

# We supply. You operate.



## COMPANY BROCHURE

2026



# Welcome to Amazone Foodservice

## Explore Our World of Culinary Distribution

Welcome to Amazone Foodservice, your dedicated partner in culinary distribution. Our expertise lies in providing an extensive array of top-tier products, streamlined delivery services and customized solutions crafted to fulfill the distinct requirements of our clients across diverse sectors. These sectors include Oil & Gas, Shipping, Mining and Hospitality.

## Who Are We?

At Amazone Foodservice, we believe in connecting flavors with industries. As the leading distributor, we take pride in providing an extensive selection of fresh & frozen food items, dry groceries and essential non-food products.

## Who Are We?

Amazone Foodservice takes pride in offering a comprehensive product portfolio. With our inventory boasting over 40K products, we transcend the role of mere distributors to become your ultimate 'One Stop Store'. Our commitment is to meet your specific requests, providing a convenient and efficient solution for all your needs. From essential necessities to unique offerings, delve into our expansive inventory that exceeds the conventional. At Amazone Foodservice, we understand that your requirements are diverse and our goal is to simplify your procurement process by offering everything you need under one roof.





## Why Choose Amazone Foodservice?

- Quality First: Our products consistently meet the highest standards of freshness and taste, attributed to our effective warehouse management system and strict adherence to the requirements outlined by the ISO 9001:2015 standard.
- Reliable Delivery: Count on us for top-tier conditions and unwavering punctuality, underpinned by years of experience. Our commitment to availability means we're ready to assist you anytime, anywhere.
- Industry Expertise: We understand your sector and deliver tailored solutions.



Navigate further into our brochure to discover how Amazone Foodservice can elevate your business to new culinary heights. We invite you to explore the diversity of our products and experience why we are the preferred partner for leading industries.



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# Mission

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To be the unwavering cornerstone in the culinary distribution landscape, committed to delivering excellence by providing top-tier food and non-food products around the clock. Our mission is to redefine industry standards, setting the bar for quality, reliability and innovation every day of the week.

# Vision

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We aspire to be the undisputed leader in the supply of exceptional food and non-food products. Our vision is anchored in a commitment to continuous innovation, fostering robust partnerships with our valued customers and making strategic investments in our talented team and cutting-edge processes. We envision a future where Amazone Foodservice is synonymous with unparalleled quality, efficiency and culinary ingenuity.

# About us

At **Amazone Foodservice**, our commitment to excellence drives every aspect of our operations. From the meticulous sourcing of high-quality products to the seamless execution of our services. we pride ourselves on delivering unparalleled solutions in culinary distribution.

## Our Commitment to Quality

To ensure the utmost quality of our products and services, we employ cutting-edge warehouse management systems. These systems empower us with a comprehensive understanding of warehouse operations, facilitating precise inventory checks and efficient sorting processes. This commitment to excellence forms the foundation of our promise to consistently deliver top-tier products to our valued clients

## International Collaborations

Amazone Foodservice is not just a local provider; we extend our reach globally through strategic collaborations with esteemed international companies. We establish partnerships with industry leaders, leveraging our capabilities, particularly in supporting catering shipments. Through these collaborations, our clients not only receive quality products but also gain access to a network of global expertise within the culinary distribution landscape.

## Strong Local Partnerships

Beyond our international affiliations, we are particularly proud of our strong partnerships with Surinamese companies, which bolster our local presence. These alliances empower us to navigate the intricacies of the local market, providing customized solutions that meet our clients' exact needs. Our commitment to these partnerships reflects our dedication to playing a key role in the local economy and fostering its advancement.



# Core values



# Timeline

The division was established in **2017** under the name Amazone Shipchandler. Initially, our primary goal was to provide ships with onboard supplies. However, as time progressed, we soon realized that the demand extended far beyond our initial expectations. We expanded our services to accommodate the needs of the oil & gas industry, shipping, mining companies, the catering industry and various other large scale consumers.



The company name and logo of "Amazone Shipchandler" was changed to "Amazone Foodservice" in May, **2022**.



The company's new logo showcases a common swift bird gracefully positioned above a ship's steering wheel, symbolizing its capacity to deliver products across all seasons. This visually captivating logo encapsulates our dedication to delivering a diverse product portfolio, showcasing our adaptability and expertise across various sectors.



In **2026**, we aim to encompass several key areas of growth and improvement. Our primary objective is to diversify and broaden our product portfolio, providing an expanded selection to meet the evolving needs of our customers.

# Our operation model

At **Amazone Foodservice**, we've strategically embraced five pivotal operation models that redefine the culinary landscape: Flexibility of Offer, Sustainability Initiatives, Health & Wellbeing, Diversity, Equity & Inclusion and Audits.

By integrating these core elements, we elevate the versatility of our offerings, ensuring a sustainable and health-conscious approach while fostering diversity and equity. Our commitment to excellence is further underscored by rigorous audits, ensuring that every facet of Amazone Foodservice mirrors our dedication to providing an exceptional experience.



# Quality Guarantee upon Delivery

Prioritizing the quality and safety of your products throughout the delivery process.

## Organizing Your Dry Products

Dry goods, such as hygiene supplies and equipment, are carefully stored and transported separately from food items, ensuring optimal safety and organization.

## Keeping Your Perishables Fresh and Cool

Our eco-friendly refrigerated trucks maintain a stable temperature of -2.5°C, ensuring that dairy, fresh produce, and other perishables arrive in perfect condition.

## Ensuring Your Frozen Products Stay Perfect

Frozen items like meats, seafood, and other delicacies are transported at -18°C, safeguarding their freshness and maintaining high quality during transit.



# Storage Facilities

Our advanced storage facilities are designed to keep your products under optimal conditions at all times.

## Dry Storage

Ideal for stable storage at 24°C - 29°C, with daily monitored temperatures.

## Chilled Storage

Perfect for temperature-sensitive products, consistently maintained between 6°C - 7°C.

## Frozen Storage

Designed for long-term preservation of frozen products at temperatures ranging from -18°C to -30°C. Real-time monitoring with a Temperature Cube ensures precise temperature control, while scheduled 30-minute pauses every 4 hours prevent crystallization, maintaining optimal product quality.

# Who we serve?



Casino



Hotels



Shipping



Oil and gas



Restaurants



Hospitals



Mining



Hospitality



Resorts



Catering companies



Military



Airlines

above and many more...

# Put our powerful product portfolio to work for you!

We meticulously handpick the best brands from suppliers, primarily from Europe and the USA. Our selection process is stringent, ensuring that only quality brands find their way into our inventory.

Our extensive product portfolio is meticulously crafted to meet the diverse needs of our valued customers. Our products are of high quality and comply with legal regulations and food safety standards.

The product portfolio is regularly reviewed and updated to ensure it meets the changing needs of our customers and the market.

## Our food products consists of a wide assortment of:

- Dry
- Canned
- Frozen
- Chilled and Fresh

## Our non-food items includes a variety of the following products:

- Cleaning Hygiene Solutions
- Kitchen Utensils & Supplies
- Chemicals
- Disposables

## LOCALLY PRODUCED GOODS

We engage in partnerships with local suppliers to achieve mutual growth and benefit from our sales market. By working together, we generate profits together and capitalize on the opportunities presented by our market.



# Food Products

## Poultry

We present an extensive array of superior chicken, turkey and other fowl selections. Our assortment includes whole birds, breasts, wings, thighs and tenderloins, alongside partially prepared or breaded alternatives.

## Beef

From raw cuts to ground selections, custom portions to pre-formed burger patties and frozen steaks among others. Each beef option we offer guarantees premium quality characterized by outstanding flavor and succulence.

## Seafood

From salmon and tuna to tilapia, shrimp and a variety of other seafood choices, Amazone Foodservice stands ready to tailor and package your orders precisely according to your requirements.

## Bakery & Bread

Our collection offers a refined selection of pre-prepared delights, including baguettes, bagels, donut, and croissants, ensuring a delightful culinary experience for your enjoyment.

## Fruit & vegetables

By offering both fresh and frozen vegetables, we empower you with choice and flexibility in your culinary creations. Whether you're planning a quick weeknight meal or an elaborate feast, our diverse selection allows you to tailor your dishes to your specific preferences.





## Dairy & Egg Products

A delectable array of wholesome delights derived from the finest quality milk and eggs. From creamy cheeses to velvety yogurts, our premium selection promises a culinary experience that transcends ordinary tastes.



## Dry Groceries

Whether you're stocking up on essentials like grains, pasta and canned goods or seeking specialty items like exotic spices and artisanal condiments, we have you covered.



## Beverages

From comforting hot beverages to refreshing juice and lemonade, fizzy sodas and a selection of beer and alcoholic beverages, we cater to every taste preference.

# Non-food Products



## Cleaning Hygiene Solutions

Our expansive assortment comprises a diverse selection of kitchen, restaurant and janitorial products, tailored to facilitate every facet of your operations. Whether it's replenishing your supply inventory or upgrading your commercial kitchen setup.

## Chemicals

We provide a thoughtfully curated selection of food-safe cleaning supplies, encompassing trash cans and more. Equipping your kitchen with these essential tools not only ensures compliance with regulatory standards but also showcases your dedication to maintaining the highest levels of hygiene and safety.



## Disposables

Our extensive collection extends to a wide spectrum of disposable products, ranging from essential gloves and napkins to contemporary, eco-friendly to-go containers. Should you require paper or consumable supplies, rest assured that we have a comprehensive array to meet your diverse needs.



Mel



ZONE  
ERVICE



THOMAS  
F FARMS®



Häagen-Dazs™



BAKER & BAKER

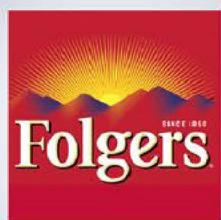
ECOLAB®



Olio®



Panamei®  
SEAFOOD



EMBORG  
SINCE 1947

Country Fresh



DAL 1877  
Barilla®

Limburg  
Champignons de Paris

# Amazone Foodservice - Official Ecolab distributor in Suriname

We support businesses that want strong hygiene, safe processes, and consistent quality. You get the right products, clear guidance, and practical support on site.

**The three divisions we focus on:**

## INSTITUTIONAL

This division is for organizations where daily hygiene is essential for staff, guests, and operations.



## FOOD & BEVERAGE

For businesses that produce, prepare, or serve food on a professional scale.

## QUICK SERVICE RESTAURANTS

For fast paced operations that need simple routines and consistent results.



**ECOLAB®**

# Free customer training

We provide free training on the correct and safe use of the products for your division.

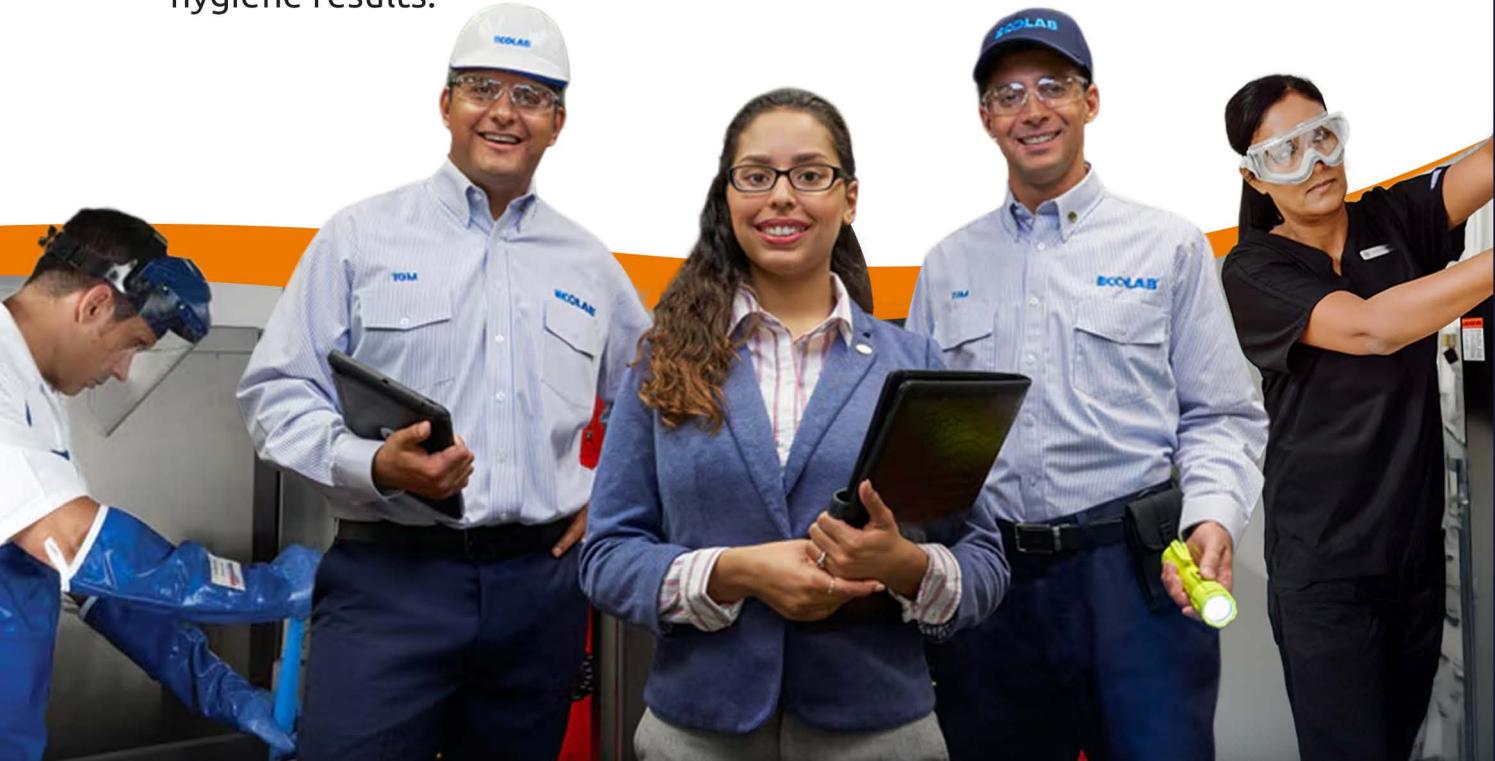
## Training includes:

- Safe handling and storage of chemicals,
- Correct dosing and application,
- Step by step routines per area,
- Personal protective equipment (PPE) and safety habits.

## Your support teams

You will have a main contact for day-to-day support and coordination. They help with product information and documentation.

A technical specialist can also visit your location to inspect the facility, review routines, and provide practical advice to improve hygiene results.



# Our order process



Upon your request, we will promptly provide you with a comprehensive price list, detailing the costs of our products, along with a transparent processing timeline.



Once you decide to proceed, your order confirmation will not only validate your selections but also include precise delivery dates and clearly defined terms.

Order Reception

Order Quote Confirmation

Coordinating Order Fulfillment & Packaging

Prior to Loading



Before shipping, products undergo meticulous preparation. Each item is carefully placed in new, sturdy boxes, ensuring they are provided with the necessary protection during transit. Clear labeling is applied to facilitate easy identification upon receipt.

To guarantee the highest standards of hygiene and product safety, our containers and foodboxes undergo a thorough cleaning process. This includes high-pressure washing, sanitation procedures, thorough drying, proper ventilation, and adjustments to temperature requirements, especially for chill and frozen products.



Our state-of-the-art warehouses are equipped for efficient order collection. Our dedicated team ensures that the products you've selected are gathered accurately, adhering to the specifics of your order.



Following your confirmation, we take care to provide you with a detailed invoice and packing lists through email. This comprehensive documentation assists you in reviewing the order details and helps streamline the invoicing process.

### Order Collecting

### Format Invoice

### One Point of Contact

### Transportation



As our esteemed customer, we prioritize your convenience by assigning a dedicated single point of contact. This professional will be readily available to address all your needs and inquiries throughout the entirety of the order process, offering personalized assistance for a seamless experience.

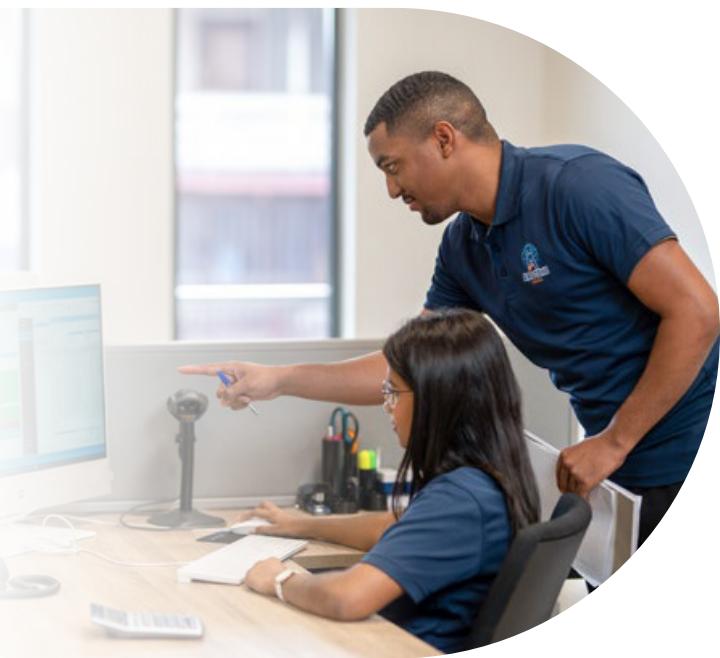


Your goods are transported to the specified delivery location with utmost care. Smaller orders are efficiently handled using our dedicated fleet of trucks, while larger orders benefit from the reliable services of trusted external transportation companies.

# Support & sales

## AVAILABILITY

Our availability extends throughout the week, from Monday to Sunday, ensuring that we are accessible to our customers from 07:30 AM to 22:00 PM.



## URGENT ORDERS

Our team is flexible to assist with urgent orders. Due to high volume of orders we recommend our customers to submit and confirm their order request in advance (24-48 hours) to allow sufficient time for processing.

## DELIVERIES

In terms of deliveries we accommodate the business demands of our customers. Our transportation fleet consists of standard trucks and refrigerated trucks, which are equipped to transport goods at specific temperatures.



# Our qualities

## ISO 9001:2015 Quality Management System

Amazone Frozen is our chilled and frozen storage facility, certified under the ISO 9001:2015 standard for quality management systems. The facility's processes are continually assessed and refined to maintain and enhance operational excellence.



## First Aid Safety

Amazone Foodservice is dedicated to providing proper safety training for First Aid responders, ensuring they possess the necessary skills and knowledge to administer aid in workplace accidents.

## Towmotor25 & Still FM14 Forklift Truck Safety & Operation

Amazone Foodservice resolute in our dedication to safety, demonstrated by our comprehensive training on powered industrial trucks, which in turn fosters a secure workplace for all our employees.



## FSSC 22000 Food Safety Management Systems

Amazone Frozen has ensured that its employees involved in food handling undergo the FSSC 22000 Food Safety Management System training. Throughout this training, they have acquired insights into ensuring food safety and proficiently managing food safety systems.

# Safety and Quality

At Amazone Foodservice, safety is a core value. We ensure that our processes, products and work environment meet the strictest safety standards. Whether manufacturing, storing or delivering food and non-food products, we guarantee safety at every level

## Our Way of Working: Safety at Every Level



### Production

Our machines are regularly inspected and monitored monthly by certified technicians to minimize risks. In addition, our weighing systems are calibrated annually to ensure accuracy and reliability.

### Storage

At Amazone Wholesale, separate storage areas for food and non-food products ensure that cross-contamination is prevented. Our frozen facility is specifically equipped to store chill and frozen-food products, while our dry storage area keeps both food and non-food products under proper conditions.



### Transport

Our refrigerated vehicles meet strict safety standards and are equipped with real-time temperature monitoring. Before packages are placed in the canter, the temperature of the boxes is checked with a thermostat to ensure that all packaging standards are met.

## Well-Trained Staff for Maximum Safety

Our employees are regularly trained in safe handling of machinery, use of personal protective equipment and adherence to hygiene and safety protocols. These trainings are tailored to the latest standards and regulations, ensuring that our team is always ready to work safely and efficiently.

From introductory sessions for new team members to advanced workshops for experienced employees, our training program ensures safety at every level of our operations.

## Your Products in Reliable Hands

Our traceability system allows us to find out exactly where a product is or where it came from. This allows us to effectively respond to any recalls within minutes, ensuring the safety of your products at all times.



# Milestones

We take great pride in the positive impact we have made on the market and our valued clients through our successfully completed projects. Additionally, we continue to deliver ongoing projects that remain active and relevant to the present day.

## 2018

- **MV Kacey**  
(Jan. - Dec. 2018)

## 2019

- **West Castor**  
(Mar. – Nov. 2019)
- **JSL Int.**  
(Apr. 2019 – 2023)

## 2020

- **TP Shipping**  
(Mar. 2020 – Present)

## 2021

- **Baggerbedrijf De Boer B.V.**  
(Jan. 2021 - Present)
- **Stena Forth**  
(Feb. - Mar. 2021)
- **Maersk Voyager Drillship**  
(Aug. 2021 - Aug. 2022)
- **Maersk Valaint Drillship**  
(Sept. 2021 - Apr. 2023)
- **Maersk Developer Drillship**  
(Oct. 2021 – May 2023)
- **MV Thor Alpha**  
(Oct. - Nov. 2021)
- **MV Thor Freya**  
(Oct. - Nov. 2021)
- **BGP Offshore**  
(Geo service & Prospector)  
(Nov. & Dec. 2021)

## 2024

- **Beethoven BV** (Jan. 2024)
- **Kms BV** (Jan. 2024)
- **Ockero Rederi AB** (Feb. 2024)
- **International Martine Services** (Apr. 2024)
- **Newmont Suriname** (May 2024 - Present)
- **Mariners Shipping Agency S.A.** (Jun. 2024)
- **MTM Ship Management** (Jun. 2024)

## 2022

- **M/T "ANUKET SAPPHIRE"** (State Oil Jetty) (Jun. 2022 - Feb. 2023)

## 2025

- **International Food Services N.V.** (Apr. 2019 – Present)
- **Kuldipsingh Port Facility N.V.** (Apr. 2018 – Present)
- **Integra Marine Service & Freight N.V.** (Jan. 2021 - Present)
- **Royal Dutch Army** (Apr. 2022 – Present)
- **Royal Dutch Marine** (Feb. 2023 – May 2023)
- **Koole Meridian BV** (Jan. 2024 – Jan. 2025)
- **Tidewater Marine International Inc.** (Apr. 2024 – Present)
- **Ramps Logistics** (May 2024 – Present)
- **Nana Operations** (Jun. 2024 – Present)
- **Rochy's Shipping N.V.** (Okt. 2024 – Present)
- **Edison Chouest Offshore** (Sept. 2025 – Present)
- **Kopcke Trading Suriname (Halo N.V.)** (Jun. 2025 – Present)
- **Miata Metals Suriname N.V.** (May 2025 – Present)

## 2023

- **Soglass N.V.** (Jan. 2023 - Sept. 2023)
- **Strachans LTD** (Jan. 2023 - July 2024)
- **Development Driller III** (Jan. 2023 - Dec 2023)
- **Uniteam Marine LTD** (Sept. 2023)

# The Amazone Group of Companies



**Amazone International N.V.**, is the parent company of the subsidiary companies and was established on January, 2002. Over the years, our company has become renowned as one of Suriname's premier wholesalers and distributors of both food and non-food items in Suriname. Our comprehensive product portfolio is tailored to meet the needs of supermarkets and food retailers, positioning us as the preferred choice in the distribution sector.. With a broad assortment of goods, we remain committed to meeting the demands of our valued customers in the Surinamese market.

**"The very best high-quality food & non-food delivered to you"**

- 📍 Nieuwe Charlesburgweg #132
- 🌐 [amazone-international.com](http://amazone-international.com)





**Amazone Frozen**, a division of the prestigious Amazone Group, and was established on May, 2022. Our primary objective is to provide exceptional storage and preservation solutions for a diverse assortment of frozen products. We place utmost importance on maintaining optimal conditions. In our storage facility, we have incorporated cutting-edge refrigeration technology to ensure top-notch performance.

**“We take pride in bringing you high-quality frozen food”**

📍 Boontjediefweg #6-8  
🌐 [amazonefrozen.com](http://amazonefrozen.com)



# The Tulip Group of Companies



**Tulip Supermarket N.V.**, is the parent company of the subsidiary companies and was established on October 23, 2009.

As an all-encompassing supermarket we have various departments such as a Butchery, Bakery, Drugstore, Liquor Store and Cafeteria. At Tulip we pride ourselves on being a one stop destination for all your shopping needs. Our extensive product portfolio and services cater to diverse needs, including fresh produce, processed meats, housewares, and personal care items. With a customer-centric approach, our store has been carefully designed to ensure convenience and easy navigation, making it effortless for our valued customers to find their desired items.

Visit us and experience the **“Unbeatable Shopping Pleasure”**

📍 Tourtonnelaan #131  
🌐 tulip-supermarket.com



**Tulip Gift Cards**, is a division from Tulip Supermarket and was established on October 23, 2009. We have developed an all-round platform where our customers can view the different value gift cards online as well as on-site.

**“The perfect gift for any occasion”**

📍 Tourtonnelaan #131  
🌐 tulipgiftcards.com



**Tulip Active**, is a division from Tulip Supermarket and was established since the year of 2011. We provide you with the necessary resources, products, advice and recommendations to become the best version of yourself!

Visit us and experience the “Unbeatable Performance”

📍 Tourtonnelaan #131  
🌐 tulipactive.com







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