

Belgian food companies at Anuga 2019



FLANDERS
INVESTMENT &
TRADE

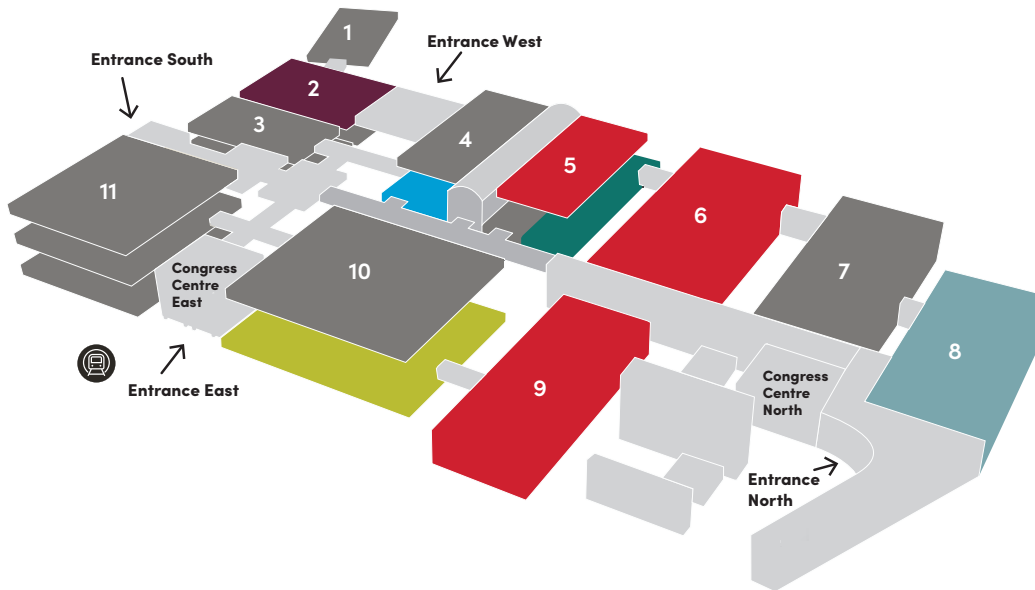


Wallonia.be

EXPORT
INVESTMENT

food.be

Small country. Great food.



- 2.2 C046 (Bread & Bakery)
- 4.1 D018a (Frozen Food)
- 5.1 B054 (Chilled & Fresh Food)
- 5.2 D051b (Cured Meat)
- 6 E119 (Red Meat)
- 8 D105y (Drinks)
- 10.1 E036b (Dairy)



- 2.1 B039 (Fine Food)
- 4.1 B064 (Frozen Food)
- 5.2 C030A (Cured Meat)



- 6.1 E010 (Pork & Beef)
- 9.1 D046 (Rabbit & Poultry Meat)
- 10.1 H032y (Dairy)

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At Fevia, the federation of the Belgian food industry, we are proud to be the voice of the leading industrial sector in Belgium. We support our members, from local SME's to well-established global brands, to grow in a sustainable way.

Yes, we might be a small country in the heart of Europe and us Belgians are indeed known to be rather modest and humble. But when it comes to our food and beverages, we have every right to claim that we are uniquely phenomenal.

With our collective promotional brand "**Food.be – Small Country. Great Food.**" we showcase the quality, diversity and innovation of our companies and their products. We invite you to discover over 1,200 Belgian F&B producers on www.food.be or visit one of the 200+ Belgian exhibitors at Anuga 2019.

Fevia

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Secretary general Fevia Wallonie:

Anne REUL



**FLANDERS
INVESTMENT &
TRADE**

The Flanders Investment & Trade agency promotes sustainable international business, in the interest of both Flanders-based companies and overseas enterprises. Whatever sector you are involved in, Flanders Investment & Trade will help you establish contact with the Flemish companies you are looking for. This includes not only products or services you may be sourcing, but also various types of business relationships, from joint ventures to technology transfers.

At another level Flanders Investment & Trade enhances Flanders' position as the gateway to Europe for inward investors. The agency identifies, informs, advises and supports overseas enterprises in establishing production and research facilities, contact centers, headquarters and logistics operations in Flanders, the northern region of Belgium. This broad focus on international entrepreneurship, involving outward trade as well as inward investments, requires not only a thorough knowledge of the Flemish economy, but also an extensive network outside of Flanders.

We have just that for you. Do visit our website and discover our worldwide network. With over 75 offices we are bound to be conveniently located near you, wherever you are.

FIT

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Delegates:

Annie DE TOLLENAERE

Hilda DEBIE

Sara CAUDRON

STANDS:

Cured meat: Hall 5.2 C030A

Frozen products: Hall 4.1 B064

Fine Food: Hall 2.1 B039



Wallonia.be

EXPORT
INVESTMENT

AWEX, partner of the international economic development of Wallonia and promoter of its brand image overseas.

As a foreign trade agency, AWEX has a promotion and information mission with regard to both the international and Walloon business community. Intended for purchasers, decision-makers, importers and foreign prospects, the Agency can, on request:

- pass on economic data regarding Wallonia and its export potential;
- provide information on the products and services of Walloon businesses;
- seek Walloon businesses for the conclusion of international partnerships; etc.

As a comprehensive international partner for Wallonia-based companies, AWEX provides a range of services and activities covering the entire export process:

- general and commercial information on foreign markets (e.g. individual market studies);
- organisation of commercial canvassing operations (participation in international shows, organisation of economic missions, sector-based contact days, etc.);
- contacts with international organisations; etc.

The AWEX agro-food department has developed a **specific website dedicated to exporting companies** based in Wallonia: www.walfood.be. The research tools allow users to find companies by production or processing methods (Halal, Organic, vacuum packed, etc.) and also by food sectors (bakery, beers, etc.).

As a foreign investment agency, AWEX provides general expertise in the areas of promotion, prospecting and informing potential investors.

AWEX

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- 🌐 www.wallonia-export.be
www.wallonia-international.be
www.walfood.be (specific website dedicated to exporting companies)
- 🐦 twitter.com/AWEXAgrifood
- 📘 facebook.com/AWEX-Agri-food

CEO: Pascale DELCOMMINETTE
Delegates: Céline CURVERS
Maïté FERREIRA
Arlette TANASIJEVITCH

STANDS:

Bread & Bakery : Hall 2.2 C046
Frozen Food : Hall 4.1 D018a
Chilled & Fresh Food : Hall 5.1 B054
Cured Meat : Hall 5.2 D051b
Red Meat : Hall 6 E119
Drinks : Hall 8 D105y
Dairy : Hall 10.1 E036b



The Green Seed Group is a results focused international sales & marketing consultancy that helps food and drink companies **succeed in international markets**.

The core services include international business & brand strategy, market research and sales & marketing solutions.

With country offices strategically located throughout Europe and North America, Green Seed offers the highest level of in-house expertise, industry-relevant methodologies & an unparalleled service. It is a **unique network** of 10 privately-held consultancies covering 20 countries.

Through its specialist international **food and drink expertise**, Green Seed **creates value** for its clients' brands and products. Green Seed helps business to grow, from the seed to the fruit.

We look forward to helping you grow your business.

We Advise, We Execute & We Deliver.

Belgium - France - Germany - Italy - The Netherlands - Nordic - North America - Portugal - Spain - United Kingdom

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Managing director
Green Seed Belgium:
Philip HOREMANS

Be-Nat

HALL: 2.2
STAND: C048A



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Be-Nat is a range of organic, healthy, yummy and innovative products. All our ingredients are selected with care and passion to bring you a healthy benefit of antioxidants, fibers, and proteins. We manufacture all our products in Belgium. We want to offer to consumers a new healthy eating experience. Our organic Flowerola is the only mix in the world combining cereals with flowers. It is the perfect product to mix in your yogurt, milk or fresh fruit salad. Our Tartidatte is a delicious spread without added fat or sugars. Our spread is palm oil free, nut free, eggs free and lactose free. Our Energy loves are lovely healthy snacks without sugar added or gluten. We also offer a range of super food and fruit bites. Open your mind and be surprised: food could be your medicine.



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Bostani Chocolate Belgium

HALL: 2.2
STAND: C040



Founded in 2014 and located in Tubize, Bostani Chocolate Belgium is specialized in manufacturing premium chocolates for all occasions that mark everyone's life. It offers you new ideas and a unique concept to express your wishes to your beloved, for weddings celebration and special events. We offer various collections: Brussels collection, classic Belgian collection, truffles collection, bon bon disk, and thin & filled collection. Our chocolate comes in different shapes and luscious tastes and flavors: cutting ganache, moulded pralines and exquisite truffles with 100% cocoa. Our packaging is dedicated for all occasions, luxury boxes personalized souvenirs for weddings, birthdays and anniversaries.

Bostani
CHOCOLATIER
Belgium

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**Bread
& Bakery**

Confiture l'Ardennaise

HALL: 2.2
STAND: C042



8

Confiture l'Ardennaise invested in 2009 in a new cooking system which allows us to cook our fruit under vacuum at a low temperature. We condens the evaporated aroma's and reinsert them in the final product. This gives us big chunks of fruit and a very intens color and taste. Our products are completely natural, we don't add preservatives or colorants. Our products are pasteurized and quality controlled on the production line, using a metal detector. Our products are sold in over more than 20 countries in Europe and beyond: USA, Japan, Australia, etc. We are a very flexible family owned business and we always try to meet with our customers' requirements.



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www.confiturelardennaise.com
contact: Amélie Lamalle

Couplet Sugars

HALL: 2.2
STAND: C044



Couplet supplies sugar specialties all over the world to industrials, wholesalers and distributors. Our sugar range contains pearl sugar, coloured and flavoured pearl sugar, fondant powder, icing sugar, coated icing sugar white or coloured, brown sugars and beefondant (for bee feeding).



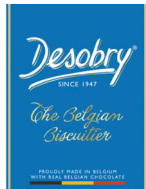
Rue de la Sucrierie 30
7620 Brunehaut-Wez
tel. +32 (0)6 934 36 50
info@coupletsugars.com
www.coupletsugars.com
contact: Analphia Desmet

Desobry

HALL: 2-2
STAND: D049



Desobry is a family-owned business that produces fine biscuits made out of the best ingredients such as pure Belgian chocolate, free range eggs, without artificial coloring and flavors or preservatives. Each biscuit has its own appealing personality: crunchy, smooth, melt-in-your-mouth or crispy. Our innovations are tasteful and we even reinvented the classic cookie with our "Perle": a product that takes the most of a biscuit and of a Belgian praline. Desobry exports worldwide towards all big retailers (Walmart, Costco, Carrefour, Auchan, etc.) and is IFS and BRC certified at the highest level.



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www.desobry.be
contact: Patrick Hautpenne

Dimi

HALL: 2-2
STAND: D043



Dimi is a family-owned company located in Waimes, Belgium. It is active in the sector of biscuits, industrial pastries, snacks, sweets and organic products. It belongs to the holding Arwem Food Group which is present all around Europe in terms of production, co-packing and also distribution. Thanks to its experience and the generations, Dimi offers a high-quality service (IFS broker certified, multilingual company...). Moreover, beside the fact that its logistical department is an asset, it follows the market evolution and trends by developing new products and adapting existing items. In order to facilitate the commercialization of products and to meet the market's demands, several own brands have been developed.



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4950 Waimes
tel. +32 (0)8 044 02 40
dimi@chocobox.com
www.arwem.com
contact: Stéphane Toussaint



Flaronis

HALL: 2-2
STAND: D041



Flaronis is a family business created in 1979 and specialised in the fine food sector (chocolate, coffee, tea, confectionary, wines, etc.). Producers and distributors of our own brands (D'Artagnan, Flaronis, Domino, Café Royal,...), Flaronis is a major operator in the Benelux as well as internationally.

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La Lorraine Bakery Group

HALL: 3-2
STAND: B029



Lorraine Bakery Group is a 100% Belgian family holding active in the milling and bakery business. It is the largest industrial bakery in Belgium with production facilities in Poland, the Czech Republic, Romania, Turkey and evidently in Belgium. The delicacies of Lorraine Bakery Group are exported to more than 25 countries.



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Elisabethlaan 143
9400 Ninove
tel. +32 (0)5 431 82 00
info@llbg.com
www.llbg.com
contact: Shauni Roggeman

Luc Mathot - Galettes de Luc

HALL: 2.2
STAND: D047



In July 2007, having just graduated in “Boulangerie”, Luc started making 100% handcrafted waffles under the brand name “Galettes de Luc”. Thanks to an exquisite, super-fresh product, made according to totally artisan methods, Luc quickly won over the finest of palates.



Route d'Achêne 6b
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tel. +32 (0)471 85 50 94
luc@gallettes.be
www.gallettes-de-luc.be
contact: Marie-Julie Colin

Mama's Bread

HALL: 2.2
STAND: F068



Active as an industrial bakery since 2012. With the brand name Mama's Bread, we specialize in the production of fully baked and frozen bread rolls and pizza dough balls. Mama's Bread delivers from Belgium throughout Europe.



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1730 Asse
tel. +32 (0)2 640 47 68
info@mamasbread.be
www.mamasbread.be
contact: Murat Senturk

Millésime Chocolat

HALL: 2.2
STAND: C040A



12 Millésime Chocolat is a bean-to-bar craft chocolate workshop located in Liège, Belgium, that works directly with cocoa beans. It is one of the few bean-to-bar workshops in Belgium. Each of our chocolates is exclusive because it bears its vintage and comes from a specific terrain and area! As in the world of wine-making, our main aspiration is to promote natural produce, with flavours that change from one year to the next while keeping the basic characteristics of each region or country. Like others do with wine, our distinctive trait is that we only work with beans from exceptional plantations and terrains, thus putting the spotlight on their defining characteristics.



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jc@millesime-chocolat.be
www.millesime-chocolat.be
contact: Jean-Christophe Hubert

Noble Food Group

HALL: 3.2
STAND: C007



Belgian chocolate has the reputation of being amongst the best in the world. We love to make a difference in this national quality! Noble Food Group decided to expand its passion for chocolate with something new: crispy cheese biscuits with delicious premium aged cheeses. Our products are the result of 3 basic ingredients: fresh and natural materials, new techniques and original recipes and the input of creative ideas that bring new, mouth-watering products to the table.



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8630 Veurne
tel. +32 (0)5 831 77 40
contact@noble-food-group.com
www.noble-food-group.com
contact: Bie Maert



Pidy Gourmet

HALL: 2-2
STAND: D058

Pidy is one of the main leaders in the production of baked puff pastry of the art. We are specialised in “ready to fill” products for savoury and sweet applications. Our position in the market increases day by day thanks to consistent quality, yearly innovations and personal service.



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info@pidy.com
www.pidy.com
contact: Steve Van Lauwe

PMSweet

HALL: 2-2
STAND: C048



A Belgian company specializing in the production of artisan-crafted macarons, PMSweet shares and exports its know-how to professional gourmets.



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4683 Vivegnis
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info@pmsweet.be
www.pmsweet.be
contact: Benjamin Nemayechi



Q Chocolate

HALL: 3:2
STAND: C060

Q Chocolate is a Belgian based family company since 2004. We are specialized in the production of chocolate bars, cocoa dusted truffles and pralines, which are available in private label as well as in our own Bianca brand. Our production unit meets the high quality standards for IFS/UTZ/fairtrade/bio/halal/kosher. 100% guaranteed produced and packed in our company in Belgium.

Entrepotstraat 8
9100 Sint-Niklaas
tel. +32 (0)3 430 72 70
info@q-chocolate.be
www.q-chocolate.be
contact: Wim Provost



Sébahat

HALL: 2:2
STAND: B041

Sebahat was founded by Cavit Sebahat in 1987 at Enschede in the Netherlands, to manufacture various kinds of Turkish Delight and fill a gap in the market with this highly-appreciated product. Following Sebahat's swift success and to meet the constantly growing demand, the firm decided in 1990 to move to Brussels where its expansion was considerably easier, since Brussels was the home of most of the Sebahat family; Mr. Cavit Sebahat wanted his family to share his success, and help make the company grow. To widen the product range, Sebahat also began making halva and flavored instant drinks.



Antoon van Osslaan 1 bus 23
1120 Brussels
tel. +32 (0)2 410 49 28
info@sebahat.com
www.sebahat.com
contact: Genc Songul





**Chilled
& Fresh Food**



2VD

HALL: 5.1
STAND: B058



2VD is specialized in the flavoring and the conditioning of roasted croutons (for salad) and fried croutons (for soup). You can also use our croutons just as topping with your meal. We have also a large range of dried fruits, seeds, nuts as well as cereals. For some of these products, we have developed an organic range. We can offer you large possibilities of packaging for retail, food service or industry. We have our own brands (CroustiSalad, CroustiSoup or CrunchyFruits) but in function of the quantities, we can also make private label.

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5300 Sclayn (Andenne)
tel. +32 (0)8 582 60 01
info@2vd.eu
www.croustisalade.com
contact: Vincent Mirguet



Agral

HALL: 5.1
STAND: C057



Agral Butter produces butter for consumers. Passion, know-how and flexibility: the keywords that make Agral Butter the ideal partner to develop a unique butter in respect of tradition. Agral Butter is first and foremost an authentic passion for butter: respect for a traditional product that makes natural flavour its intrinsic quality. For more than 40 years, Agral Butter has been developing considerable know-how enabling it to offer a wide range of butters to different types of customers in complete respect for the natural raw ingredients.

Agral
butter

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tel. +32 (0)7 145 14 61
info@agrал.be
www.agрал.be
contact: Christelle Cabay

Beliès - A Pietercil Group Company



HALL: 5.1
STAND: B048

Beliès is a Belgian family business with a passion for Mediterranean freshness in olives, dips and antipasti. 15 years ago we started out as an expert in olives and over the years we have expanded our expertise and became a dedicated partner in Europe in fresh Mediterranean delicacies. This is all done from our own ultra-modern production facility in Tessenderlo, Belgium. Our expertise & focus rests on four fundamental aspects: authentic products, superior quality, successful commercial approach and well-organized production. We are BRC (AA grade), IFS (higher level) and organic certified. In our work, we seek partnership across the entire chain, both with our customers and our suppliers.



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tel. +32 (0)1 367 95 70
belies@pietercil.com
www.belies.eu
contact: Guy Coppens

Bister



HALL: 5.1
STAND: B057



Moutarderie Bister is a family run business created in 1926. It is the leading Belgian mustard producer also producing sauces and condiments. Bister has two production sites: one in Belgium in Achène (Ciney, Namur) and one in France in Saint Thibault (Troyes). Bister has over 40 different mustard recipes, the most famous being « Moutarde L'Impériale ». Bister also makes Dijon mustard, organic mustards and mustard with honey for different beekeepers. The piccalilli is the second flagship of the company, followed by gherkins, onions and cappers in vinegar and cold sauces. Bister is also active on the private label market, gourmet delicatessen, organic retailers and on the B-to-B market.

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tel. +32 (0)8 321 47 02
bister@bister.com
www.bister.com
contact: Albert Zeni

Blue Elephant - Fine Food Catering

HALL: 5.1
STAND: A056



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The business was set up in 1999 and is part of the Blue Elephant Group, Ambassadors of 'Royal Thai Cuisine', whose first restaurant opened its doors in Brussels in 1980. Today, the group has 10 restaurants across the globe, two cookery schools in Thailand and two production workshops, one in Bangkok and one in Belgium. In Belgium, we make fresh ready meals and a Food Service range of products that are largely Thai and Indian cuisine based on recipes by our Thai Blue Elephant chefs and our Indian La Porte des Indes chefs. In 2013, our 'Blue Elephant Catering' operations were renamed as 'Fine Food Catering' to illustrate the diversification of our activities.



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tel. +32 (0)2 366 06 24
patrick.coibion@blueelephant.com
www.blueelephant.com
contact: Patrick Coibion

Conserverie et Moutarderie Belge

HALL: 5.1
STAND: C053



Manufacturer since 1953, we offer a wide range of products ranging from mustards to prepared meals and many sauces. Our products are distributed in the supermarket, food service and food industry. The products are marketed under different brands (La vache qui regarde passer les trains, Jefke, Filou, Yvalli and La Délicieuse), but also under the brand name of our customers. Flexibility is the key to our success, because we never decline a request until we have explored all possible solutions. We started in the production of bio, kosher and halal products. In addition we are BRC and FDA certified. More and more we are export oriented by selling our products in more than 15 countries.



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4730 Raeren
tel. +32 (0)8 785 80 10
cmb@moutarderie.be
www.moutarderie.be
contact: Raphael Renson

Deldiche

HALL: 5.1
STAND: C045



Tapas, appetizers, finger food, dips, hummus, salsa's, pesto's, spreads, chutney's, cold cuts, marinated and smoked salmon,... if it accompanies your Friday night apéro, chances are that Deldiche has included it in its product range. The family business was founded in 1990 and its successful evolution is based on its dedication to differentiate itself in a qualitative manner from the competition. Indeed, Deldiche doesn't just sell products – it develops innovative culinary concepts to be enjoyed in the company of friends and family.



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tel. +32 (0)2 569 21 90
info@deldiche.be
www.deldiche.be
contact: Jim De Cock

Farniente

HALL: 5.1
STAND: B050



Farniente is an independent family business established in 1991. Our production site is located in Seilles, at 20 km of Namur in Wallonia. After more than 25 years of know-how, the company has become one of the leading Belgian producers of fresh lasagne and it is part of the European 'Top 3'. We produce for Belgium and we mainly export to Germany, Spain, France, the Netherlands and Portugal. The modern but traditional factory is certified FSSC 22000. All raw materials are of high quality and fresh/natural. For our different recipes, we promote the use of local products. Our lasagne is rich in Belgian meat. Our products are free of additives, dyes and preservatives.



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tel. +32 (0)8 582 73 00
info@farniente.be
www.farniente.be
contact: Bernard Delfosse



Fidafruit

HALL: 5.1
STAND: A058



Fidafruit specialises in packing, ripening and roasting activities. Focused on all types of dried fruit (figs, dates,...) and nuts (groundnuts, pistachio nuts,...). The company offers its products in various packing formats. Fidafruit products are distributed own-branded or retailer-branded upon request. The Fidafruit company is keen to offer the very best quality to its customers, as reflected by the BRC v6 and FSSC-ISO 22000 certification status it has enjoyed since July 2006.

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Zone 1, 1ère avenue, 255
4040 Herstal
tel. +32 (0)4 264 72 14
info@fidafruit.be
www.fidafruit.be
contact: Raphael Di Cioccio



L'Artisan Gourmet

HALL: 5.1
STAND: C051



Producer of quiches and homemade pies for more than 15 years, L'Artisan Gourmet offers a very wide range of ready to eat products (30 varieties) with the highest standard of quality and taste, respecting the freshness of the ingredients and the local supply.



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7170 Manage
tel. +32 (0)6 484 11 82
ventes@artisan-gourmet.be
www.artisan-gourmet.be
contact: Pierre-Yves Berthe

Natura

HALL: 5.1
STAND: C059



The company was founded in 1939. Philippe Vryghem, a fishmonger, develops a first mayonnaise for his own preparations. From the inception of the product, the emphasis is on the quality of ingredients. A few years later, it is such a success that he closes his fish shop to focus on the production of mayonnaise and sauces. In the late 1990s, Arlette Vryghem, granddaughter of the founder, launches a delicious range of dressings. In 2012, a new team takes over the company. The aim: keep this precious know-how and highlight the values of this beautiful Belgian brand. In 2014, the company moves to Tubize, south of Brussels to cope with the growing domestic and international demand.



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Pomfresh

HALL: 5.1
STAND: B058A



Pomfresh is a young company created in 2009 as part of the Warnez group. Warnez is the second packager, producer of washed potatoes for the retail sector in Belgium. We also have a modern production tool designed to prepare small batches as well as very large-scale productions. Pomfresh is specialised in cooking potato products. They are pasteurised and the shelf-life is 8 weeks, date of production. We have a large range of products: sliced, diced, pieces of potatoes peeled or skin on, whole cooked potato peeled or skin on. We have a new range of flavored products with garlic and parsley or rosmarin, spicy or toscane.

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beatrice@pomfresh.be
www.pomfresh.be
contact: Béatrice Maerten



Royale Lacroix

HALL: 5-1
STAND: B059



Royale Lacroix produces margarines, oils and fats. Royale Lacroix draws its experience of working margarine and fats from its illustrious past. The permanent adaptation of its production tools to the demands of its clients is reflected in a constant growth on national and international markets. More than ever, Royale Lacroix is in the pursuit for excellence through the selection of the basic products, with a constant quest for total quality.

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contact: Audrey Stembert
& Vincent Piri

Salm Invest

HALL: 5-1
STAND: A054



Salm Invest Group is a key player in the European agrifood market based in Fleurus, in the centre of Belgium. We use ancestral techniques and craft recipes to smoke, salt and cut the smoked salmon we produce, but also for our Greek and Mediterranean specialties. Tradition, know-how and quality are the values embodied by our products. Another way to see the sea!



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contact: Marie van den Bril



Upignac

HALL: 5-1

STAND: B052



Working in a farm, 50 km from Brussels, Upignac has been producing duck and goose liver specialities for more than 30 years now, attaching the highest importance to tradition. Upignac is the Benelux market leader and masters the finest production methods while respecting the product's authenticity. Quality and traceability guaranteed. Upignac's strength is having a fully integrated production chain, from the one-day old duckling to marketing of finished products. This allows us to control and manage all the production stages in order to provide quality products. Upignac is certified FSSC22000.

23



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contact: Olivier Lahaye

Dairy



Belgian Butter Design

HALL: 10.1
STAND: H032



Belgian Butter Design develops and produces fresh or frozen butter portions. Standard or made-to-measure in shape, flavour and weight. Personalized butter shapes in which text, logos and other decorations can be fit in as well as meal components and convenience products belong to our supply. Herb butter: the butter can be used as a carrier to dose your frozen and fresh herbs perfectly. A successful product is guaranteed by three key factors: the raw material (quality butter), a selective production process and the use of cryogenic gasses which insures the butter portions not to stick and a longer shelf life.



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8860 Lendeledede
tel. +32 (0)5 128 05 72
frederik.suys@bbd.be
www.bbd.be
contact: Frederik Suys

Belourthe

HALL: 10.1
STAND: D037A



Belourthe is a Belgian cereals manufacturer, located in Hamoir (Province of Liege), with more than 80 years of experience in this business. Its plant is among Europe's largest cereals processing sites, with a production capacity up to 20,000 tons/year. The company has a Grade A+ Quality Certificate from the British Retail Consortium and is also certified with higher Level by the IFS, two of the most important European quality systems. In 2014, Belourthe was elected as Enterprise of the Year, the prestigious award by Ernst & Young. All Belourthe's products are available for private labels. Main export markets: Europe, Middle East, Africa, Asia, Latin America.



Avenue des Villas 3
4180 Hamoir-sur-Ourthe
tel. +32 (0)8 638 01 11
info@belourthe.be
www.belourthe.be
contact: Vincent Crahay
& Ludivine Crahay



Chevrardennes

HALL: 10.1
STAND: E036



26

Traditional methods of organic products and quality and a modern approach to production. In addition to its organic cheese from cow's milk, organic cheese dairy product Vielsalm delicious fresh goat cheese under the brand Chevrardennes. Our biological Cheese Vielsalm annually produces about 300 tons of hard cheese made from organic cow's milk. 60% is distributed in own brands and private labels in the rest. 350 tons of goat cheese are also produced each year. In total, 2.5 million organic cow's milk and 2,000,000 goat milk are used. They also launched new range of organic goat cheese. Their last innovations are goat cheese balls, IQF and crumble.



Rue du Commerce 17
1400 Nivelles
tel. +32 (0)6 763 47 09
info@chevrardennes.be
www.fromageriebio.be
contact: Thibault Loicq



Corman

HALL: 10.1
STAND: B026

Corman creates butter and cream that are exceptional by their performance, convenience and taste, closely adapted to the uses and expectations of our clients, thanks to a unique know-how and expertise in milk fat innovation. To fulfill every expectation, we are organized in three client-specific orientations: the industry, corporate and private clients.



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4834 Limbourg
tel. +32 (0)8 734 22 11
corman@corman.be
www.corman.be
contact: Tanguy Poncelet

Fromagerie Biologique de Vielsam

HALL: 10.1
STAND: E036



The origins of the company date back to the 1930s. In 1989, this small, typical, regional dairy fell victim to the concentration process and had to close its doors. So begins the story of the cheese-making adventure with the purchase of the dairy and the creation of Fromagerie Biologique de Vielsalm. The company was a pioneer in Belgium among the organic dairies since it started off only processing milk sourced from organic farms. In 1994, milk suppliers to the Fromagerie Biologique de Vielsalm joined forces, making it possible to convert the old Vielsalm dairy into a modern and well equipped cheese factory for the manufacture of hard and semi-hard cheeses.



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frombio@skynet.be
www.saveursplaisirs.be
contact: Thibault Loicq

Fromagerie de Rochefort

HALL: 10.1
STAND: E036A



Founded in 1948, Mathot-Sofra distributes its butters and cheeses to all Belgian food distribution sectors: large retail chains, wholesalers, food service and the hotel and catering industry, mass caterers, fine food stores and industry. It has over time developed a worldwide exportation network. It also produces traditional Abbey cheeses in a range of 7 varieties, as well as organic cheeses. Mathot-Sofra also packages for customer brands (private label).

27



Rue de la Griotte 16
5580 Rochefort
tel. +32 (0)8 436 78 38
cecile.mathot@skynet.be
www.beurre-fromage.com
contact: Cécile Mathot

Fromagerie Herve Société

HALL: 10.1
STAND: D037



28 Herve Société is a family run company created in 1981 and situated in the heart of the Pays de Herve, the little Belgian Normandy. It employs around fifty people and processes 15 million litres of milk per year. Herve Société specializes in Fromage de Herve, the only Belgian cheese bearing the Protected Designation of Origin (PDO). Herve Société is the leading Belgian producer of soft cheese (mouldy, mixed, blue rinds etc.) and produces semi-hard Abbaye cheeses. Its goal is to combine traditional expertise with modern technology.



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4650 Herve
tel. +32 (0)8 769 35 50
info@herve-societe.be
www.herve-societe.be
contact: Jean-Marc Cabay

Inex

HALL: 10.1
STAND: G031



Inex is one of the leading Belgian manufacturers and suppliers of top quality dairy products. We collect milk exclusively and directly from our own Belgian farmers with whom we establish a long term relationship. We produce fresh and long shelf life (UHT and sterilized) dairy, in a variety of packaging, as aseptic cartons (from 200ml to 1l), plastic bottles (500ml to 1l), big bags from 3l to 1,000l and portion pack desserts. On the other hand we also have a large expertise in plant-based and organic products. Inex is privately owned and accredited by the highest quality standards (BRC, IFS). Our added value is based on flexibility, packaging possibilities and recipe development. Food safety straight from the heart of Europe. Exporting all over the world.



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9520 Bavegem
tel. +32 (0)9 363 82 82
info@inex.be
www.inex.be
contact: Leen de Clercq

Kaasbrik

HALL: 10.1
STAND: G033



Kaasbrik is a Belgian family-owned company specialized in cutting and packaging cheese. Kaasbrik supplies turnkey high-quality products all over the world: grated, diced or in cubes, flakes, powder or slices. Kaasbrik processes mozzarella, emmental, gouda, cheddar, grana-type cheese, processed cheeses, food specialties. Continuous investments in ultra-modern and innovative machinery have made Kaasbrik a leading player in the industry. High quality standards have led to the following certificates: BRC and Halal certificates.



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3545 Halen
tel. +32 (0)1 335 59 80
info@kaasbrik.com
www.kaasbrik.com
contact: Julian Minsac

Milcobel

HALL: 10.1
STAND: E010



With 2,700 affiliated dairy farmer members and almost 2,000 employees, Milcobel is the largest dairy cooperative in Belgium. Milcobel's strength is our deep-rooted involvement in all the links of the dairy chain: our dairy farmer members, our employees, our customers and the consumer whom we guarantee high-quality dairy products. Milcobel produces high quality milk powders, drinks, ingredient-cheeses, butter, cream, ice cream and consumer cheeses both under our own brand name and under private label on behalf of our customers. Milcobel offers a broad product range on several markets. Besides our own products for the consumer market, we also produce dairy ingredients for the food industry.



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tel. +32 (0)3 730 18 00
info@milcobel.com
www.milcobel.com
contact: Eddy Leloup



Olympia

HALL: 10.1
STAND: H030



30

Olympia develops, produces and sells customer-specific quality dairy for industrial buyers, professional users and consumers in Belgium and abroad. Olympia offers a whole range of UHT cream, UHT ice mixes and milkshakes, and fresh desserts for professional and retail business, such as: UHT culinary and whipping cream 1L, 1.5L & 5L cans, Bag-in-Box 10L, UHT ice cream mixes and milkshakes Bag-in-Box, fresh and unique desserts such as vanilla and chocolate pudding, rice pudding, semolina. Moreover, Olympia has become the reference in cream and whipping cream for professionals who want absolute top quality.



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1540 Herfelingen
tel. +32 (0)5 456 64 23
info@olympiadairy.be
www.olympiadairy.be
contact: Annemie Couton



Pulviver

HALL: 10.1
STAND: D039



Pulviver is a privately owned manufacturer of egg based powder and a European market leader in food service. The success behind Pulviver is constant innovation, product development and sustainability; the basis for growth and development in the future. Pulviver actually rolls out an impressive investment plan in the Bastogne production site, this to meet the future requests of our most demanding clients. The Pulviver company currently runs a production facility in Belgium (Bastogne) and is part of a multinational commercial network.



Zoning Industriel 1 – Rue de la Fagne
d’Hi 39
6600 Bastogne
tel. +32 (0)6 121 56 21
info@pulviver.com
www.pulviver.com
contact: Alain Loots

Schoeps

HALL: 10.1
STAND: E049



Schoeps is a Belgian based company specialized in processing cheeses. We are able to provide you with a complete solution when it comes to grated cheese and block cheeses. For the grating of cheeses we have the options out of 6 different cuts, including cubes and julienne. For the block cheeses we can provide you with blocs of 1kg up to 4kg in vacuum packaging. We work with recognized manufactures for our different cheeses: mozzarella, emmental, gouda, edam, maasdam and cheddar as well as analogue cheese for the mixes. Schoeps is expanding its business and is always looking for long-term business partners worldwide.

SCHOEPS
Your Cheese Partner

Boulevard de la Technicité 5
7110 Houdeng-Gougnyes
tel. +32 (0)6 426 56 56
info@schoeps.be
www.schoeps.be
contact: Koen Dehandschutter

Solarec

HALL: 10.1
STAND: E038



Solarec is the industrial subsidiary of the Belgian Cooperative Laiterie des Ardennes. Every year, it transforms 1,3 billion liters of milk in its hi-tech plant, making it the second player in Belgium. The company's aim is to supply its clients, wherever they are, with quality functional dairy ingredients. Our collection basin, the Belgian Ardennes, is a natural zone that provides us with milk of an excellent quality: its geography and climate ensure us a reliable milk production and a collection density that offers a guarantee of quality and competitiveness. The taste of our butter is recognized Europe wide and allows us to produce PDO butter (Protected Designation of Origin).



Route de Saint-Hubert 75
6800 Recogne
tel. +32 (0)6 122 98 11
info@solarec.be
www.solarec.be
contact: Jean-Marie Thomas

St. Paul

HALL: 10.1
STAND: H080

St. Paul develops and manufactures industrial cheese and cheese alternatives for the professional market. With over 30 years of experience, a solution-oriented and targeted way of working, and innovative policies, St. Paul is a committed partner in the European food industry.



Vache Bleue

HALL: 10.1
STAND: F082

On the Belgian market since 1927, Vache Bleue supplies the best selection of fresh dairy products to retail and wholesale, as well as custom-made solutions for industry. Vache Bleue distributes its own brands Vache Bleue and Dilea Zero Lactose, but it also produces various references for several retailers and works under private label for partners worldwide. Thanks to its long expertise and its great flexibility, Vache Bleue is an ideal partner for the commercialization and the distribution of dairy products as well as for the development of your own products, including the logistics. We offer fresh dairy products and lactose free products. Vache Bleue is IFS, SAC and BIO certified.



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contact: Rachel Haak



Grand'Route 552
1428 Lillois-Witterzée
tel. +32 (0)6 789 49 40
info@vachebleue.com
www.vachebleue.com
contact: Francis Hopchet

Vasedel

HALL: 10.1
STAND: D035



Vasedel is a business situated in the Ardennes and created in 1987. Specializing in the production of fresh cheese and raw curd made with cow's and goat's milk. It is currently active in Europe and North Africa. The cow's milk products are naturally rich in omega 3 and CLA (conjugated linoleic acid), which positions it as a healthy product. The milk produced in the region gives the cheese a local Ardennes flavour. As a small business we can respond to specific requests from all our customers.



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gbernes@vasedel.com
www.fromagerievasedel.com
contact: Guy Bernes

VCC

HALL: 10.1
STAND: F079



VCC stands for Vonk Culinary Cheese. We are a company located in Zonhoven, Belgium that trades in high standard milk proteins, cheese and butter. We are a big player in terms of IQF cheese forms, cheese slices (also lactose free), cheese snacks and grated cheese. You are at the right address for the best value for your money as we also have our own grating department. We don't back away from a challenge, we find a solution for every cheese problem.



KMO-zone Molenheide 4101
3520 Zonhoven
tel. +32 (0)1139 25 45
info@vcc-cheese.be
www.vcc.be
contact: Hasan Altin

Drinks



Be4Lab

HALL: 8.1
STAND: D101B



Be4Lab is a Belgian company specialized in the development of innovative drinks. Created by Be4Lab, "Wise" is the first 100% natural low calorie drink with multiple virtues: energizing, detox, antioxidant, re-hydrating, low sugar. A rigorous and innovative formulation, a scrupulous selection of the best natural ingredients, a research focused on obtaining an optimal mix between health and pleasure make Wise a drink that corresponds to market expectations, scientifically and tastefully keeps its promises compared to regular energy drinks, offers an innovative and trendy alternative. Some folks are wise and some are otherwise.



Avenue Général Michel 1 bte E
6000 Charleroi
tel. +32 (0)476 53 91 70
wise@wisedrink.be
www.wisedrink.be
contact: Jacqueline Petkovic

Belmoca

HALL: 7.1
STAND: F035



With Belmoca, you always have the most delicious Belgian coffee at home. Always. In addition, our unique club formula makes sure you never run out of coffee. Innovative design coffee machines; exclusive aluminum espresso capsules; choose from six delicious coffee flavors; perfect your unique coffee moment.



Weversstraat 20
1840 Londerzeel
tel. +32 (0)5 250 60 50
contact@belmoca.com
www.belmoca.be
contact: Michael Van de Vorst

Beyers Koffie

HALL: BOULEVARD
STAND: 015B

Beyers Koffie works with one of nature's most precious gifts – the coffee bean – and it is particularly proud of this. Since 1880, we have been turning the best beans into exquisite blends. A lot of passion and craftsmanship goes into our work – a combination that guarantees the highest quality.



Koning Leopoldlaan 3
2870 Puurs-Breendonk
tel. +32 (0)5 230 00 30
info@beyerskoffie.com
www.beyers.eu
contact: Ben Speybrouck

Brasserie de Bertinchamps

HALL: 8.1
STAND: D107



The Bertinchamps' brewery was founded in 2013 by the Humblet family and is located in an old farm dating back to 1343. The annual capacity of our ultramodern installation is 20,000 hectolitres. Benoît Humblet is a master brewer for 45 years. Our beers are traditional farmhouse ales (blonde, brune, triple, hiver), made from pure malt and hops (no spices or additives). We also have a fruity beer called pamplemousse and a blanche. We use 50 cl bottles and our beer is served in 25 cl glasses, which makes it a beer to share.



Rue Bertinchamps 4
5030 Gembloux
tel. +32 (0)8 187 85 28
info@bertinchamps.be
www.bertinchamps.be
contact: Jean-Philippe Humblet

Brasserie de l'Abbaye du Val Dieu

HALL: 8.1
STAND: D109A



The abbey was built in 1216 by monks of the Cistercian order. The monks brewed their beer from 1216 to the French Revolution. After several twists and turns, since 1997, the farm buildings of the abbey are again lulled by the hum of the brewery. The Brasserie Val-Dieu is once again brewing real abbey beers on the Val-Dieu site. The Brasserie de l'Abbaye du Val-Dieu is an independent producer of Belgian high-fermentation specialty beers. Val-Dieu beers are the only abbey beers still brewed and bottled in an abbey.



Val-Dieu 225
4880 Aubel
tel. +32 (0)8 768 75 87
info@val-dieu.com
www.val-dieu.com
contact: Lionel Delbart

Brasserie du Val de Sambre

HALL: 8.1
STAND: D109C



Brasserie du Val de Sambre is an artisanal brewery in Wallonia, the south part of Belgium, near the city of Charleroi. We brew the Abbey beers of Abbaye d'Aulne, top fermented beers with refermentation in bottle according the Cistercian traditions of beer brewing. We brew the typical Belgium wheat beer, la Blanche de Charleroi and the fruity beers of Chérie. We are an innovative small brewery making high quality beers available in more than 22 countries worldwide. We focus on expanding our export business through strong partnerships with distributors and importers.



Rue du Chêne Maillard 8
6530 Thuin
tel. +32 (0)472 94 40 51
contact@brasserieada.be
www.brasserieada.be
contact: Roderick Rameckers

Brasserie La Botteresse de Sur-Les-Bois



HALL: 8-1
STAND: D109B



The Botteresse brewery, located in the village of Sur-Les-Bois in the province of Liège, offers high density beers, full of flavours. This craft micro-brewery makes 2 sorts of high density beers, both rich in flavour: the Botteresse and Sur-Les-Bois beers. Visit the website to learn the full story of this brewery as well as the brewing methods.

38



Rue Fond Méan 6
4470 Saint-Georges
tel. +32 (0)475 782 351
info@labotteresse.be
www.labotteresse.be
contact: Bruno Cilento

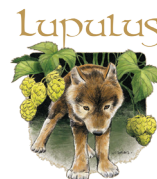
Brasserie Lupulus



HALL: 8-1
STAND: D109



At the creation of the brewery in 2007, the brewers wanted to offer a traditional beer with a unique flavour, using modern equipment combined with Belgian brewing tradition. The surrounding region gave them the inspiration they were looking for. The brewery is housed in a magnificent 19th century farm, a part of Ardennes heritage, based in the middle of the forests and green fields, beside a freshwater stream. The beer they created are well balanced, slightly hoppy, dry and flavoured. The wolf was behind the creation of the beer Lupulus. The name derives from the Latin name of the hop plant «Humulus Lupulus», which means small wolf.



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tel. +32 (0)8 064 38 39
info@lupulus.be
www.lupulus.be
contact: Mathieu Close

D.B.C.T.

HALL: 8-1
STAND: D101A



D.B.C.T is a family business, offering a range of products made in Belgium. Tonga is a tropical juice drink with water, orange and pineapple.



Exploitation de Vergers Hesbignons

HALL: 8
STAND: D103



The Exploitation de Vergers Hesbignons Press is the coalition between two young farmers who decided to pour their passion and energy into juice production in order to optimize the pressing process with upgraded tools. This complimentary duo joined forces for an effective managing team. On a productive and performing site, our team masters the entire process: from pressing the fruits, to packaging it and labeling it, without forgetting to pasteurize it. Exploitation de Vergers Hesbignons is there for you with custom-made solutions.



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d.b.c.t@outlook.be
www.walfood.be/fr-entreprises-e43893-s2.html
contact: Alfred Putzeys



Route de la Bruyère 100
5310 Upigny
tel. +32 (0)8 198 04 82
ab@pressoir.net
www.pressoir.net
contact: Jean-Philippe de Villenfagne



Konings

HALL: 8-1
STAND: B048

40 Konings is an independent beverage manufacturer focusing on: the co-packing of alcoholic and non-alcoholic beverages, juices, drinks and ciders for brands and premium private labels, the processing of hard fruit (apples/pears) and cider production. Konings is committed to building a long-term relationship with its customers and understands that providing service is a key factor in such a relationship. We are located in Belgium, The Netherlands, France and the UK. Our capabilities and services make us more than just an average beverage co-packer.



Beringersteenweg 98
3520 Zonhoven
tel. +32 (0)1 181 92 22
info@konings.be
www.konings.be
contact: Chantal Dylst

Medibel

HALL: 8-1
STAND: B018

Medibel has over 30 years of experience in blending juices. We create innovative, high quality juice blends for the juice industry. Whether it be juice blends from concentrate, not from concentrate, smoothies or fruit and vegetable juices, we always use two premium ingredients: quality and innovation. Furthermore, all our juices are fully traceable and monitored from fruit plantation to production facility.



Tuinwijkstraat 65 bus 1
1930 Zaventem
tel. +32 (0)2 725 19 20
medibel@medibel.be
www.medibel.com
contact: Chris Oldeman



Neobulles

HALL: 8.1
STAND: D101



Neobulles was founded in August 2014 after the takeover by Philippe Stassen of the “non-cider” brands Kidibul, Vintense and Vivaro from the cider house Stassen. Stassen itself was founded in 1895 and is a member of the Heineken Group since 2012. With the acquisition of IMD on June 1st 2015, one of the leading beverage distributors in the BeNeFraLux, Neobulles now counts 19 employees and has consolidated sales of over 80,000 hectoliters per year.



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4890 Thimister
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info@neobulles.be
www.neobulles.be
contact: Carol Brugmans

Pomton Drink

HALL: 8.1
STAND: A096



We only use pure and authentic ingredients that blend together perfectly. Pomton® was created out of a well-known tradition where tonic water and grapefruit juice are mixed in one drinking glass. As we truly loved this tradition, we noticed that it is made in (too) many different ways: if people order pomton they never know which taste, colour and/or price they will get. Our goal with Pomton® is to offer a premium thirst quencher that is consistent in taste, colour and price. Reinventing traditions lifehack: any trick, shortcut, skill, or novelty method that increases productivity and efficiency, in all walks of life.



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nathan@vedetten.com
www.pomton.be
contact: Nathan Rosenberg



Sodiko

HALL: 7:1
STAND: F067

Sodiko is a worldwide leading Belgian beverage producer and provider driven by a family business atmosphere and strong company values. We trade internationally through a network of professional distributors and retailers offering customized products to meet the requirements of individual clients and markets. We are a niche player with the flexibility to shape products to customer needs and a strong appetite for growth in a complex beverage industry.

Demerstraat 9
3590 Diepenbeek
tel. +32 (0)1 85 05 40
info@sodiko.be
www.sodiko.be
contact: Philippe Daniels

SODIKO
beverages

Univers Drink

HALL: 7:1
STAND: F049



Since 2009, Univers Drink positioned itself as a non-alcoholic drinks specialist all over the world. Thanks to a unique process, each drink reveals organoleptic characteristics worthy of wines and sparkling wines, without even the smallest drop of alcohol! Univers Drink offers the perfect alternative for anyone not wanting to drink alcohol... or soda! Still or sparkling, pale gold or deep red, glamour or hip, non-alcoholic drinks to consume without moderation! For emotional moments or partying through the night, choose our non-alcoholic sparkling wines and wines with complex and refined flavours. Be seduced by Vendôme Mademoiselle, Night Orient, Vendanges mademoiselle, Life Addict or our Mojito & Peach cocktails!

UNIVERS DRINK
Alcohol-free drinks

Avenue Blondin 13
4000 Liege
tel. +32 (0)497 41 28 58
administration@nightorient.com
www.universdrink.com
contact: Arnaud Jacquemin

Fine Food



Belberry Preserves

HALL: 2-1
STAND: A030



44

Belberry is a producer of high quality preserves and other creative fine foods, always based on fruit or vegetables with a long expiration date. We aim a high-end positioning (but accessible for each end-consumer) on the market thanks to our know-how, our production process and our choice of high quality raw materials. This guarantees our products a semi-artisanal image and an exceptional taste, without colourings or preservatives. Our main product group is jams, but the strength of Belberry is it's wide assortment, from jams to fruit vinegars, to cheese parings, confits, fruit sauces, ketchups, preserved lemons, etc.



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8510 Kortrijk
tel. +32 (0)5 622 05 60
info@belberry.com
www.belberry.com
contact: Maarten Pot

Bijenhof

HALL: 2-1
STAND: B029



Bijenhof has grown from a small family company into a major business for all things related to honey, bees and beekeeping. Bijenhof is one of the leading players on the international honey market. We import and export a wide range of solid and liquid honey worldwide in accordance with the FSSC22000 standard. We can also supply organic, kosher and halal labels. Our family-run company offers a comprehensive range of services to bring your honey to the market, from processing and quality control to packaging. In the past few years, Bijenhof has specialized primarily in production under private label. We can also provide co-packing services for your product.



Moravie 30
8501 Bissegem
tel. +32 (0)5 635 33 67
info@bijenhof.be
www.bijenhof.be
contact: Anoeshka Deboeverie

Biscuiterie Le Vésuve

HALL: 2-1
STAND: A036



Biscuiterie Le Vésuve produces fine biscuits for the ice cream consumption and artisanal speculoos wafers.



GET A TASTE OF OUR EXPERIENCE

le Vesuve
Biscuits & more

Leeuwerikstraat 32
9620 Zottegem
tel. +32 (0)9 228 27 49
info@levesuve.be
www.levesuve.be
contact: Albertino Hebbelinck

Boerinneke

HALL: 2-1
STAND: B043



Boerinneke-Marino is a Belgian manufacturer of chocolate spreads like hazelnutspread, dark chocolate spread, almond spread and speculoos spread. For dietary purposes we can offer dark chocolate spread without added sugar, stevia-sweetened hazelnutspread and chocolate spread without gluten and lactose. Most of our recipes are also available in Organic and Fair Trade. For 60 years we've provided a wide variety of products to companies around the world. We are able to produce products from our large assortment of recipes available for immediate production. As a company we are very flexible to work with our customer's needs and ideas.

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2890 Sint Amands
tel. +32 (0)5 233 29 28
info@boerinneke-marino.be
www.boerinneke-marino.be
contact: Cindy Van Belle



Casibears

HALL: 10.2
STAND: C092

We are a supplier of dry pulses to the food industry: beans, lentils, peas and chickpeas. Both conventional and organic. Packaging 25kg/50kg/1000kg. In the business since 1935, the 3rd family generation is pursuing its long-term goal to supply safe and high quality products to canners, packers, deepfreezers and users of ingredients. Based in the port of Antwerp, we can deliver port to port or to your warehouse.

Schaarbeekstraat 23a bus 1
9120 Melsele
tel. +32 (0)3 250 10 90
info@casibears.com
www.casibears.com
contact: Caroline Suy



ChocDecor

HALL: 2-1
STAND: A034



ChocDecor welcomes you in the heart of Belgium, world famous as 'The Chocolate Country'. ChocDecor is renowned for its beautifully decorated chocolate hollow figures, lollipops and relief figures for every special occasion. Only premium quality Belgian chocolate based on a strict selection of Madagascar cocoa beans is used to create these delicacies. All figures are unique since they are all designed in-house, given a personal name and protected by copyright. Their deepest wish: make people happy! With more than 20 years' experience, ChocDecor is your partner for unique, custom chocolate creations packaged as your own brand. Contact us to bring your chocolate ideas to life!



Spieveldstraat 29
9160 Lokeren
tel. +32 (0)9 340 51 00
info@chocdecor.be
www.chocdecor.be
contact: Veerle Krikilion



Confiserie Van Damme

HALL: 2-1
STAND: A024



Mr. Mallo is the leading manufacturer of (extruded) marshmallows in Europe with 3 production sites (Belgium and Spain). The vast majority of our production is destined for export to over 30 countries. We are specialised in private label, but we also offer products under one of our manufacturer's brands (Mr. Mallo, Van Damme, Mellow Party). Besides the traditional marshmallows, we offer our clients a wide range of seasonal products (for Christmas, Valentine's Day, Easter, Halloween) as well as BBQ mallows.



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9230 Wetteren
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info@mrmallo.com
www.mrmallo.com
contact: Robin Van Oudenhove

Confiserie Vandenbulcke

HALL: 2-1
STAND: B035



Chocolaterie Vandenbulcke is a 3rd generation company which is fully in the hands of the family. Flexibility is key: we produce in order to your needs (private label and own brand). Distribution coverage: retail, online, duty-free and with the local Belgian chocolate shops. Social: working with the biggest supported working place at 5 km of our production plant. Experience a unique taste with unique flavors made in co-operation with Barry Callebaut, 100% cacao butter chocolate and daily internal quality management. Due to our efficiency and no wastage program, Confectionery Vandenbulcke is able to give you high-quality products at an affordable price. To meet your quality standards we meet the following certifications: IFS, RSPO, UTZ and fairtrade.



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8501 Heule
tel. +32 (0)5 636 40 80
sales1@vandenbulcke.com
www.vandenbulcke.com
contact: Jelle Vandenbulcke



Destrooper-Olivier

HALL: 2-1
STAND: A032



48 The art of baking biscuits: that's what Belgian Butters is all about. Our traditional, 2nd generation family company, is renowned for its wide sophisticated range of finest pure butter biscuits. All our delicacies are made with utmost care, using natural ingredients such as real butter, cream, almonds and real Belgian chocolate. We are very proud of our high quality premium biscuits which are produced based on the secrets of grandmothers' recipes. We are also your specialized partner to develop your private label. Many retailers around the globe have already found their way to us. Curious? Come and discover our craftsmanship... Enjoy!



De Leiteweg 9
8020 Oostkamp
tel. +32 (0)5 027 93 43
info@destrooper-olivier.com
www.destrooper-olivier.com
contact: Patricia Vancraeynest



DV Foods

HALL: 2-1
STAND: B037



DV Foods is a young and dynamic company started up in the beginning of the 90's in Meulebeke, Belgium. With the take-over of production factory Vidé Marleen in 2004, DV Foods offers the largest and most complete range of puff pastry products in Belgium. DV Foods is a manufacturer specialized in puff pastry and dessert products for the food service and catering sector. The complete range of puff pastry products 'ready to fill' or to garnish, gives a creative touch to every meal. The company also offers a large range of chocolate products, ideal for decoration or as cups to be filled with chocolate mousse, bavaois or others. Several seasonal products for Valentine, Easter, Christmas and New Year are part of their range as well.



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8760 Meulebeke
tel. +32 (0)5 148 52 64
info@dvfoods.be
www.dvfoods.be
contact: Gertjan Goemaere

Greenyard Prepared

HALL: 10-2
STAND: D050



Greenyard Prepared is a global player in freshly processed fruit & vegetables and other ambient food products that are convenient to have at hand and ready to eat. We offer our customers - among whom we count retailers, food service companies and the food industry - an extensive product portfolio, from classic preserved products in cans or jars to instant soups, sauces, dips and pasta dishes in a variety of packaging. Our products meet modern consumer needs for tasty, convenient, quick, but at the same time healthy food choices.



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3960 Bree
tel. +32 (0)8 947 38 00
info@greenyardprepared.com
www.greenyardprepared.com
contact: Manon Meijers

Hamlet International

HALL: 2-1
STAND: A026



Hamlet presents a complete range of chocolates. We offer unique products and sales concepts, guarantee quality, punctual deliveries and competitive prices. Discover our Belgian assorted chocolates, hollow chocolate figurines, chocolate chips, chocolate truffles, sea shells,... In 1956, the story of Hamlet started with Alfred Geltmeyer. Operating out of a small bakery in the center of Vrasene (Belgium), he started a small-scaled sweets wholesale business. When his three children joined the company, they chose to expand it with a company's own chocolate-producing facility. Nowadays all Hamlet employees share the same passion of offering you the most delicious chocolates and sweets. Day after day.



Kerkstraat 77
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tel. +32 (0)3 750 99 50
info@hamlet.be
www.hamlet.be
contact: Wim Geltmeyer



Ickx & Pralibel

HALL: 2-1
STAND: A034A



Ickx offers a wide collection of chocolate products (loose and pre-packed) developed for Autumn, Christmas, Valentine's Day, and Easter. Furthermore we have an eye-catching assortment of year-round chocolates. Our team is also specialized in private label development for retail. Pralibel is since many years a valued Belgian chocolatier. Pralibel distinguishes itself by focusing on innovation and expertise. Our wide assortment contains different and unique chocolates, loved by our customers worldwide. Our chocolates are available both in bulk and in nished packaging.



Rijmakerlaan 28
2910 Essen
tel. +32 (0)3 677 12 34
ldejaeger@choc-ickx.be
www.choc-ickx.be
contact: Leen De Jaeger



Joriba Bakery

HALL: 2-1
STAND: B033



At Joriba, we focus on artisan-made pastries with authentic flavors. Through the years, we specialized in Berliners, eclairs with different finishings and cake concepts. Our philosophy combines the traditional recipes of classics with the newest trends in pastries, translated into new formats, fillings and/or decorations and packaging. Our products are sold frozen, without added preservatives, to wholesale traders, food service, bakery industry and premium retail.



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info@joriba.be
www.joriba.be
contact: Pieter Ide

Kim's Chocolates

HALL: 2-1
STAND: B027



Kim's Chocoates produces a full range of filled chocolates, prepacked (gift)boxes, bars and tablets. Our tablets are available in different sizes and weights from 40g to 2kg. As novelty, we have sustainable 180g Fun Bars, directly linked with our unique "Cocoa for schools" project. Kim's Chocoates is one of the most ecological chocolate producing companies in Europe with a heart for people and nature.

KIM'S
Chocolates

Grijpenlaan 11
3300 Tienen
tel. +32 (0)1 655 15 80
info@kimchoc.be
www.kimchoc.be
contact: Stephanie Pauwels

KlingeLe Chocolade

HALL: 2-1
STAND: B023



KlingeLe Chocolade is the perfect partner for your no sugar added and organic Fairtrade chocolate. We have 20 years of experience and are happy to support any chocolate project you have with our wide range of production possibilities and knowledge. We take the greatest care in selecting the finest ingredients and blend them with the purest cocoa to make high-quality Belgian chocolates. The products are available under our own branded products (Balance and Chocolates From Heaven) and private label. We are BRC and organic certificated. Want to learn more about our company? Don't hesitate to visit our booth!

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KlingeLe
Passionate about chocolate
with respect for people's health and nature

Noorwegenstraat 19
9940 Evergem
tel. +32 (0)9 258 23 58
info@klingelechocolade.be
www.klingelechocolade.be
contact: Charlotte Meirlaen

Lion Products

HALL: 2-1
STAND: B025



Our assortments offer gourmet biscuits and chocolates produced following the highest quality standards BRC & IFS in our factory. Quality, service, hygiene, creativity and flexibility are considered of the highest importance and are the cornerstones of our company's vision. In 2014 we started with our new brand Maison d'Or by offering speculoos biscuits and spread. By launching new products we will become a full service company. The design of the foil of our individually wrapped biscuits is carefully executed and special attention is given to the use of hygienic processes and to the extension of the shelf life of the product. We strive for style, elegance and perfection.



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tel. +32 (0)1 534 79 62
export@lionproducts.be
www.lionproducts.eu
contact: Sofie De Doncker

Meli

HALL: 2-1
STAND: A032A



Meli is the number one honey brand in Belgium and an important European player in tailor-made honey. In Belgium also honey cake, honey waffles and chocolate spread with honey are commercialized under the Meli brand. We produce the private label honey for major European retailers and out-of-home specialists. We also deliver honey as an ingredient to companies active in different food categories. Our major assets are flexibility, limited overhead costs and continuous quality control.



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tel. +32 (0)5 831 03 10
info@meli.be
www.meli.be
contact: Danny Dewaele

Mulder Natural Foods

HALL: 2-1
STAND: B028



At Mulder we love cereals! Granola, muesli, extrusion, co-extrusion or flakes? Mulder can offer a vast range of cereals in both conventional and organic. As a leading European player, we serve a wide range of customers, private label and B2B. Together with our clients, we strive for healthier breakfast cereals by optimising the sugar content, by increasing the fibre content etc. We also offer a broad range of packaging solutions, including on-the-go packs. At Mulder Breakfast Cereals we strive for only the very best. With state-of-the art machinery, the finest ingredients, high-level certificates and a premium service, we make the difference.



Beversesteenweg 584
8800 Roeselare
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salesmnf@muldernaturalfoods.be
www.muldernaturalfoods.com
contact: Linda Dewachtere

Natur'Inov

HALL: 5-1
STAND: F079



Natur'Inov is specialized in the conception, development and commercialisation of organic certified products combining pleasure and health. Econological by Natur'Inov is a global solution, tailor made and immediately ready for use for the distribution of 400 organic products in bulk. Econological was designed to offer 30 products per 1.25m in a hygienic and attractive space, offering an improvement of shelf displays in a store. Natur'Inov personalizes a tailor made advice and supports customers in the choice of organic products, depending on the trade area. Discover our brand new products: a range of freeze dried fruits, vegetable chips, original spreads and hummus and unique super fruit juices.



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info@natur-inov.com
www.natur-inov.com
contact: Georgi Bozhilov

Pauwels

HALL: 10-2
STAND: D083



54

Pauwels Sauces produces delicious sauces for private label and branded markets at competitive prices. Pauwels is the key sauce partner for Europe's most important companies in the retail, export, catering and co-packing industry. Our R&D departments develop high quality and innovative products. Our sales offices in London, Paris and Antwerp are communicating our customers' needs locally. Our commitment to quality results in achieving top grade BRC and IFS certifications. By permanent innovation and investments, we have been growing significantly over recent years and we will keep investing into our production capacities to serve our customers like we have done for more than 100 years!



Vaartstraat 176
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tel. +32 (0)3 475 04 75
info@pauwels-sauces.com
www.pauwels-sauces.com
contact: Kim Maesschalck

Poco Loco Snack Food

HALL: 2-1
STAND: A038A



Poco Loco has over 20 years of experience in producing flour tortillas, tortilla chips, snacks, salsa and dinner kits. Driven by a deep love for flavor, we continuously explore new tastes from all over the world. Flexibility without complexity is our key feature. We attach great value to controlled traceability, highest hygienic standards and the use of the latest technology. All this makes us truly unique. We offer a range of snacking products under the Poco Loco brand, but we will also be more than happy to share our experience and develop our private label ideas.



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tel. +32 (0)5 124 80 22
info@pocoloco.be
www.pocoloco.be
contact: Tine Devos

Ravico

HALL: 2-1
STAND: A030A



Established in 1907, the family owned company Ravico is producing bakery ingredients for the industry, hotel and restaurant business, bakery, chocolate and dessert makers, as well as for confectionery makers. Ravico covers a complete range of chocolate products (couvertures, decorations, cups, drops), tarts (savoury or sweet), puff pastries, cocktail cups, ice-cream cones and wafers, toppings, flavours and dry bakery premixes (mousses, ice creams, cakes,...). Since 2012, we have launched our assortment of ELLPHI Premixes, which are no added sugar products. Ravico's team commits itself to grant you the best service and has a long experience in export to more than 25 countries all over the world.



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1840 Londerzeel
tel. +32 (0)5 231 94 20
info@ravico.com
www.ravico.com
contact: H el ene Huang

Superbon

HALL: 8.1
STAND: D101C



Superbon selects remarkable daily products. In Superbon's world true quality and respect are our only basic values. The chips are produced in the heart of the planet chips La Chueca under Brussels branding Superbon. Crispy and full of potatoe taste. Just a pinch of salt. That's all. No other stuff added.

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Rue des Tanneurs 58-62
1000 Brussels
tel. +32 (0)478 70 15 31
xavier@supersec.com
www.supersec.com
contact: Xavier Denis

SWEET-SWITCH®

HALL: 2-1
STAND: B041



56

SWEET-SWITCH® is planet earth's #1 company for sugar free and sugar reduced products! A unique and delicious range with an answer for each moment of consumption in the following categories: confectionery, breakfast spreads, candy, gifting, snacking and chocolates! We offer: hazelnut spread, fruit spreads, chocolate tablets, but also cookies with Belgian chocolate chips, chocolate truffles, candy, cereal bars... Besides being sugar free or sugar reduced, our products don't contain palm oil, and most of them are vegan and gluten free as well. The delicious taste of our healthy products, our award winning packaging and high service-level will confirm your choice for SWEET-SWITCH®.

SWEET-SWITCH®

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info@sweet-switch.com
www.sweet-switch.com
contact: Sven Algoet

The Belgian Chocolate Group

HALL: 2-1
STAND: A036A



Founded in 1956, The Belgian Chocolate Group, a family-owned company, is a well-established manufacturer and exporter of premium chocolate products, offering high quality chocolates at attractive prices. Our wide range of products includes chocolate Seashells, cocoa dusted and flake truffles, pralines, bars, hollow figures and more innovative products like medaillons, squares, organic bars etc. The "The Belgian" brand reflects the traditional chocolate making expertise from Belgium and has built a strong reputation amongst chocolate lovers throughout the world. We work together with exclusive distributors resulting in a presence in more than 100 countries.

CHOCOLATIER SINCE 1956
Belgian

Geelseweg 72
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info@thebelgian.com
www.thebelgian.com
contact: Kurt Kessels

The Chalo Company

HALL: 2-1
STAND: B031



Chalo launches a variety of funky feel good food: all natural, fair and sustainable. The Chalo Company started in 2015 and is now present in 22 different countries with a twice awarded Chai! In an exquisite pairing with our Chai, Chalo brings snacking to the next level with sweet & savory snacks perfect for everybody who loves to nibble! Both available in small retail-packaging for on the go and single servings for food service. All natural iced tea premix powders, perfect to create homemade iced tea and available in 3 fruity flavors. For the purist we've launched our organic slow chai - This brewing chai will immediately transport you to the funky streets of India and you'll become a Chaiwallah in an instant!



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chalo@chalo-inc.com
www.chalo.eu
contact: Gita van den Boer

Vital 1926

HALL: 2-1
STAND: A038



Vital 1926 has been a Belgian family-owned producer for three generations (Est. 1926). What started as a small workshop by Maître-Nougatier Vital Gormez has now grown into Belgium's leading nougat manufacturer. In our state of the art production unit, the authentic recipes of grandfather Vital Gormez are still respected, though adapted to today's quality standards. Although prominently established in the domestic market, Vital 1926 exports more than 60% of its volume. Vital 1926 produces a wide range of consumer items, as well as nougat ingredients for further processing. Vital 1926 is IFS Food and UTZ certified and offers organic and Fair trade.

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info@vital.be
www.vital.be
contact: Matthias Haeck



Vondelmolen

HALL: 2-1
STAND: B045



58

Vondelmolen is one of the top 3 players in spice cake/soff gingerbread in Europe. It is a versatile product with multiple characteristics. It is tasty, nutritious, natural and easy to use. And many eating moments: breakfast, snack for young and old, for sports and even as meal component. In addition, it is manufactured with a minimal environmental footprint. Vondelmolen is now a CO₂-neutral company. Vondelmolen offers you the option of standard or customized recipes with corresponding sizes and packaging. A selection from our range of possibilities: recipes with or without honey, a multitude of fruit, Belgian chocolate, pearl sugar... And this non-organic, organic or halal. All products are vegetarian and products without honey are vegan.



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9280 Lebbeke
tel. +32 (0)5 240 90 40
info@vondelmolen.be
www.vondelmolen.be
contact: Marc Creupelandt

Zoutman

HALL: 3-1
STAND: A032

Zoutman is a Belgian producer and packer of salt for various applications. Under the brand name Marsel, Zoutman provides high quality food sea salts. Marsel covers a wide range of different grain sizes (from extra fine to extra coarse), fleur de sel and salt flakes. Specially for the food industry, Zoutman offers ready to use food grade salt brine as well. For the retail and food service Marsel is also available in consumer packaging (shakers, boxes, bags, grinders,...). Private label packaging is possible upon request. Marsel can be supplied with iodine or without additives. Zoutman is BRC, IFS, kosher, FCA and ISO 14001 certified.



ZOUTMAN

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8800 Roeselare
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info@zoutman.com
www.zoutman.com
contact: Maarten Delbaere



Frozen Food



Agristo

HALL: 4.1
STAND: E081

Agristo is a Belgian based company with the head office in Harelbeke and additional production plants in Nazareth, Wielsbeke and Tilburg (The Netherlands). We specialize in the production of frozen and pre-fried French fries and potato specialties. Since 1986 we have been producing authentic and delicious fries, croquettes and other frozen potato specialties to suit each customer choosing for quality, taste and cosines. We offer an extremely varied range of frozen fries and derived products. Moreover we can develop a made to measure solution for each customer. As 'private label' producer Agristo is the partner of retail and food service players worldwide.



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tel. +32 (0)5 673 50 50
sales@agristo.com
www.agristo.com
contact: Benjamin Meire

Alysse Food

HALL: 4.1
STAND: C071



Alysse Food is a family owned business created in 1995 and located in Seneffe (since 1999), on two production plants of each 12,000 m². We manufacture American inspired pastries and bread, and supply Europe's leading companies in retail, food service and bakery, with fine muffins, brownies, bagels and cupcakes. We are experts in private label products supply, and are considered nowadays to be the number 1 European manufacturer in this category of products. With its expertise of 20 years, Alysse Food displays a steady and solid growth, with permanent care for product quality, innovation, flexibility and customer satisfaction.



American Bread & Pastries

Zoning Industriel - Zone C - Rue
Charles Richet
7180 Seneffe
tel. +32 (0)6 452 06 30
info@alyssefood.be
www.alyssefood.be
contact: Aude Dessalive

Antarctic Foodies

HALL: 4.1
STAND: A065



Antarctic Foods is specialist in frozen vegetables from premium and highest quality. Cracking carrots, exquisite sweet corn, peas and beans. Cultivated with precision craftsmanship, carefully harvested and processed with passion into a ready-made ingredient for every preparation. Deliciously fresh, pure and with a unique taste.

Ardo Ardoorie

HALL: 4.2
STAND: E011



With a turnover of € 868 million in 2016 and 3800 employees, the family owned Ardo Group is the European leader in the production of a full range of fresh frozen vegetables, herbs and fruit for Retail, FoodService and Industry. Today the Ardo Group has 20 production, distribution and packing units in 8 European countries, ensuring optimal sourcing from the most productive growing regions. The Group markets 780,000 tons of fresh frozen vegetables, herbs, fruit, pasta, potato products and rice worldwide. With sales offices throughout Europe and beyond, there's always a member of the Ardo sales team close to hand, to react quickly to local market requirements.

61



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tel. +32 (0)5 177 05 10
info@antarcticfoodies.com
www.antarcticfoodies.com
contact: Liesbet Roelens



We preserve nature's gifts

Wezestraat 61
8850 Ardoorie
tel. +32 (0)5 131 06 21
info@ardo.com
www.ardo.com
contact: Marc Arickx



Avieta

HALL: 4.1
STAND: C011



Avieta, creator of delicious and authentic top-quality Belgian waffles. For more than 80 years, the unique know-how of our master bakers combining authentic traditional Belgian recipes, superior quality ingredients has enabled us to produce our high quality Belgian waffles. Our family owned business is active on both national and international markets and is expanding fast. The superior quality of our ingredients which includes no coloring, no preservatives, GMO free associated to our innovative manufacturing processes and our know-how have guaranteed the consistently high quality of our waffles.

Rue de Villers 36
4520 Vinalmont
tel. +32 (0)8 561 17 73
info@avieta.com
www.avieta.com
contact: Hervé Bataille



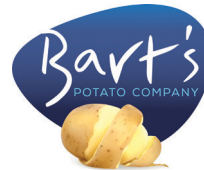
Bart's Potato Company

HALL: 4.1
STAND: A061



Bart's Potato Company is a family owned company, based in Belgium, founded in 1966. From a trading office dealing potatoes, it became the largest exporter of potatoes in Europe. The company has also acquired experience in sourcing potatoes to the processing industry. The family's passion is synonymous with entrepreneurship and innovation and a Frozen French Fries line was started in January 2015. Today, Bart's Potato Company produces and exports frozen French fries to more than 60 countries worldwide. Different cut sizes are available. The company's vision is for excellent service with tasty products, sustainable growth, customized solutions and applying the family values in the business.

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8640 Vleteren
tel. +32 (0)5 740 91 20
info@lamaire.be
www.lamaire.be
contact: Jurgen Duthoo



Begro

HALL: 4.2
STAND: D040



Begro produces and packs a wide range of frozen vegetables, fruits and potato products. Our motto is "great taste in frozen foods".



Tombrugstraat 8b
8850 Ardoois
tel. +32 (0)5 174 49 01
info@begro.be
www.begro.be
contact: Ann Vantornout

Belgian Ice Cream Group (Glacio)

HALL: 4.1
STAND: A041



Quality ice cream for quality moments. Rooted in Belgium, Glacio brings the best European culinary dessert tradition to the world, in the form of its ice creams, sorbets and ice desserts in a surprising variety of flavours, colours and designs. Glacio's premium ice cream creations are the result of a careful selection of the best ingredients combined with long-standing tradition and craftsmanship. Our quality ice cream is made with love and passion by more than 400 specialist employees who know everything there is to know about ice cream. At Glacio we realize that each product and person is different and unique, but in the end we all share one thing: an eager passion for high-end specialty ice cream.

63



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tel. +32 (0)1 460 17 11
ices@glacio.com
www.glacio.com
contact: Tim Ganser



Berrymark

HALL: 4.1
STAND: B070



64

Berrymark in Belgium is supplying IQF frozen fruits and frozen fruit purees to the world wide food industry. Thanks to a global network of partners, we can offer the whole range of IQF frozen fruits in different kinds of packaging. From our central warehouse in Belgium, we can provide the logistic service for 1 pallet till full load deliveries. Products: IQF fruits conventional and organic, frozen fruit puree. Food industry market segments: fruit preparations, jam manufacturers, industrial bakeries, freeze dry, canning, fruit puree producers, re-packers/importers.



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www.berrymark.be
contact: Raf Fisette



Betramos

HALL: 4.1
STAND: D014



Betramos is the leading producer of filled Belgian waffles. We commercialize our filled waffles under our own brand (Magic Waffles) as well as under store brands. Our delicious and responsible products are made in Belgium, respecting the traditional bakery spirit. Our waffles are an ideal snack for at home and on-the-go, for every moment of the day. To satisfy any appetite, we offer a range of sweet (e.g. mango, mixed berry, custard, chocolate) and savoury (ham cheddar, roasted chicken, smoked salmon) flavors. We are committed to meet the highest quality standards. Our production facility is IFS certified and disposes of a FDA registration.



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5300 Andenne
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info@betramos.com
www.betramos.com
contact: Serge van den Nieuwenhof

Biscuiterie Thijs

HALL: 4-1
STAND: A061A



Since it was founded in 1974, the family company Biscuiterie Thijs has grown continuously to become one of the largest waffle manufacturers in Europe today, and the leading developer of private labels. To respond to growing market demand over the years, the Thijs family has constantly invested in high-performance production, whilst preserving a remarkable quality level, as attested by its certification to standards such as IFS, BRC, GMP and HACCP. Thanks to its 28 production lines spread over 5 different sites, Biscuiterie Thijs currently produces more than 900 million waffles per year and supplies the biggest players in large-scale distribution in Western Europe, amongst others.



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tel. +32 (0)1 423 71 44
info@biscuiteriethijs.be
www.biscuiteriethijs.be
contact: Diana Jasica

Clarebout Potatos

HALL: 4-1
STAND: C069



Clarebout Potatos is your number 1 expert for frozen potato products. A family-run company, based in Belgium, from where we export our products to over 60 countries worldwide. Our R&D team is constantly striving to both improve the quality and specifications of all existing products and look for new exciting product developments. Our biggest strength is our sheer determination to deliver the exact right product to each of our customers, tailor-made and 100% in line with the market's needs. Our extensive knowledge of destinations outside Europe, where we have already enjoyed significant achievements alongside our long-term partners, makes Clarebout Potatos your perfect partner for guaranteed success.



Heirweg 26
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tel. +32 (0)5 744 69 01
info@clarebout.com
www.clarebout.com
contact: Kim Borteel



Crop's

HALL: 4.2
STAND: C028

Crop's is a vertical integrated producer of frozen vegetables, frozen fruits and frozen ready meals. It was founded in 1977 and is based in Ooigem, Belgium. Crop's is a family owned company with a turnover of 400 million euro and 260 FTEs. The company has operations in Belgium, Serbia, Morocco, Poland, Portugal and Spain and serves to retail, foodservice, industry and (bakery) wholesale.

Oostrozebeeksestraat 148
8710 Ooigem
tel. +32 (0)5 667 63 00
info@crops.be
www.crops.be
contact: Pieter Delbaere



d'Arta

HALL: 4.2
STAND: D031

d'Arta is a 100% family company and leading frozen food producer from Belgium. We offer a whole range of frozen food products, from vegetables, herbs, convenience products to a whole assortment of frozen fruit. We bring sustainable food solutions to our customers in foodservice, retail and industry.



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tel. +32 (0)5 174 69 91
sales@darta.com
www.darta.com
contact: Gudrun Lefevere



Dely Wafels

HALL: 4.1
STAND: D016A



Dely Wafels is a Belgian company that produces premium quality frozen Brussels waffles and round toaster waffles. The Brussels waffle is a Belgian delicacy: light and crispy outside and soft inside. Our products are ready in record time: only 3 minutes in an oven (220°C) or 2 minutes in a toaster are enough to enjoy a warm waffle for breakfast, afternoon snack or dessert. Dely Wafels exports more than 90% of its production to Europe, the USA, Asia etc. and offers customized solutions for the foodservice and retail sector. Dely Wafels combines tradition and innovation to bring its customers the best quality and adapts its star product to meet new consumer habits. Our company is BRC certified.



Frozen Belgian Waffles

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7730 Estaimpuis
tel. +32 (0)5 634 08 80
info@dely.be
www.dely.be
contact: Davy Van Poucke

Dessert Factory

HALL: 4.1
STAND: D010



Dessert Factory is a young business with an old family experience. For the last 6 generations we have been brought up with the taste of these sweet delicacies and mouth-watering quality products. One can enjoy in our deserts the flavours and the know-how passed on from generation to generation. We endeavour to always use natural ingredients and authentic recipes. At Dessert Factory, we simply make delicious deserts and that's it! Sweet, indulgent, little things which are great to enjoy and good to share with others. Why resist?



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info@dessertfactory.be
www.dessertfactory.be
contact: Edouard Dryon



Ecofrost

HALL: 4.1
STAND: D088



68 Ecofrost is a young Belgian company located in Peruwelz. We specialize in frozen potato products, mainly frozen chips. Ecofrost offers quality products at competitive prices considering the ever-changing consumer demand patterns of the final customers. Ecofrost was founded by two families, family Vervaeke and family Hoflack. Pol and Dries Vervaeke, who come from a family of three generations dealing in the fresh potato trade, have provided knowledge of the raw material. Luc and Marc Hoflack have 25 years' experience in frozen vegetables. Together they provide a perfect synergy which creates a new signature in the world of potatoes.



Rue de l'Europe 34
7600 Peruwelz
tel. +32 (0)6 936 29 40
info@ecofrost.be
www.ecofrost.be
contact: Sabine De Fauw



Flanders Best

HALL: 4.1
STAND: B070A



Flanders Best is a Belgian production company of frozen vegetables, run by the family Dejaeghere. We grow our products by means of contracts with local farmers. Our own quality control people combined with the latest production and packing machinery enable us to assure a constant good quality level. The factory is IFS GRADE A++ and IFS higher level certified. Our annual production is +/- 100,000 tons, which we export worldwide. Our main products are beans, spinach, peas, carrots and cauliflower, but we can supply the whole range, incl. sweet corn, peppers, Brussels sprouts and all kinds of different mixes. We supply the retail business, food service and industry.



Peperstraat 16 B
8920 Langemark
tel. +32 (0)5 748 97 70
info@dejaeghere.com
www.dejaeghere.com
contact: Kim Vandewalle

Food n'Joy

HALL: 4.1
STAND: C011A



We have several brands in our portfolio. Rolph & Rolph: exclusive frozen creations, ready-to-consume. We offer desserts and appetizers under the concept 'thaw & serve'. We enjoy reinventing recipes and adapt them to our customers' requirements, under our own brand or private label. The sweets and savouries answer to the needs of our customers including home-made appearance and natural ingredients. L'Atelier: chilled sweet verrines. Croc'In: ready to fill tart shells, world famous for the thin and crunchy pastry. Nougatine crunch and mini buns. Quality certifications: BRC higher Level, FDA, kosher, halal. Customer profile: food service, retail, travel catering, home delivery.



Boulevard des Canadiens 116A
7711 Dottignies
tel. +32 (0)5 648 76 76
contact@croc-in.com
www.foodandjoy.be
contact: Hélène L'Homme

Food Partners Co

HALL: 4.1
STAND: C019



★ **CHATKA** ★



The brand Chatka is produced by Foodpartners which is the leading European producer of crab. Our production site in Heppignies (Belgium) develops the products mainly sold under our brand Chatka Premium, Chatka and Chatka Selection. We export our products to several European countries. Our main customers are large and medium-sized supermarkets, gourmet shops, wholesale importers.

FOODPARTNERS

Rue du Muturnia 299
6220 Heppignies
tel. +32 (0)7 181 88 88
info@foodpartners.be
www.foodpartners.be
contact: Guy Blommé

Foodstho

HALL: 4.1
STAND: B062



Producer of frozen ready meals and meal components. Our products are based on fish, meat or vegetarian. IFS certified, credited for organic and halal production.



70

FOOD * STHO

Ondernemingenstraat 7
8630 Veurne
tel. +32 (0)473 71 35 02
info@foodstho.com
www.foodstho.com
contact: Thomas Van Biervliet

Franklin Ice Cream

HALL: 4.1
STAND: D016



Franklin had loved ice cream ever since he was a kid, but one day he realized he couldn't find his favourite childhood flavours anywhere. After a lot of research and a lot of trial and error, he discovered the culprit – sugar. Ever more present in modern recipes, added sugars were responsible for destroying the authenticity of his beloved flavours. This inspired him to come up with ingenious and complex recipes for delicious artisan ice cream without any added sugar – no small feat considering the importance of sugar in traditional ice cream. With Franklin Ice Creams, rediscover the pleasure of authentic flavours!



MADE IN  BELGIUM



Rue de Lobbes 53
7131 Binche
tel. +32 (0)499 055 152
info@glacesfranklin.com
www.glacesfranklin.com
contact: Vincent Harvengt

Frigilunch

HALL: 4.1
STAND: A067



Frigilunch and Marfo, both established in the early 1970's, are leading manufacturers of frozen ready meals, meal components, soups, sauces and more. Together we produce over 50 million meals for airlines, retail, health care and food service. Our custom-built, high-capacity processing and packaging facilities in Veurne (Belgium) and Lelystad (The Netherlands) allow us both large and small-scale production runs. Ranging from 1,000 to 60,000 meals per production. Everything is prepared by our qualified chefs and the food safety is guaranteed by our own inhouse laboratory.



Albert-I Laan 52
8630 Veurne
tel. +32 (0)5 831 23 46
info@frigilunch.be
www.frigilunch.be
contact: Tom Horemans

Galana

HALL: 4.1
STAND: B068



Galana is a worldwide importer of frozen fish and seafood. Offering a broad assortment of over 300 references under our brand names Seaboy and Deliboy and with our own cold store with a capacity of more than 5,000 pallets, we can meet the needs of our customers in Europe and beyond, i.e. wholesalers in fish & food products, supermarkets, producers of convenience food, etc. Moreover, we have been manufacturers of premium ice cream and sorbets for many years under the brandname Pagotini. A new brand, Beldessert, was launched for the production of home-made style pastry. As a family company and offering a broad range of products, good service, flexibility and high-standard quality, we are able to make a difference.



Vichtseweg 109
8790 Waregem
tel. +32 (0)5 677 45 85
info@galana.be
www.galana.be
contact: Caroline Dupont

Gofrino

HALL: 4.1
STAND: D012



72 Gofrino produces a traditional premium Liege sugar waffle for its customers worldwide. Its traditional products adhere to the traditional methods and recipes of yesteryear, using quality ingredients and local suppliers. For almost 35 years, its production workshop in Belgium has been the leading producer of waffles without any colorant or additives. Gofrino is certified IFS, BRC & organic (bio) and exports now to more than 15 countries.



Rue du Parc Industriel 16
4300 Wareme
tel. +32 (0)1 954 41 99
thomas@gofrino.eu
www.gofrino.eu
contact: Thomas Bietlot

Gourmand Pastries

HALL: 4.1
STAND: E020



The passion for developing delicious viennoiserie, Danish and puff pastry products is at the heart of everything we do. Taste is what drives and motivates us, day after day. Consumers in over 35 countries enjoy our bakery products. Our sweet and savoury treats are distributed through supermarkets, food service and on-the-go channels. Everything is produced at our high-tech site in Moeskroen, Belgium. We follow strict quality standards and procedures. Our production procedures thus comply with BRC, IFS and FDA standards.



Drève Gustave Fache 6
7700 Mouscron
tel. +32 (0)5 685 90 90
info@gourmandpastries.com
www.gourmandpastries.com
contact: Amandine Baert

Greenyard Frozen Belgium

HALL: 4.2
STAND: E081



Greenyard Frozen processes a wide range of natural, freshly harvested produce into fresh frozen products - vegetables, herbs, fruits and delicious meals - for retail, foodservice and industry. Our 11 facilities are strategically located to ensure customers in more than 80 countries can enjoy nutritious, easy-to-prepare and convenient frozen produce.



Romenstraat 3
8840 Westrozebeke
tel. +32 (0)5 178 82 00
info@greenyardfrozen.com
www.greenyardfrozen.com
contact: Helena Gheysen

Herbafrost

HALL: 4.1
STAND: A069



Herbafrost is an innovative Belgian company, specialised in processing free flowing frozen culinary herbs. We offer a wide range of aromatic herbs, conventionally as well as organically grown, produced in our Belgian sites in Hulshout and Diksmuide-Vladslo. Every season we produce around 7,500 tons of fresh herbs, our major products being parsley, basil, chives and dill. Thanks to the IQF method and the processing of the crop immediately after harvesting, our herbs retain all their natural flavour and colour. Herbafrost is certified by IFS, and also by Tüv Nord Integra, a Belgian control body for organic agriculture.



Industriepark 19, Zone A2
2235 Hulshout
tel. +32 (0)1 522 46 87
sales@herbafrost.be
www.herbafrost.be
contact: Peter Van Asten



Holeki

HALL: 4.1
STAND: B028

In the mood for tasty pastry? We are a semi-industrial wholesale bakery with a family character. For more than 20 years we have practiced our trade with passion: preparing artisan-quality ready-to-eat and frozen pastries, made in Belgium. Individual pastries, round pies or rectangular pastries, sliced or unsliced in various sizes and weights. Whatever you choose, the combination of traditional quality, innovative production methods and excellent service gives our whole patisserie range unprecedented added value.



Vantegemstraat 12
9230 Wetteren
tel. +32 (0)9 362 30 44
info@holeki.com
www.holeki.com
contact: Astrid Van Den Berghe



Horafrost

HALL: 4.1
STAND: A069A



Your partner in frozen vegetables since our foundation in 1979. Horafrost focuses on the needs of our consumers. Fresh vegetables are carefully selected, cleaned and washed to be cut, steamed and frozen afterwards. This way, our products contain all distinct nutrients like fibers, vitamins and minerals. Today our family business has grown to be a prominent partner for catering, retail and industry. We offer a wide range of mono vegetables, vegetable mixes and stir fry mixes.



Voermanstraat 5
8840 Staden
tel. +32 (0)5 170 82 70
info@horafrost.be
www.horafrost.be
contact: Philip Hoflack

Jogrex

HALL: 4.2
STAND: C021



Jogrex is a reputed producer and supplier of fruit and vegetables for the international food industry. Located in Belgium near the port of Antwerp, the company was founded by Jules Olbrechts in 1945 as he started a fruit & vegetables trading company. During the years the company grew by vertical integration through subsidiary companies and by entering several joint-ventures in Europe and Asia. Nowadays Jogrex is a group of 9 companies and more than 600 employees, with the second generation managing the business and the third generation active on different levels. We believe in building long lasting partnerships with our customers and our aim is to fulfill their demands smoothly with high-end quality products and excellent service in all areas.



Londerzeelseweg 64
1880 Ramsdonk
tel. +32 (0)3 860 20 50
info@jogrex.com
www.jogrex.com
contact: Joris Olbrechts

LiQ

HALL: 4.1
STAND: A059A



Incredibly tasty, sustainably packaged ice desserts with a daring slug of alcohol. LiQ is not just an ice cream. It is a way of life, a seduction, a guilty pleasure with spirit, common sense and a conscience. A billowing summer dress. Goosebumps. A party for the planet with an explosion of honest natural flavours with a devilishly tasty slug of booze. Think Belgian. Think different. Think LiQ. Like? #LiQitup



Stedestraat 51
8530 Harelbeke
tel. +32 (0)477 79 94 23
jorgo@liq.cool
www.liq.cool
contact: Jorgo Struyve



Lutosa

HALL: 4.1
STAND: B049

Lutosa is a potato processing industry since 1978. It runs 2 production sites in Belgium (Leuze-en-Hainaut and St- Eloois-Vijve) and employs 1,000 people. Lutosa manufactures and markets a wide range of frozen French fries and specialties as well as an organic range, pre-fried chilled chips and dehydrated potato flakes. These products are sold to food service networks, distribution retailers and industrial food companies. 94% of the production is exported to 137 different countries.



Zone industrielle du Vieux Pont 5
7900 Leuze-en-Hainaut
tel. +32 (0)6 966 82 11
headoffice@lutosa.com
www.lutosa.com
contact: Yves Legrand



Milcamps

HALL: 4.1
STAND: C015



Milcamps is a company specialized in the production of waffles based on regional recipes. Milcamps also proposes a range of creative waffles. Milcamps distributes ambient and frozen products under its own brand or under private label, in retail and in food service in Europe, Australia, Asia and the USA. Milcamps is member of the group Jacquet Brossard, one of the largest French industrial bakeries, a branch of the Limagrain group.



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1190 Brussels
tel. +32 (0)2 320 11 21
accueil.bruxelles@jacquetbrossard.com
www.milcamps.be
contact: Guy Franssens

Mydibel

HALL: 4.1
STAND: A029



The Mydibel Group is a Belgian family food business specializing since 1988 in the development, production and commercialization of potato products: including fresh (fries), frozen (fries and puree specialties) and dehydrated (flakes and granules) products. Daily approximately 2,000 tons of potatoes are processed which results in about 225,000 tons of finished products per year. Mydibel invests both in their own branding and in private label supplying companies from a variety of customer segments: food service, retail and industry. The 100% family-owned business employs more than 400 people and exports its wide range of potato products to more than 120 countries worldwide.



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7700 Mouscron
tel. +32 (0)5 633 48 50
info@mydibel.be
www.mydibel.be
contact: Bert Vanhauwaert

Nanuk

HALL: 4.1
STAND: C017A



Since 1989, Nanuk has successfully combined culinary experience with a strong passion for gastronomy. Selecting only high quality ingredients and constantly developing innovative recipes, Nanuk is your partner for a wide range of desserts, finger food and ready to serve dishes, in our brand or as your tailor made solution. Nanuk produces appetizers, finger food, ready-to-serve dishes, grilled meat products and desserts in all kind of shapes and in suitable packaging, both for retail and food service.



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7700 Mouscron
tel. +32 (0)5 648 18 00
info@nanuk.be
www.nanuk.be
contact: Hugo Somers



Pasfrost

HALL: 4.2
STAND: A049

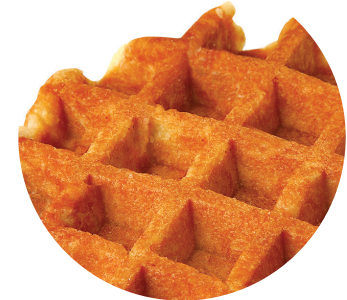
Pasfrost is a producer and distributor of high-quality, tasty and sustainably grown frozen vegetables. We are based in Passendale, right in the centre of the vegetable garden of West Flanders. From leeks to sweet peppers, Pasfrost delivers a large selection of frozen vegetables. Our vegetables come from farmers from our region and are the result of a carefully followed growth and production process. At Pasfrost, sustainability is key. We manage to freeze the vegetables shortly after cultivation and we guarantee the best of nature for our customers.

Passendalestraat 80
8980 Passendale
tel. +32 (0)5 178 07 80
info@pasfrost.be
www.pasfrost.be
contact: Anne Lafaut



Peiffer Augustin

HALL: 4.1
STAND: C017



The company Peiffer Augustin is a family run business that manufactures and markets worldwide. Augustin's Waffles is covering all the needs and segments of the waffle business, segments such as: the cooking of the waffle in front of the customers, the wholesales, the hypermarkets, the retail, the coffee and ice creamery shops, take away. We provide frozen dough, frozen waffles different weights and sizes, frozen ½ coated chocolate waffles different weight and sizes. All products are available bulk, individually neutral wrapped or wrapped in Augustin's brand. Private labeling available on demand.

Rue Boveroth 74
4837 Membach
tel. +32 (0)8 732 99 30
peiffer.sa@skynet.be
www.lesgaufresdaugustin.be
contact: Augustin Peiffer



Pomuni Frozen

HALL: 4.1
STAND: A071



Pomuni is a potato supplier that, under private labels, provides retailers, wholesalers and food services with fresh and frozen potato products of the highest quality.



Vaartstraat 247
2520 Ranst
tel. +32 (0)3 475 12 12
frozen@pomuni.com
www.pomuni.com
contact: Barbara Muyshondt

Poppies International

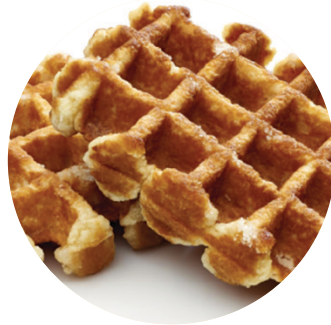
HALL: 4.1
STAND: B050



Poppies is specialized since 1935 in the production of biscuits and pastries with respect for the artisan tradition. Our product range: (filled) sugar glazed puff pastries, pretzels, crispy rolled cookies, caramelised biscuits, coconut pastries, almond cakes, creamy filled waffles and brownies. We are also specialized in frozen desserts (only to defrost): (mini-) éclairs, dairy éclairs, cream puffs (with and without chocolate sauce), ice cream profiteroles, choc and nuts covered cream puffs and assortments. Furthermore we have a varied range of (mini) ball donuts, (mini) donuts and macarons. Discover our complete range of products on our website.



Kasteelstraat 29
8980 Zonnebeke (Geluvelde)
tel. +32 (0)5 746 02 00
info@poppies.com
www.poppies.com
contact: Lore Lernou



Smiling Baker

HALL: 4.1
STAND: D018



80

Smiling Baker produces in a traditional way the genuine Liege waffle with pearls of sugar. We offer three kinds of waffles: the 100% butter waffle, the margarine waffle and a mixed waffle: 50% butter and 50% margarine. Our 100% butter waffles are composed of wheat flour, butter, pearls of sugar, eggs, yeast, invert sugar, powder of milk, salt and vanillin. We offer waffles of different weights: 60g, 80g, 90g, 100g, 115g, ... We also produce our margarine and butter waffles with cinnamon or chocolate chips. Our waffles are packaged according to your needs: in bulk, packaged per one, per two. Waffles are delivered at room temperature or frozen. We commercialize our waffles under our own label Wafe'ly or under yours. At room temperature, waffles have a shelf life of 10 weeks. Frozen waffles have a shelf life of 18 months. Once defrosted, they have a shelf life of 6 weeks if they are packaged and 2 days if they are in bulk.



Rue César de Paepe 43
4683 Oupeye
tel. +32 (0)473 26 87 72
info@smilingbaker.be
www.walfood.be/fr-entreprises-
e44899-s8.html
contact: Charline Hövelmann



Syros

HALL: 4.2
STAND: C091

Syros has 25 years of experience in supplying new food (fresh and frozen) to retail, food industry and service. Our main product lines are avocado and lime products as well as an extensive range of chilled salsas and dips. Our focus is on taste and to achieve this we use innovative technologies which allow us to give our products the desired shelf life. Our ingredients are pure, natural and healthy.



Gravestraat 9G
8750 Wingene
tel. +32 (0)5 081 45 00
sales@syrosnv.com
www.syrosnv.com
contact: Bram Boels

The Ice Crime Factory

HALL: 4-1
STAND: B060



The Ice Crime Factory is a Belgian ice cream company specialized in healthy ice cream products. We make no added sugar ice cream and vegan ice cream in all sorts of formats, packs and flavours, without compromising on taste. Taste is key! We are BRC and IFS certified, and are working with major retailers around the world.

**ICE
CRIME**
WOW, THEY STOLE THE SUGAR

Kasteelstraat 15
9790 Wortegem-Petegem
tel. +32(0)494 49 90 73
charles.colle@icecrimefactory.com
www.icecrimefactory.com
contact: Charles Colle

VerBau

HALL: 4-1
STAND: C013



Tradition and great taste come together at VerBau, the dynamic young Belgian confectionary company where “artisanal” is first thought that comes to mind. At VerBau our state-of-the-art production methods carry the tradition forward, allowing us to provide mouth-watering desserts with the “artisanal flair” that our consumers demand. Flexibility, originality and custom made products are our trumps. All our products are available under our brand ‘Les Amuses du Chef’ or your premium label. Either way, they represent a delicious indulgence for a consumer or the crowning achievement at any social event.


VERBAU
NV/SA

Z.I. de l'Europe 2
7900 Leuze-en-Hainaut
tel. +32 (0)6 922 12 01
info@verbau.be
www.verbau.be
contact: Stijn Bauwens



Westfro

HALL: 4.2
STAND: D040

Westfro, a leading family business of frozen vegetables, was established in 1970 and is renowned as a reliable partner because of its high quality products and excellent service. Westfro sells worldwide the whole range of frozen vegetables and vegetable mixes, as well as frozen fruit and herbs.

82



Grote Veldstraat 114
8840 Staden
tel. +32 (0)5 170 01 21
info@westfro.be
www.westfro.be
contact: Dirk Verhelle

Meat



Adriaens Etablissements

HALL: 6.1
STAND: E018



Adriaens is one of the largest cattle slaughterhouses in Belgium, with a capacity of 1,700 animals a week. Our facilities are new since 2013 and are state of the art in Europe. Adriaens is a reference in quality and traceability. Our suppliers guarantee to supply us with meat certified in accordance with strictly controlled requirements. Adriaens sells to wholesalers and has an extensive and growing portfolio of local and foreign customers.



Slachthuisstraat 1
9620 Zottegem
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info@adriaens.be
www.adriaens.be
contact: Pascal De Clerck / Patrick
Van Der Haegen

Belgian Pork Group

HALL: 6.1
STAND: C078



Belgian Pork Group is a network of 6 Belgian companies that specialize in the slaughtering, cutting and further processing of high-quality pork. Belgian Pork Group processes around 420,000 tons of pork annually, of which an important part is exported to more than 50 countries worldwide. With more than 2,000 employees and a turnover of about € 750 million, Belgian Pork Group is the largest slaughter and cutting group in Belgium. Mastering the entire chain in the processing of pork and the specialization and automation of the various processing units, offering unique opportunities to the Belgian Pork Group's customers.



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info@belgianporkgroup.com
www.belgianporkgroup.com
contact: Guillaume Van Maele

Belliporc

HALL: 6.1
STAND: E018



Belliporc is part of the Belgian Sopraco group. The full meat processing chain is combined on a single, fully integrated site. Belliporc guarantees top quality pork, manufactured in a high-tech and optimally conditioned production area. A flexible production process, which follows the strictest quality standards, ensures that the most demanding requirements of our customers can be met. Sustainability and general animal welfare are an important part of the company's philosophy.



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2440 Geel
tel. +32 (0)1 458 81 53
info@belliporc.be
www.sopraco.eu
contact: Geert Michiels

Bens

HALL: 6.1
STAND: E018



Bens is specialized in the cutting, deboning, packaging and freezing of quality pork meat. The company is part of the family owned Vanden Avenne Group, one of the biggest players in the Belgian pork industry. As the last link in the chain, Bens processes 15,000 carcasses per week. The pigs come from our own herds and are slaughtered in our own state of the art slaughterhouse Sus Campiniae, which is located next to the cutting plant. Bens produces and delivers fresh and frozen pork meat to butchers, supermarkets, wholesalers or industrial processors in Belgium and far abroad. With our flexible cutting- and deboning, dedicated packaging lines, inhouse shock freezer and cold store (KF236), Bens is well suited to provide tailor-made pork products worldwide.

85



Nijverheidsstraat 24
2260 Oevel
tel. +32 (0)1 428 28 28
info@bens.be
www.bens.be
contact: Marcel Laeremans

BonRill - Vandromme Finest Food

HALL: 5.2
STAND: D037



86

Vandromme Finest Meat Products is a manufacturer of the highest quality fine meats, charcuterie. The company has a long tradition with roots back to 1889. The company has a wide range of products including cooked and smoked sausages, hams, roasts, and BonRill Rillettes. BonRill Finest Rillettes are recognized as the most delicious, accessible rillettes in the market and BonRill is the biggest Rilette brand in Belgium.



Dehemlaan 13
8900 leper
tel. +32 (0)5 720 06 94
info@bonrill.be
www.bonrill.be
contact: Caroline Vercauteren

Calibra Poultry

HALL: 9.1
STAND: C-045



Calibra specializes in the cutting of fresh chicken breast fillets. Whole fillet or cut into cubes, strips, halves? You choose! Our products are supplied in accordance with your specific requirements for both retail and wholesale. Calibra delivers both fresh and frozen cut chicken breast fillets on a daily basis. We also have a range of frozen cooked and further processed products.



Moorseelsesteenweg 228
8800 Rumbeke
tel. +32 (0)5 126 95 95
info@calibra.be
www.calibra.be
contact: Stefaan Defever

Chevideco

HALL: 9.1
STAND: A020

Active since 1946, Chevideco concentrates on the purchase and sale of live and slaughtered horses. A business that flourished swiftly, both at home and abroad. Until this very day, live horses are bought on a selective basis and processed according to customers demands. We are also active in different continents from where it imports chilled and frozen horsemeat. We always look to develop along with our customers products demanded by the final consumer. Therefore Chevideco supports chain partners and subdivisions in the research and analysis of new niche markets and products. Since recently, Chevideco has also been active in a new branch of the industry, namely the transformation of offal into pet food.



Transportcentrum LAR - P 20
8930 Menen
tel. +32 (0)5 640 42 40
info@chevideco.be
www.chevideco.be
contact: Olivier Kemseke



Cis van den Broeck

HALL: 6.1
STAND: E018



Cis van den Broeck is a customer-oriented family business, founded in 1972 by Emil van den Broeck. Cis van den Broeck has been CEO since 1994 and in the meantime the third generation has also joined the company. Together, we have been offering professional skill and quality for 45 years. We specialize in processing and packaging pork and beef by-products. All at our own production premises that have plate freezers and packing lines. In addition, our own freezer storage has room for over 3,000 pallets. From there, we currently export to 37 countries all over the world. In addition, every day we cut pig carcasses for the local market and wholesale trade, allowing us to offer a comprehensive, customized package for the client in this area too.



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2322 Minderhout
tel. +32 (0)3 314 63 88
cis@cisvanbroeck.be
www.cisvandenbroeck.eu
contact: Jordy Verbree



Cock's Vleeswaren

HALL: 5.2
STAND: C038



Charles is a quality mark for ready-meals and sandwich fillings. In 1935, Charles De Cock started the traditional production of meat products and preparations. With a rich heritage of expertise and a passion for quality, his grandson, Marc De Cock is now proudly continuing the tradition 80 years later. In 2016, Cock's Vleeswaren was renamed 'Cock's Fresh'; in order to honour the company founder, we replaced the brand name with 'Charles'. We didn't touch the recipes, however, and our re-sealable packaging remained intact too. Our many years of traditional craftsmanship and quality have been enriched with contemporary techniques and new products, from regular products and low-fat and low-salt, to gluten, lactose and allergen-free.



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9100 Sint-Niklaas
tel. +32 (0)3 760 12 50
info@charles.eu
www.charles.eu
contact: Maxime Potvin

Coertjens International

HALL: 5.2
STAND: D035



Theo Coertjens International is a leading company in canned meat for the horeca (cafes, restaurants, hotels), catering companies and distribution chains. The company has grown from a small family butcher to a modern medium-sized company, whose quality products are found on the Belgian market and in many European countries.



Kleine Veerle 101
2960 Brecht
tel. +32 (0)3 313 07 00
sales@coertjens.be
www.coertjens.be
contact: Bjorn Tack

Cooreman Pluimvee- slachterij

HALL: 9.1
STAND: C-043



Cooreman is a poultry meat slaughterhouse, specializing in: farm and labelled fowl, cock, chicken, uncooked chicken roast, other fresh cock/fowl/chicken in portions, fresh poultry liver, fresh poultry gizzards, fresh poultry hearts, fresh poultry necks, other fresh poultry giblets and other frozen chicken and cock.



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9200 Dendermonde
tel. +32 (0)5 221 89 97
info@cooreman-nv.be
www.inforegio.be/cooreman-
pluimveeslachterij
contact: Sarah Cooreman

Danis

HALL: 6.1
STAND: E018



Danis Pork clusters all the meat activities of the Danis Group. This includes the specialist in pork carcasses, Groep De Brauwer, cutting plant Vannieuwenhuysse, that combines sound craftsmanship with a high degree of service and Exportslachthuis De Coster, a modern abattoir in the middle of the Belgian pork farming region. This family group is the Belgian market leader in the production of feed and pigs. The Danis Group controls the entire chain from genetics via the production of soy and feed, sow and pig farming to slaughtering and cutting. This in-depth know-how and expertise, combined with a professional approach, has led to the Danis Group being a partner to the main processing and retail organisations.



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8851 Koolskamp
tel. +32 (0)5 174 07 73
info@danis.be
www.danis.be
contact: Luc De Lille

D'Argifral

HALL: 5.2
STAND: D051A



D'Argifral is recognised and valued for its cooked hams and speciality meat products, and owes its fame to three generations of entrepreneurial spirit. D'Argifral runs operations in two sites specializing in the manufacturing of cooked meat products.

Cooked hams, pudding, cooked sausages are produced in Chaineux under the brand 'Le Bocage' and under distributor marks. Dry sausages are produced in Belgian Ardenne under the brand 'Apéro Cochon'.

Avenue Mercury 5
4650 Herve
tel. +32 (0)8 733 66 59
commercial@dargifral.com
www.dargifral.com
contact: Laurent Delvaile

d'Argifral
MEAT PRODUCTS

De Vlaeminck Ivan en Zoon

HALL: 6.1
STAND: E018



The De Vlaeminck Ivan en Zoon wholesale meats company is a family-run business founded in Kaprijke in 1972 by Mr Ivan De Vlaeminck. Over the course of the years, he built the company up into a worthy cutting plant with an eye for customer service, good working conditions, and quality. In the fullness of time he taught his professional skills to his son Stefaan, who started working for the company in 1993. Stefaan De Vlaeminck has worked on expanding the business since July 2011. The company started exporting in 2003, and is now on a range of closed lists including Russia, South Africa, South Korea, Japan, Vietnam, Australia, Azerbaijan, Cuba, Singapore and Taiwan.

Zuidstraat 34
9970 Kaprijke
tel. +32 (0)9 373 70 83
info@devlaeminck.be
www.devlaeminck.be
contact: Stefaan De Vlaeminck



IVAN
DE VLAEMINCK
ivanenzoon.be



Debra-Meat

HALL: 6.1
STAND: E018



Debra-Meat, just like Exportslachthuis Tielt and Debra-Freeze, is part of the Debra Group where 1.5 million pigs are prepared for the market every year. The group has grown remarkably over the last few years: where the activities used to be concentrated specifically on the local market, the company has continued its growth in other markets too. The entire pig is utilised commercially, including carcasses, cuts and byproducts. The numbers EG17 and EG17/1 are well known in Europe, Asia, Africa, South-America and PR China.

Hoogserleistraat 3
8700 Tielt
tel. +32 (0)5 140 06 73
info@debra.be
www.debra-group.com
contact: Thomas De Roover De
Brauer



Delavi

HALL: 6.1
STAND: E018



Delavi is a family company, active in the meat sector for three generations already. We are the link between swine breeders and the meat processing sector. Our goal? Supplying healthy, high-quality pork based on requirements, to local and foreign customers in the food service, retail and industry sector. We constantly strive towards long term cooperation with all stakeholders. The result, healthy growth, allows us to commit to further investment. Thus we can continue to stand out in terms of quality, service, continuity and the environment. To achieve these objectives, professional knowledge, loyalty, flexibility, proactive thinking, smooth communication and a personal approach comes first.



Ten Hovestraat 10
8700 Tielt
tel. +32 (0)5 140 70 25
info@delavi.be
www.delavi.be
contact: Guy Vandenberghe





Delisauce

HALL: 5.2
STAND: C036



Delisauce is the fruit of years of cooking experience. Our stocks and sauces are prepared fresh daily by professional chefs. We pride ourselves on delivering the finest quality, each and every day. Our sauces all proudly bear the label 'homemade quality'. Delisauce is the perfect mise en place solution for professional chefs everywhere. We strive to make all our gourmet-quality sauces allergen-free. With Delisauce products, you can be assured of quality you can trust.

Groenlandstraat 21
8380 Zeebrugge
tel. +32 (0)491 50 8024
info@delisauce.be
www.delisauce.be
contact: Bart Jacobus

deli
sauce



De Roy Vlees

HALL: 6.1
STAND: E018



De Roy Vlees is a meat processing company that specializes in cutting and packing beef. Throughout our more than 50 years of professional experience and craftsmanship, we can build on the current recognition both at home and abroad. Over the years, we have built a relationship of trust with our customers in the field of export. Our strength lies in striving for customer satisfaction by continually tailoring our products to the customer's needs.

Esenstraat 22
2860 Sint-Katelijne-Waver
tel. +32 (0)1 555 29 67
info@deroyvlees.be
www.deroyvlees.be
contact: Wim De Roy



Dhagrameat

HALL: 6-1
STAND: E018



Dhagrameat, a family business founded in 1992, is specialised in processing pig back fat. The barding fat is cut according to the customers' wishes or placed on foil, which means that the customer simply needs to place them in the shapes, which saves a significant amount of time.



Nijverheidslaan 13
8552 Moen (Zwevegem)
tel. +32 (0)5 664 97 45
info@dhagrameat.be
www.dhagrameat.be
contact: Charlotte Dhaene

Dierickx

HALL: 6-1
STAND: E018



The family company Dierickx is already at the 5th generation. The production of the company is mainly concentrated on deboning, cutting and packing of exclusively beef meat, as raw material for further processing. Several ways of deboning cuts are being handled, just as the different possibilities in packing, such as: fresh, vacuum or frozen, naked, in cartons or polybloc. The company is very flexible towards the different needs of all kinds of clients in Europe and also everywhere in the entire world. The HACCP-quality control is being applied since 1997, and since 2008 the auto control system is fully operational. The certification Global Red Meat Standard, level A, is in place since 2015.



Baaijensstraat 12
9240 Zele
tel. +32 (0)5 245 04 41
info@dierickxnv.be
www.dierickxnv.be
contact: Sandra Dierickx

Dobbels Meat

HALL: 5.2
STAND: C034



Dobbels Meat is a producer of fine meat products such as cooked and smoked ham, bacons and bellies. Furthermore we also provide cooked and smoked sausages, cooked and smoked premium charcuterie products. Dobbels Meat is a professional slicer of all kind of meat products.

Izegemstraat 64
8770 Ingelmunster
tel. +32 (0)5 133 10 40
sales@dobbelsmeat.be
www.dobbelsmeat-noblys.com
contact: Sophie Dobbels



Duroc d'Olives

HALL: 5.2
STAND: D033A



Tender, healthy and extremely tasty: these are the three most precious attributes of Duroc d'Olives pork. We have the combination of a very special breed of pig and a sophisticated diet to thank for this. The Duroc pig, recognisable from its reddish-brown skin and drooping ears, has more fat between its muscles. This increases the tenderness of the typically marbled flesh. Its feed is a mixture of wheat, barley and maize, with added olive oil. This southern ingredient not only improves the taste, but also consists of more than 70% oleic acid, which is a healthy, mono-unsaturated fatty acid. This fatty acid, which finds its way into the meat, has the effect of reducing cholesterol.

Smalle Heerweg 160
9080 Lochristi
tel. +32 (0)9 355 27 31
info@durocdolives.be
www.durocdolives.be
contact: Bart Mouton



Europa Cuisson

HALL: 9-1
STAND: E040



Europa Cuisson is a company specialising in the production of cooked poultry meat. With twenty-seven years' experience in this sector, Europa Cuisson continually develops and adapts its range of cooked poultry products to meet the diverse and varied needs of the food industry and catering professionals.



Rue de la Terre à Briques 14
7522 Marquain
tel. +32 (0)6 976 50 50
info@europacuisson.com
www.europacuisson.com
contact: Manon Rodriguez Mate

Export- slachthuis De Coster

HALL: 6.1
STAND: E018



Exportslachthuis De Coster (51 and 51/2) is a dedicated, well-equipped pig slaughterhouse in Belgium and a tradition on the European meat market. Annually more than 1 million pigs are slaughtered. Various edible by-products as pork heads, ears and trotters can be offered. Exportslachthuis De Coster is part of Groep Danis, the Belgian leader in feed and pig production. The integrated supply-chain of Groep Danis assures fully traceable and foodsafe products.



Bruggestraat 140 A
8755 Ruiselede
tel. +32 (0)5 168 80 78
luc@slachthuisdecoster.be
www.danis.be
contact: Luc De Lille



Freshmeals

HALL: 5.2
STAND: A049

96 Ter Beke is an innovative Belgian fresh food group with a wide range of high-quality fresh food products operating commercially in many European countries. Our ready meals division produces chilled and frozen ready meals for the entire European market with two production sites in Belgium, one in France, one in Poland and one in the United Kingdom. We are market leader in chilled and frozen lasagna in many European countries and market our own brands Come a casa, Vamos and Stefano Toselli, as well as numerous private labels.

terbeke
driven by the zeal for your everyday meal

Beke 1
9950 Lievegem
tel. +32 (0)9 370 12 11
info@terbeke.com
www.terbeke.com
contact: Nancy De Sy

Ganda Fine Foods

HALL: 5.2
STAND: C032



Ganda Ham is an authentic Belgian dry cured ham made following a centuries-old recipe used in ancient Flanders. Beside the pork ham we can offer dry cured meat products made from legendary pork (Mangalica, Brasvar, Ardean free range, organic etc.) and beef cattle (Wagyu, Angus etc.) breeds. Each a high-end meat product made with only sea salt. Le Larry is a goats' cheese dairy which stands for a new style enjoying goats' cheese. Le Larry offers healthy solutions with fresh goat cheese to present on a cheese platter, to combine in a dish or ready to be served as aperitif bites. Both Ganda Ham and Le Larry deliver to international food safety standards and are organic certified. We supply quality retail chains and distribution channels.



Haenhoutstraat 210
9070 Destelbergen
tel. +32 (0)9 353 74 10
info@ganda.be
www.ganda.be
contact: Karel De Wolf

Gerard Van Landschoot En Zonen

HALL: 6-1
STAND: E018



Every week, around 12,500 high quality Belgian pigs are slaughtered and processed in the slaughterhouse annexed to the processing room. This high standard is achieved through thorough quality management in our modern slaughtering section where the latest techniques are applied and where the live animals are treated with optimal care. We are constantly investing in means of production, training and in the well-being of our employees, as well as in environmental projects. We deal with specific questions from our customers and new market trends, rapidly and flexibly.



Prins Boudewijnlaan 22
9991 Adegem
tel. +32 (0)5 071 16 27
info@gvanlandschoot.be
www.gvanlandschoot.be
contact: Gerard Van Landschoot

GHL Groupe

HALL: 6
STAND: E111



Founded in 1975, GHL is a Belgian deboning and processing plant specialized in beef meat. GHL is part of the Jean Gotta Group which is also active in the logistic of chilled and frozen products. GHL makes a total follow up of the beef production chain: we are into cattle breeding, slaughtering, deboning, cutting and processing of the meat (until the production of case ready products). GHL is member of "Belgian Best Beef", with 3 other major companies. We aim to promote and improve the export of Belgian beef meat all over the world.



Rue de Merckhof 113
4880 Aubel
tel. +32 (0)8 768 02 12
info@jeangotta.be
www.jeangotta.be
contact: Alexandre Perol



Groep De Brauwer

HALL: 6.1
STAND: E018



Groep De Brauwer, located at Ruiselede, has more than 30 years of experience in the pig trade and in the meanwhile is one of the most important pig and meat wholesalers in Belgium. We are specialized in pork sides that we offer in several qualities, both fresh and frozen. In addition to this main activity, you can also find various by-products, such as livers, tongues, hearts and front feet, both fresh and frozen.

Bruggestraat 140 A
8755 Ruiselede
tel. +32 (0)5 154 66 02
info@groepdebrauwer.be
www.groepdebrauwer.be
contact: Pascal Cleppe



Jademo

HALL: 6.1
STAND: E018



Jademo is a mid-sized family business in the pork sector. Jademo Meat Products was founded in 2003 following the merger of two family firms that shared the same vision and temperament. Its unflinching pursuit of quality down the years has earned Jademo a portfolio of loyal customers and suppliers. With its highly motivated workforce and suppliers, Jademo is bent on creating a future in which service and flexibility are prioritized.

Ballingsweg 5 bus 1
9620 Zottegem
tel. +32 (0)9 326 81 00
info@jademo.be
www.jademo.be
contact: Marc De Moor



Kipco-Damaco

HALL: 9.1
STAND: D038



Kipco-Damaco is specialised in producing poultry, chicken, turkey, hen, pork, beef, french fries, vegetables,...), and is halal certified. With generations of global experience in the food industry, Kipco-Damaco today represents the largest EU poultry meat for processing production (MDM, Baader). A well-connected exporting department with offices in nearly each continent reduces the communication gap between producer and importer, guaranteeing shipments of frozen products worldwide. A necessary link in an ever-changing food industry. Visit us during the contact days, we're open for a talk! Global presence, local service!



Dentergemstraat 164
8780 Oostrozebeke
tel. +32 (0)5 667 62 11
export@kipco-damaco.be
www.kipcodamaco.com
contact: Kathleen Remmery

Klaasen & Co

HALL: 9.1
STAND: D042



Pluvera is specialized in the slaughter and cut-up of spent hens. Thanks to our motivated staff, years of experience, modern slaughterhouse, and extensive logistic network we are able to supply the very best hens to our customers all over the world.



Peelsestraat 50
2380 Ravels
tel. +32 (0)1 465 48 80
info@klaasen.be
www.klaasen.be
contact: Ann Helsen



Kriket

HALL: 5.2
STAND: C010

Kriket is a delicious, Belgian snack. An irresistible mix of nuts, grains, seeds and crickets, and 100% sourced in Brussels. Why crickets? Because crickets blend perfectly into our recipe, with their delicate, soft, and nutty flavor. That's also why they have been on the menu in Asia, Latin America and Africa for centuries.

100

KRIKET
CRUNCHY CRICKET BITES

Rue Brogniez 172 - Brogniezstraat
172
1070 Brussels
tel. +32 (0)473 95 14 02
info@kriket.be
www.kriket.be
contact: Michiel Van Meervene

Lonki

HALL: 9.1
STAND: D044



Lonki is a Belgian family owned company, slaughtering, cutting and packing rabbits. Nowadays, Lonki is the market leader in the Benelux and in Northern Europe. It is also one of the trendsetters on the European rabbit market. The company ensures the highest level of animal welfare by offering certified free range rabbits, bred in enriched parks. Lonki is fully equipped for a perfect collaboration with retail, wholesale and industry. The wide product range of fresh chilled and frozen items, such as whole rabbit, rabbit parts and delicatessen is available in both retail and bulk package.



Frankrijkstraat 10
9140 Temse
tel. +32 (0)3 710 90 20
info@lonki.be
www.lonki.be
contact: Werner Stoel

Montenauer Schinken- räucherei

HALL: 5.2
STAND: D018



Ardennes Ham of the Montenauer Schinkenräucherei is the result of ancestral experience and is produced by following the centuries-old artisan methods of salting and smoking. Careful selection is given to the meats and spices leaving the smoking rooms and the incomparable flavours taken right from the heart of nature.



Am Bahnhof 19
4770 Amblève
tel. +32 (0)8 034 95 86
info@montenauer.com
www.montenauer.com
contact: Klaus Rohs

Nauta's Vleeswaren - Salaisons Nauta

HALL: 5.2
STAND: D048



Nauta creates and produces delicious porc liver patés in a progressive and creative way, with respect for the ancient family tradition, tailor-made for our domestic and foreign specialized partners. Taste and quality are central to our production philosophy. Our preparations are delicious, safe and reliable, and are made according to a family recipe. To ensure excellence, Nauta strives every day towards the continuous improvement and innovation of its products, production environment and processes. To this end, Nauta follows the strict guidelines of IFS and HACCP food safety regulations. We do have an organic certification.



Zone 5 Mollem 360
1730 Mollem-Asse
tel. +32 (0)2 452 41 60
info@nautabvba.be
www.nautabvba.be
contact: Hendrik Nauta



Noble Health Food

HALL: 5.2
STAND: D031



102 Noble Health Food was created in 2004. In the beginning Noble Health Food created vegetarian burgers, schnitzel, pitta slices, gyros, minced and all different kind of vegetarian alternatives rich in vegetable proteins, and introduced them into the Belgian market. Since 2014 Noble Health Food determined a clear mission: 1) heart for sustainability 2) passion for taste and quality 3) honest and healthy food 4) market extension through innovation. Our target group are the flexitarians: people who are deciding not to eat at least 1 or 2 times a week fish or meat. This target represents the biggest group of consumers that are moving up to be a vegetarian.



Battelsesteenweg 38
2800 Mechelen
tel. +32 (0)472 74 74 50
info@noblehealthfood.com
www.noblehealthfood.com
contact: Xavier van Ravestyn



Nollens

HALL: 9.1
STAND: C041A



The poultry slaughterhouse Nollens is one of the market leaders in Belgium. Poultry processing plant, (BE E 100786 EG) specialised in the slaughter and cut-up of broilerchickens. Export of fresh and frozen products, distributed worldwide. High quality products - in accordance with Belgian and European legislation and halal certified.

NOLLENS N.V.



Industriezone - Karreweg 147
9770 Kruishoutem
tel. +32 (0)9 338 52 10
info@nollens.be
www.nollens.be
contact: Martine Devriese

Noordvlees Group

HALL: 6.1
STAND: E018



Noordvlees Group, an international player in the meat processing industry, has specialized for years in the slaughter of pigs in its state-of-the-art installations. The Group consists of 4 companies: Noordvlees, Sus Campiniae (in joint-venture with Groep Vanden Avenne), Euforbia Belgium and Euforbia Bulgaria (transport). Noordvlees Group figures among the Belgian top 2 in the sector. Quality, sustainability, innovation and transparent communication to stakeholders are the corner stones of the company's operation. With its 240 employees, Noordvlees Group achieves a consolidated turnover of around 400 million euros, mainly realized through the sale of carcasses, cuts and red organs.



Bloemstraat 56
2920 Kalmthout
tel. +32 (0)3 666 70 80
info@noordvlees-group.be
www.noordvlees-group.be
contact: Dirk Nelen

Paas Food Industries

HALL: 9.1
STAND: D040A



Paas Food Industries offers a complete range of poultry products in various types of packaging. Paas Food Industries (BRC certified), with more than 20 years of experience in the production of prepared poultry products, chicken and turkey, offers this complete range in pre-cooked, marinated and or breaded convenience products. Our clients are retail, catering and food service. Would you like more information about our products? Don't hesitate to contact us. We will provide you with the required information! Your success is our goal!



Slakweidestraat 20
3630 Maasmechelen
tel. +32 (0)8 977 99 83
sales@paasfoodindustries.com
www.paasfoodindustries.com
contact: Stefan Paas

Pâtés de la Semois

HALL: 5.2
STAND: D053



All of our products we manufacture with an excellent knowledge of business, which is why my employees and myself have made it our business to create, to realize, to decorate and embellish your pâtés, mousses and terrines. With the greatest respect for the tradition. A high-performance production facility that complies with the most stringent hygiene requirements, a constant advanced development and great flexibility. More than 180 tastes and flavours, a high-end product and high requirements are the main keywords for Pâtés de la Semois.

Route du Croisé 11
6831 Noirefontaine (Bouillon)
tel. +32 (0)6 146 68 44
info@salaisons-semois.be
www.salaisons-semois.be
contact: Renaud Lahaye



Polca

HALL: 5.2
STAND: C030



Our factory is nearly 50 years specialised in the production of pates made of pork liver, duck liver and chicken liver. We also have a halal range and a vegetarian range.

POLCA
PATÉ

Lodewijk de Raetlaan 40
8870 Izegem
tel. +32 (0)5 130 81 88
info@polca.be
www.polca.be
contact: Geert Callewaert

Porcs Qualité Ardenne (PQA)

HALL: 5.2
STAND: D051



Porcs Qualité Ardenne is a cooperative run by pig farmers in the Ardennes. It was set up in 1989 by 14 producers from the region who had diversified into the production of pork. "Born and bred" in the Ardennes, PQA is synonymous with the region, an area perfectly suited for producing top-quality pork. Now totalling some 120 farmers, our pork producers produce 3 sorts of pork, all of which are marketed by PQA: Porc Fermier since 1989, Porc Plein Air since 2003 and Porc BIO since 2001.



Avenue de Norvège 14
4960 Malmedy
tel. +32 (0)8 077 03 72
info@pqa.be
www.pqa.be
contact: Jean-Claude Michel

Q-food Ardenne

HALL: 6.1
STAND: E111A



Q-food is specialized in the processing of meat into diverse meat preparations for the food service.



Les Moussières 40
6840 Neufchâteau
tel. +32 (0)9 340 97 00
info@q-food.be
www.q-food.be
contact: Fatima Aroudane



Rima

HALL: 6-1
STAND: E018



Rima is a family business with an annual turnover of around 65 million euro. Rima is big enough to compete with the best, yet flexible enough to swiftly respond to customer wishes. Our quality strategy integrates every link in the production chain, from live animal to tender cut: breeding and fattening, slaughter, cutting, transport and lab. These assets help Rima guarantee outstanding pork and beef products to all professional customers.

Slachthuislaan 1
2800 Mechelen
tel. +32 (0)1 528 00 90
info@rima.be
www.rima.be
contact: Julien De Deyn



Sadie-Toast

HALL: 5-2
STAND: C038



Sadie-Toast manufactures a wide range of canapés and appetizers, both frozen and chilled. In addition to the traditional mini vol-au-vents and mini pizzas, we offer plenty of trendy canapés, such as savoury mini waffles with various toppings, mini pitas, savoury cream puffs, mini fish shells, mini toasts and edible mussel shells. We mainly manufacture under private label and are IFS and BRC certified.



Groenstraat 1
B-8860 Lendeledé
tel. +32 (0)5 131 59 39
info@sadietoast.be
www.sadietoast.be
contact: Frederik Vandenbroucke



Salaisons de Malmedy

HALL: 5.2
STAND: D053A



Since 1958, Salaisons de Malmedy has been developing salt-cured raw ardennes hams and sausages and a wide range of cooked prepared meat products. Our production includes the Jambon d'Ardenne PGI, Saucisson d'Ardenne PGI, Collier d'Ardenne PGI, Pipe d'Ardenne PGI, nut sausages, herb sausages, pepper sausages, hot pepper sausages, farmhouse sausages, varieties of cooked meat products and an extensive range of organic products. Our values rest on the respect of time-honoured recipes in the quest for a quality product. The improvement of the quality of our products and respect of the environment are central to the evolution that we pursue.



Rue Martin Legros 30
4960 Malmedy
tel. +32 (0)8 031 00 10
a.freres@sdha.be
www.salaisonsdemalmedy.be
contact: Arno Frères

Sopraco

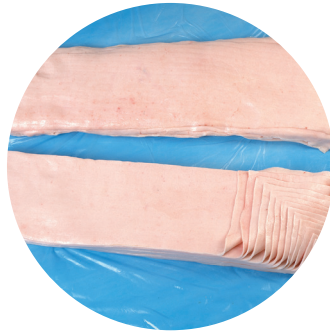
HALL: 6.1
STAND: D018



The Belgian Sopraco group is one of the main suppliers of meat in Europe. The Sopraco group integrates the complete chain of production. From cattle farming and animal feed production to slaughtering, meat preparation and logistics. This unique vertical integration enables the Sopraco group to adapt quickly to market developments and consumer trends. The Sopraco group delivers customized meat (veal, beef, pork, goat meat, game and poultry) for mass distribution, retail, butcher shops and the foodservice industry. The wide assortment of meat products consists of both technical parts as well as portioned, fresh, frozen, processed or cooked meat.



Kalverstraat 1
2440 Geel
tel. +32 (0)1 458 81 78
info@sopraco.eu
www.sopraco.eu
contact: Micheline Lambregts



Spekindustrie Van Maele

HALL: 6.1
STAND: E018



Ever since 1975, Spekindustrie Van Maele has been producing traditional natural barding fat. Thanks to our staff and the quality of our products, Spekindustrie Van Maele has evolved into an internationally renowned company. Spekindustrie Van Maele aims at obtaining a close collaboration with its customers, the growing success of our company being the best proof of our strategy and expertise. We produce barding fat in all sizes and types, according to the customer's requirements. But Spekindustrie Van Maele also produces for the meat-packing industry, such as rindless back fat, rind and cutting fat, all this in any shapes or weights according to the customer's requirements. We export our products worldwide.

Schoorbakkestraat 67 bus 1
8600 Diksmuide - Pervijze
tel. +32 (0)5 155 54 24
info@vanmaele-meat.com
www.vanmaele-meat.com
contact: Eric Van Maele

SP303 INDUSTRIE
Van Maele NV

Swaevers en Co

HALL: 6.1
STAND: E018



Swaevers & Co is a beef producer based in Belgium. We are a family business founded in 1981, with a presence in domestic and international markets such as Europe, Africa and Asia. We handle different stages in the beef production chain such as slaughtering, cutting, freezing, packing, labeling. Our products are a range of beef offals and beef cuts, varying from choice to prime quality.

Industrieweg 5
2320 Hoogstraten
tel. +32 (0)3 314 82 10
info@swaevers.be
www.swaevers.be
contact: Charlotte Swaevers

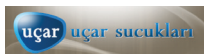
SWAEGERS
E.G. SLACHTHUIS N° 6

Ucar Sucuklar

HALL: 5.2
STAND: E068



The first production in 1980 was made by Muzaffer Ucar in our own butcher. With the experience that time gave, the job went over from father to son and this made way for a new fluent production. Our firm Ucar Sucuklar possesses 1000 m² closed ground. With 8 workers, we can make 1 ton of pure meat. Ucar Sucuklar is the first in Europe who makes homemade sucuk, pastirma, dry meat, kosova sucuk, cemen. They are all made with a lot of dedication and protection to get the right taste.



Noteborn 31 A
3650 Lanklaar
tel. +32 (0)8 975 80 66
info@ucarsucuklari.com
www.ucarsucuklari.com
contact: Murat Ucar

Van Assche Konijnen- slachterij

HALL: 9.1
STAND: C041



Van Assche, a family business of fresh and frozen rabbit meat, was established in 1985 and is renowned as a reliable partner because of its high quality products and excellent service.



Filliersdreef 38
9800 Deinze
tel. +32 (0)9 282 54 38
info@vanassche.info
www.vanassche.info
contact: Wouter Van Assche

Van Hoornweder Marcel en Zoon

HALL: 6.1
STAND: E018



The Belgian meat company Van Hoornweder Marcel en Zoon is active in the slaughtering and export of pig meat.

Vredelaan 7
8820 Torhout
tel. +32 (0)5 023 10 00
geert@vanhoornweder.be
www.belgianmeat.com/en/supplier/
van-hoornweder-marcel-zoon
contact: Geert Van Hoornweder

Van Hoornweder
Marcel en Zoon NV

Vanlommel

HALL: 6.1
STAND: A010



A Belgium based company fully dedicated to veal, that is what Vanlommel is all about. More than 65 years of experience in the production of veal taught the family how to deliver tailor-made veal solutions for their (inter)national clients. Focusing on long term B2B relationships makes Vanlommel the excellent partner for retailers, wholesalers and food services.

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contact: Leonie Vanlommel





Vannieuwenhuysse

HALL: 6-1
STAND: E018



Vannieuwenhuysse is a family business with in the meantime over 60 years' experience in cutting pig carcasses and boning pork. The company has two cutting plants in Belgium, with a capacity of 15,000 pigs a week. Vannieuwenhuysse combines craftsmanship with impeccable customer service and it manages its own distribution system with national coverage. In addition, Vannieuwenhuysse commercialises the concept pigs of the Danis Group. Duke of Berkshire and Slagersvarken are offered both as cuts and prepacked. Vannieuwenhuysse is a member of Danis Pork, which is part of the Danis Group, the Belgian market leader in the production of feed and pigs. The integrated supply chain of the Danis Group guarantees completely traceable, sustainable and safe food products.



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Van-O-Bel

HALL: 9-1
STAND: D040



Van-O-Bel is a high-tech poultry slaughterhouse and cutting plant with a capacity of over 300 ton/day. Van-O-Bel exports its dry slaughtered products to all EU members, Eastern Europe, Russia, Africa and Asia. Animal welfare, safety and environmental care are major policies within the company.



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Viande de Liège

HALL: 6-1
STAND: E117



Specialized in meat processing, Viande de Liège is a company active in slicing beef, slicing pork, pork meat products (ham, pâtés, sausages and cooked charcuterie ...). Viande de Liège works in short circuit. The oxen come from Hesbaye, Condroz, the great Province of Liège and the Ardennes. As for pigs, they are 100% Belgian. Viande de Liège can count on a solid experience of its staff. Today, 120 people work from the Liège production site and around 40 subcontractors. Viande de Liège has its own transport and logistics department (15 trucks). The customer is at the center of all our actions. Our know-how and our passion for products make the difference. We respect man, animals, planet and material. We practice our business with the utmost integrity.

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VIANDE
DE LIÈGE

Vleesbedrijf P. Wils

HALL: 6-1
STAND: E018



Vleesbedrijf P. Wils is the specialist when it comes to deboning pigs heads, with production capacity of approx. 450 tons per week. Over the course of more than half a century we have grown from a local producer to a major partner for the meat processing industry. Around 75% of products are exported worldwide. We supply fresh or frozen meat in specific cuts, with tailored fat content or special packaging, according to customer needs. We are BRC and auto-control certified.

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contact: Peter De Bruycker



Vleeshandel De Waele

HALL: 6.1
STAND: E018



Vleeshandel De Waele has grown into a medium-sized company that can include both retail, meat processing companies and international meat companies among its customers. The pork (fresh or frozen) is cut, boned and packed according to the customer's requirements. Our main objective is to market high-quality products which are safe for humans, animals and the environment, with respect for ethics and employees.



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Vlevia Group

HALL: 6.1
STAND: E113



The Belgian family-owned firm Vlevia sells processed beef products and is a leading player on the Belgian market. With operations spanning five sites and specialist subsidiaries, the group covers almost every aspect of the production chain, from live cattle fattening and trade, to closed-loop slaughter, beef cutting and processing, transport and logistics. This gives Vlevia total control of the entire production process, ensuring the products it sells meet the very highest standards. Its extensive product range includes live cattle, whole carcasses, vacuum-packed and frozen meat, and consumer portions. All its premises meet the strictest international standards and hold IFS, BRC and other quality certifications.



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Vlevy

HALL: 5.2
STAND: D033



Vlevy specializes in the production of cooked and fermented meat products for the pizza and convenience food markets. We have a wide range of IQF meat ingredients and pizza toppings, such as high-quality ham, turkey, chicken, beef, pepperoni, salami and chorizo - for wholesalers, food service and ready-to-serve meal producers. A range of products that perfectly fits today's catering and convenience market. Vlevy is BRC-A and IFS certified which guarantees that the entire production process runs according to these stringent quality procedures. We aim to continuously improve, simplify and standardize our methodology, to achieve the highest possible level of professionalism.

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Volys

HALL: 5.2
STAND: D039



Volys Star is an innovative specialist in high quality chicken and turkey products. Founded in 1946 in Lendeled (Belgium), Volys Star produces a wide range of prepared chicken and turkey products, representing a total tonnage of 17,000 tons and a turnover of 100 million euros in 2016. Cold cuts, breaded meal components and precooked products made with chicken and turkey are sold in both refrigerated and fresh-frozen form, through retail, butchers and food service suppliers or as semi-finished products for industrial clients. The company's main markets are the Benelux countries, France, the UK and the Middle East, but Volys Star exports to many international clients as well.

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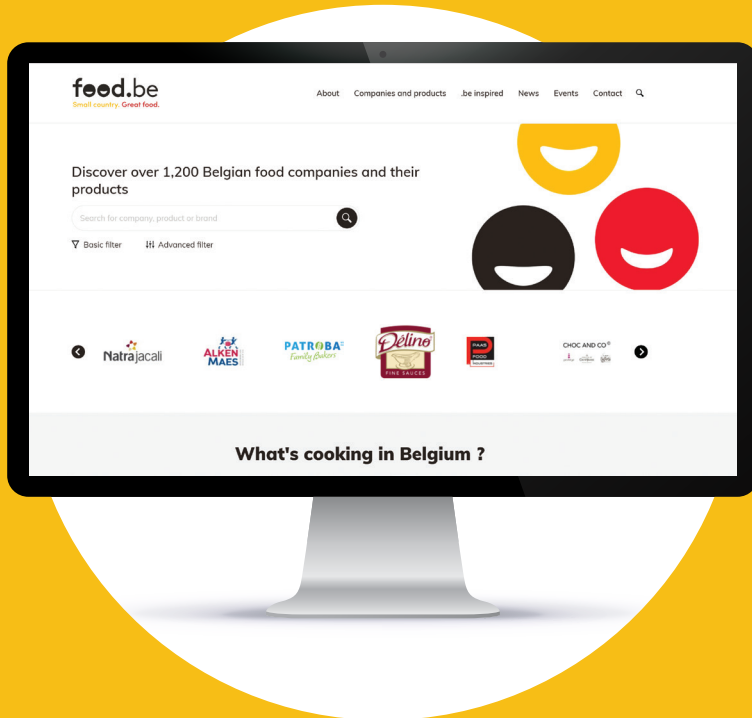
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