



SANDHURST

— EST. 1988 —

IT ALL STARTED WITH FAMILY IN 1988.

FROM OUR FAMILY TO YOURS

Founded in Sydney, Australia in 1988 by the Lubrano Family, Sandhurst is a proud Italian-Australian family business that has been sourcing the finest produce from around the world for over 35 years.

Our recipes and friendships with the best growers help us to bring you the very best quality ingredients for two generations.

Vince & Geraldine



1968

The Lubrano's buy a processing factory in Macquarie Fields and the business grows quickly.

1975

Sandhurst Farm is sold. A new chapter awaits the family as they continue their food journey.

1978

The Lubrano's are involved in buying and selling a number of businesses such as grocery wholesalers and import businesses.

1988

Vince restarts the family business, selling olives. The same olives that are Sandhurst most popular product 30 years later.

2000

Char Grilled Capsicum is launched for the Sydney Olympic Games.

1998

First trials of Fresh Basil Pesto are introduced. The recipe is a success and remains unchanged to this day.

1993

With the introduction of Sun Dried Tomatoes, the "Antipasto Business" is launched.

1991

Sons, Ray and Mimmo begin running the business under Vince's guidance.

2009

Queensland warehouse and manufacturing site is built.

2015

New factory is built in Sydney. As demand for new products continue to grow, the new state of the art facility allows more production and efficient output.

2018

Sandhurst goes direct in WA. A new warehouse is opened, a new team is created. This allowed more efficiencies with importing and exporting as well.

2021

Sandhurst opens a new state of the art warehouse in Victoria.

2024

Sandhurst goes through a major brand refresh with new labels, packaging and identity.

WHY SANDHURST

Our growers are personally selected. We only use **Premium Ingredients** grown in the very best conditions.

Strict **Quality** control is guaranteed from farm to jar, to make the highest-quality products.

Our processes are traditional and all-natural meaning clean, pristine food, made the **Authentic** way.

We're a family-owned company dedicated to nurturing your product at every stage of its journey, guided by our **Strong Family Values.**



SANDHURST KEY DATA



\$85m USD

per annum total group
sales



No. 1

in foodservice market
position in Australia



Over 85

employees in Australia





THE OLIVE

Our Kalamata olives are grown in the gloriously fertile surrounds of Adelaide, South Australia by olive experts, the Kafantaris family.

Once they arrive in our Sydney processing centre, we add our own brine mix - a secret recipe that has been used by the Lubrano family for generations.

The product is then placed in jars and sent through a steam bath to ensure the olives remain fresh and delicious for up to 2 years.



THE TOMATO

Our Semi Dried Tomatoes is a variation of the Sun Dried Tomato based on the original recipe developed in the early 1990s.

The tomatoes are half-dried in quarters and coated in a delicate, perfected spice blend.

They have a softer, sweeter texture making them very different from traditional sun-dried tomatoes. Served plump & juicy in canola oil, ready for your enjoyment.

"It's the love of food that unites everyone at Sandhurst. If you don't love food then you'll soon learn to."

Mimmo Lubrano, CEO



sandhurstfinefoods.com.au