churi – The number one reason to visit Argentina are the popular barbeques called “Asado”. Here they use Chimi Churi a traditional blend of herbs, garlic and olive oil and it’s the perfect seasoning to grilled beef, chorizo. Can also be used to marinate the meat with.

Mojo Rojo – A peppery cayenne pepper sauce that really comes from the Spanish Canary Island but have spread all over the world. Easily becomes a favorite on the table for all food.

Tropical Delight – Our most popular salsa. We bring you the best of sweet tomato, hot chilli and the juicy flavours and textures of tropical fruit together in this tantalizing SUPERSALSA.

Taco Sauce – It does not matter if you are a fan of the traditional soft cornbread Mexican taco or the American Tex-mex version with crispy yellow corn hard shell brimming with yummy grilled meat, tomato ,cheese and guacamole ; You can’t do without this modern day kitchen staple.

Mexican Chunky Salsa –We had to include this chunky version of the Taco sauce. The sweet sun ripened tomato and hot chilli blended to perfection makes it ideal to add to your quesadilla, fajita or tostada.

Pineapple Chipotle Salsa – The acidity of the pineapple gives this chilli sauce an interesting lift. The popular flavour of pineapple also adds sweetness and has made it a favourite with children.

Apple Chipotle Salsa – The acidity of the apple and chipotle chili married each other and give the sauce interesting flavour and lift. Sour, strong and sweetness make this salsa to a winner on the table everywhere and to every BBQ-/texmex plate.

Marinade & Glace

Fajita Marinade – This sauce gets its name from the hot Latin dance and it will enchant your taste buds and step up the beat of any dinner. With zest and mild heat it is the perfect allaround side sauce to drizzle over your foods for instant Latin American flavour.

Mango Curry Marinade – Mango curry flavours works particularly well with chicken and pork. Give your meat an Indian touch with this flavourful marinade.

Mango Jalapeño Glace – Mango and jalapeño is a mouth-watering combination we can't get enough of. Shake the bottle and brush it onto your meat. Not only will this product give a fantastic glazing effect but it will give a spicy, sweet and flavoursome kick.

Chipotle Glace – Brush on some smoky delight on all your grilled meat and vegetables. Try it on your grilled sweet potato and chicken fillets.

Yakiniku Sauce - Yakiniku refers to grilling bite size meat and this is truly the perfect sauce for all your barbeque needs. Use it to marinate your meat and vegetables and use it as a side sauce too. We keep it listed with our stir-fry sauces since it is great to add to your sizzling vegetables and meats frying away in the Wok.

Teriyaki Sauce – To achieve the authentic Japanese taste use the Teriyaki sauce as a marinade, dipping sauce or brush it on meats right before you take them off the grill.

Ginger Glace – A sweet and fresh taste of ginger with a long fruity and touch of chilli. Table sauce and condiments.

Table sauces

Ketchup – The bright red pigment called lycopene gives the tomato its red colour. Recent research shows that lycopene is a proven antioxidant and that lycopene in tomatoes can be absorbed more efficiently by the body if processed into juice, sauce, paste and ketchup.

Chili Sauce – Today one wonders if the “Chilli sauce” or “hot sauce” isn't more popular than ketchup. Within the abundance of chilli sauces on the market we are still confident that our well balanced high quality sauce will become your favourite.

Thai Sweet Chili – How did we ever manage before we had Thai Sweet Chilli sauce? It's the supreme sauce to accompany spring rolls, stir-fry's, tofu, dim sums, grilled chicken, fried rice and so much more.

Pesto Genovese – We have in our Pesto Genovese: Basil, garlic, olive oil and salt crushed and pounded together in a perfect blend of soft herby heaven. It's ready to be mixed with your pasta, used as a topping on a slice of salmon or spread as a base on your pizza or bruchetta.

Holy Cow – hot sauce – A super tasty hot sauce with influences from the Indian cuisine. No cows were hurt in the production of this sauce.

First tapping Soy sauce – A high quality soy sauce brimming with flavour to add to your stir fries, sushi, dip sauces and all other Asian cooking.

Worcester Sauce – Can you imagine an English breakfast without this classic “brown sauce”? If so you have yet to give this one a try. Serve it with potato chips, corned beef, sausages and hamburgers since it gives a welcome change from tomato ketchup.

Lion Sauce – A Cajun style hot peppery sauce to accompany the scrumptious flavours of the Louisiana cuisine. It's the ultimate side sauce to serve with jambalaya and great to dip the Louisiana crayfish and sweet corn in but make sure to have some sour crème standing by since it is hot and spicy.

Red Wine Sauce – A musty and traditional red wine sauce where the red wine reflects the beautiful the sauce that makes them good for most meat dishes.

Green Pepper Sauce – Is a traditional green pepper sauce at its best. Lovely colour and good pepperbite that reflects the high school in any kitchen.

Shanxi Noodles – A versatile clean tasting noodle to fit all your noodle needs.

Looking forward to here from you soon and we hope our sauce guide will give you a new and good inspiration in your kitchen.

Best regards

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