

Belgian food companies at SIAL 2018



FLANDERS
INVESTMENT &
TRADE

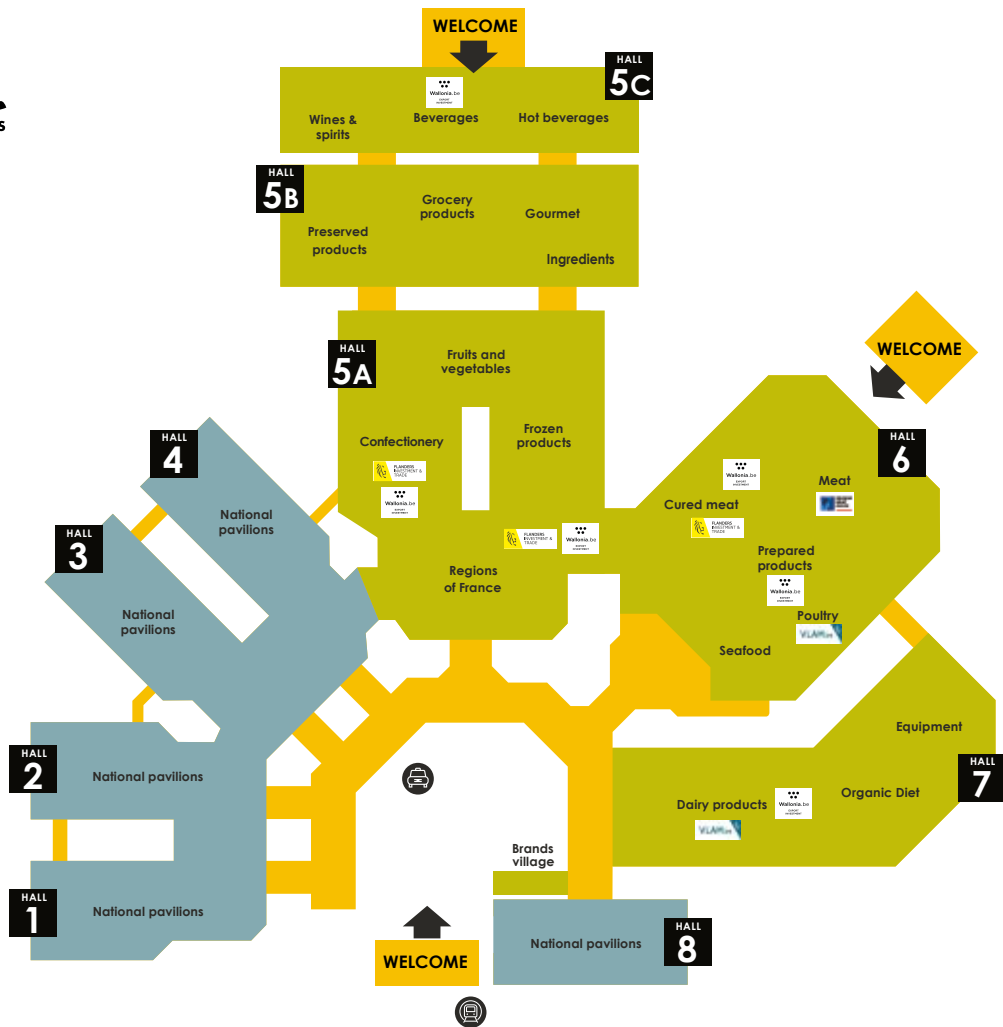


Wallonia.be

EXPORT
INVESTMENT

food.be

Small country. Great food.



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Fevia (the federation of the Belgian food industry) is the umbrella trade association of the Belgian food industry. Fevia represents companies and industry associations active in the production and processing of Belgian food and beverages. Fevia and its members position Belgian food and beverages internationally with the collective promotional brand “Food.be – Small Country. Great Food” to highlight the main strengths of Belgian food: quality, diversity and innovation.

Quality and food safety throughout the chain

The independent Belgian Federal Agency for the Safety of the Food Chain monitors the compulsory self checking system, based on the European HACCP legislation and certified by third parties.

Diversity is in our DNA

Belgium is famous for its chocolates, beers and Belgian fries. But Belgium is also a global leader in vegetable and fruit products, meat, cookies, cheeses and other dairy products.

Unique innovation model

Belgian companies are leaders in product and process innovation and are supported by two unique knowledge institutes for innovation:

Flanders FOOD (www.flandersfood.com) and Wagralim (www.wagralim.be)

Fevia

Wetenschapsstraat 14
B-1040 Brussels
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-  info@food.be
-  www.food.be
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-  twitter.com/Food_be
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Managing director:

Bart BUYSSE

Secretary general Fevia

Vlaanderen: Nadia LAPAGE

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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CEO: Claire TILLEKAERTS

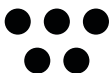
Delegates: Annemieke DE TOLLENAERE

Hilda DEBIE

Sara CAUDRON

STANDS:

- Cured meat: hall 6 , 6 B 118
- Frozen products: hall 6, 6 C 002
- Confectionery: hall 5, 5A D 152



Wallonia.be

EXPORT

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: Maïté FERREIRA

Eric LEJEUNE

Arlette TANASIJEVITCH

STANDS:

- Beverages: 5C D 064
- Confectionery: 5A E 082
- Frozen products: 6 C 024
- Cured meat: 6 C 135
- Prepared products: 6 F 136
- Dairy products: 7 E 152



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 and an unparalleled service. It is a **unique network** of 11 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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🌐 www.greenseedgroup.com/belgium

Managing director
Green Seed Belgium:
Philip HOREMANS

Beverages



B-Blue Nutraceuticals

HALL: 5C
STAND: H 158



B-Blue Nutraceuticals is a nutraceutical company innovating in the field of nutrition and health. Winning Product of 'Réseau Entreprendre'. The company launched in France and Belgium, B-blue: a fresh spirulina drink, highly antioxidant and naturally blue.

Be4Lab

HALL: 5C
STAND: D 070



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, rehydrating, low sugar (barely 3.9g sugar/100ml). 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.

9



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4800 Verviers
tel. +32 (0)486 32 55 93
contact@b-blue.com
www.b-blue.com
contact: Olivier Malmendier



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

Brasserie C

HALL: 5C
STAND: D 066



Created in 2012, the micro brewery was built around Curtius beer, its first creation. Curtius is a blonde beer triple brewed from 2 barley malts and 1 wheat malt. Its blend of 3 hops offers it great balance between sweetness and bitterness, whilst also offering discreet citrus flavours. Brasserie C aims to be a developer of recipes and brewing concepts, with also 2 others brands: Smash {C}, a generously hopped beer brewed from a single malt and a single hop which is exclusively used as an aromatic to express a distinct fruity bouquet and slightly bitter flavours, and Black C, a stout brewed with a high roasted malt content and aromas of coffee and chocolate and powerful bitterness.

BRASSERIE (C)

Impasse des Ursulines 14-24
4000 Liège
tel. +32 (0)491 36 81 40
info@brasseriec.com
www.brasseriec.com
contact: Julien Fox

Brasserie d'Ebly

HALL: 5C
STAND: DE 078



La Corne du Bois des Pendus is the only beer in the world that is served in a horn shaped glass. The beer's name La Corne du Bois des Pneuuds translates as The Horn shaped Forest of the Hangman. The name comes from an Ardennes legend dating back to 1636. La Corne du Bois des Pendus has a unique trilogy of beers, consisting out of Blond, Triple and Black. And taste our last refreshing beer, la Corne Fruitiness zero sugar!



Rue Champs-Claire 4
6860 Ebly
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info@lacorneduboisdespendus.be
www.lacorneduboisdespendus.be
contact: Gaëtan Patin

Brasserie de Bertinchamps

HALL: 5C
STAND: E 071



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 nor 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.

Brasserie de l'Abbaye d'Aulne - Brasserie ADA

HALL: 5C
STAND: D 074



Like many Belgian abbeys, the Cistercians of Aulne Abbey had been brewing their own beer since the Middle Ages. The Abbey had to provision about 1,000 friars and monks. Strong beers like Blonde, Brune and Triple were served on special occasions. Lighter beers were for daily consumption. In 1849, the brewery was closed. Some 100 years later, lay persons were allowed to brew abbey beers for the first time. Brasserie de l'Abbaye d'Aulne revived the brewing business in 1950. Today, the Abbey produces its specialty Belgian beer following the traditional brewing arts of its founders, the Cistercian monks of Aulne Abbey.

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www.bertinchamps.be
contact: Jean-Philippe Humblet



Vandervelde 201
6563 Gozée
tel. +32 (0)7 156 20 73
contact@brasserieada.be
www.abbayedaulne.com
contact: Roderick Rameckers

Brasserie de l'Abbaye du Val Dieu

HALL: 5C
STAND: DE 062



12 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 Bocq

HALL: 5C
STAND: E 077



Brewery du Bocq beers are made using only premium quality ingredients. This applies to the malt, hops, yeast and the water, that must be pure and which is drawn from the ground water extending under the brewery. The brewery's expertise mainly lies in the production of top-fermentation specialty beers with refermentation in the bottle. The brands are: blanche de Namur, elected as the world's best wheat beer, blanche de Namur rosee, Gauloise blond, dark, amber, red fruits, triple & Christmas, saison 1858, triple Moine and deugniet.



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5530 Purnode
tel. +32 (0)8 261 07 80
brasserie@bocq.be
www.bocq.be
contact: Carmelo Sutera

Brasserie du Lion

HALL: 5C
STAND: E 069



The Brasserie Lion has been founded by two young entrepreneurs, Alexis and Laurent with the purpose of giving a dynamic and modern vision to the Belgian craft beer world. Since January 2017 the brewery and beers are certified organic. Today their fine craft beers are available in Belgium, Luxemburg, Switzerland, France, Japan, China and Taiwan. Located in Waterloo, the city of the Lion, the Brasserie Lion is specialized in the design and production of high end craft beers.



Clos de Rambouillet 13
1410 Waterloo
tel. +32 (0)498 80 09 79
contact@brasserielifion.com
www.brasserielifion.com
contact: Laurent de Volder

Brasserie Elfique

HALL: 5C
STAND: E 063



It was in the old family farm that André Grolet began the adventure in 2005. He was motivated by the need to make use of the buildings as well as a great desire to encourage regional commerce. So, he decided to try and realise a dream he had: to produce his own beer! That was the start of the Au Grimoire des Légendes micro-brewery. The Elfique Ambrée had arrived. The quality of the product soon met with universal praise and success followed. He moved on with the Triple Brune dark beer, a craft beer which was also very successful, obtaining several medals at competitions. Over the years, the brewery developed and took the brand name: 'Elfique'.

13



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tel. +32 (0)493 30 44 36
sales@elfique.be
www.elfique.be
contact: Sonia Marchione

Brasserie La Binchoise

HALL: 5C
STAND: D 072



14 La Binchoise is an artisanal Belgian brewery founded in 1836. We are brewing several ranges of beers: blonde, brown, triple, amber, organic, fruity and barley beers (aged in armagnac or whisky casks). Our experience and a very strict selection of ingredients allow us to create unique recipes such as high fermentation beers with secondary fermentation in the bottles.



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tel. +32 (0)6 437 01 75
marketing@brasseriebinchoise.be
www.brasseriebinchoise.be
contact: Pierre-Yves Jacqmin

D.B.C.T.

HALL: 5C
STAND: E 073



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.

Tonga

Rue de Nivelles 43
1476 Genappe
tel. +32 (0)6 777 13 69
d.b.c.t@outlook.be
contact: Putzeys Alfred

Daily Sirupi by N.C.B.

HALL: 5C
STAND: D 078



Creator, preparer, manufacturer and distributor of organic products of the highest quality such as birch sap. 100% Pure drinks and original fruits syrup. The only one in the market with just fruits (not concentrated) and sugar. Nothing added.



Rue de l'abbaye 2
1380 Lasne
tel. +32 (0)2 331 32 72
info@dailysirupi.com
www.dailysirupi.com
contact: Michel Mauren

Distillerie Radermacher

HALL: 5C
STAND: DE 077



Founded in 1836, the Radermacher distillery is the oldest in Belgium. Today, an experienced team is still producing a wide range of grain and fruit spirits, liqueurs (chocolate) and aperitifs. Since many years, it is also part of the small group of Belgian whisky producers and is the first to have started the development of an organic range. This range contains different gins, limoncello, vodka and rum.



Spitalstrasse 50
4730 Raeren
tel. +32 (0)8 785 82 32
online@distillerie.biz
www.distillerie.biz
contact: Yves Emonts &
Bernard Zacharias

Neobulles

HALL: 5C
STAND: E 065



16 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 has been a member of the Heineken Group since 2012. In addition to its own three brands, Neobulles is also the exclusive distributor in BeNeFraLux of a series of strong brands including Twist and Drink, as well as international brands like Rubicon, Oshee and the three Austrian Trappist beers Gregorius, Benno and Nivard of the Stift Engelszell brewery.



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4890 Thimister
tel. +32 (0)8 736 10 60
info@neobulles.be
www.neobulles.be
contact: Carol Brugmans

Noble Drinks

HALL: 5C
STAND: H 011



No-Ble Natural Elite Drink is the new standard in the world of healthy softdrinks. Discover the art of energy in this sparkling lifestyle softdrink. Unlike other softdrinks, No-Ble Natural Elite Drinks are crafted from healthy 'superfruits', extracts and flavors. No-Ble Natural Elite Drink does not contain any caffeine or taurine or any derivatives from these. No-Ble Natural Elite Drink will raise your standards. The drink stands for luxury, exclusive, extravagant, charismatic, powerful, healthy, successful and sensual. No-Ble Natural Elite Drinks are produced under the strictest quality regulations. The production is BRC and IFS certified. It's also halal certified.



Kwatrechtsteenweg 105
9230 Wetteren
tel. +32 (0)9 395 02 00
info@nobledrinks.com
www.nobledrinks.com
contact: Donald De Groof

Confectionary



Alimad Food

HALL: 5A
STAND: E 090



Specialising in liquid and semi-liquid food products, Alimad was created in 1985 in Brussels. In 2006, a subsidiary named Alimad Food opened a new production site, in Ghislenghien. Our oriental fine pastry products are by far the best on the market, in terms of quality, aroma, flavour and price.

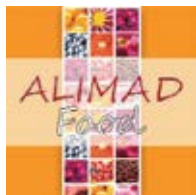


Altesse Quality Food

HALL: 5A
STAND: E 092



Altesse Quality Food is a Belgian manufacturer of several cold sauces and mayonnaise in top down squeeze and old fashioned jars, with our brand and private label. We work exclusively with natural ingredients and without preservatives. Our customers are retailers, wholesalers for food service and fine food distributors.



Avenue des Artisans 40
7822 Ghislenghien
tel. +32 (0)6 828 52 85
info@alimad.be
www.alimad.be
contact: Samir Abousleiman



Rue de la Gelée 4
4800 Verviers
tel. +32 (0)4 240 92 40
export@altesse.be
www.altesse.be
contact: Bernard Schwanen

Belberry Preserves

HALL: 5A
STAND: D 156



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.

Bijenhof

HALL: 5A
STAND: E 177



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.

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tel. +32 (0)5 622 05 60
info@belberry.com
www.belberry.com
contact: Thierry Vandererfven



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8501 Bissegem
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desk@bijenhof.be
www.bijenhof.be
contact: Jeroen Deboeverie

Biscuiterie Delacre

HALL: 5A
STAND: E 094



20 Delacre is a Belgian company with roots in the marriage of true Belgian chocolate and fine biscuits. The story started with Charles Delacre, pharmacist, who prescribed chocolate as a fortifier in his pharmacy near the Brussels Grand Place in the 1870's. Today we offer a wide range of biscuits. Our iconic biscuits are Cigarettes Russes, Marquissette and Biarritz, magnified through biscuits assortments. In the pursuit of our heritage, we are proud to contribute to moments of emotions.



Avenue E. Van Becelaere 2
1170 Brussels
tel. +32 (0)2 467 18 00
info@delacre.com
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contact: Bart Jacobus

Biscuiterie JL Brichard

HALL: 5A
STAND: E 088



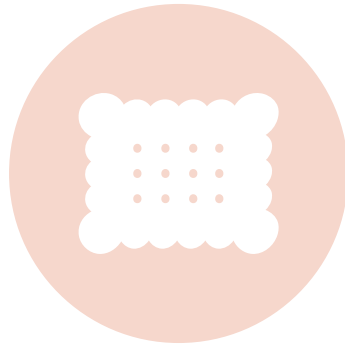
The Brichard Biscuit and Waffle Factory was created in 1969. The business began by making and selling waffles. Today, Biscuiterie Brichard sells a wide range of industrial waffles and pastries individually packaged and in family packs, as well as an extensive selection of biscuits, truffles and individually packaged chocolates. Brichard Biscuit and Waffle Factory responds to its customers requirements by providing an extensive product range and outstanding customer service. Our well-established logistics department enables us to deliver Brichard and distributor brand products throughout France and Europe with short delivery times.



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tel. +32 (0)8 140 29 94
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www.jlbrichard.com
contact: Olivier Doneux

Biscuiterie Seghers

HALL: 5A
STAND: D 110



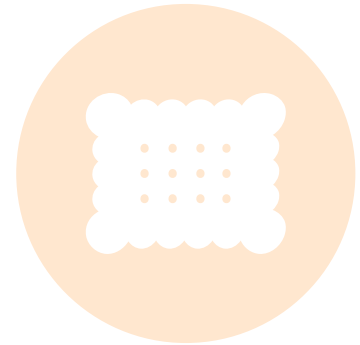
Seghers Biscuiterie is a well known family owned company established in 1962. We produce a comprehensive range of popular products such as Swiss rolls, coconut cakes, puff pastries, battenbergs and mini rolls. We operate very modern automated production lines, which enables us to offer high quality products at very competitive prices and be flexible to our customers needs. All or our products can be produced in private label if the volumes are sufficient. Our business has grown year on year and we pride ourselves in the quality of product we produce and the service and flexibility we offer.



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9140 Temse
tel. +32 (0)3 710 65 65
info@biscuits.be
www.biscuits.be
contact: Joris Seghers

Biscuiterie Thijs

HALL: 5A
STAND: E 129



Waffles, crispy waffles and caramelized biscuits. Leader on the private label market. Our production unit is responding at the high quality standard for IFS/BRC/RSPO segregated/UTZ. More than 20 production lines.



Het Park
2288 Grobbendonk
tel. +32 (0)1 423 71 44
info@biscuiteriethijs.be
www.biscuiteriethijs.be
contact: Diana Jasica

Boerinneke

HALL: 5A
STAND: E 135



22 Boerinneke-Marino is a Belgian manufacturer of chocolate spreads like hazelnut spread, dark chocolate spread, almond spread and speculoos spread. For dietary purposes we can offer dark chocolate spread without added sugar, Stevia-sweetened hazelnut spread 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 have the capability 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: Paul-Henri Verhelst

Bostani Chocolate Belgium

HALL: 5A
STAND: E 095



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, celebrations 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 dedicated for all occasions: luxury boxes, personalized souvenirs for weddings, birthdays and anniversaries.

Bostani
CHOCOLATIER
Belgium

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1480 Saintes (Tubize)
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export@bostani.be
www.bostani.be
contact: Ben Nemayechi

Bruyere Chocolates

HALL: 5A
STAND: F 099



Since 1909, chocolate for us is synonymous with dreams, passion and limitless creations. We only use a 100% pure cocoa butter chocolate and we do not incorporate any conservatives in our products. Thanks to a rigorous control of quality and a large range of chocolates, we today export more than 60% of our production.



Rue François Léon Bruyere 38
6041 Gosselies
tel. +32 (0)7 123 23 89
contact@bruyere.eu
www.bruyere.eu
contact: Maxime Branne

C.R.V. Corthouts

HALL: 5A
STAND: E 139



C.R.V. Corthouts is a Belgian producer of organic biscuits for baby's and children and producer of biscuits without addition of sugar, e.g. filled biscuits - cream, co-extrusion, chocolate, jam.. Producer private label.



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Café Liégeois

HALL: 5A
STAND: F 087



24 Since 1955, Café Liégeois has selected and roasted the finest coffee beans. The Walloon market leader has grown to become a master coffee roaster on an international scale, without losing the love for the product that characterises the work of a craftsman. Café Liégeois provides logistics for its products and offers a comprehensive service to its professional customers. In addition to its coffee, milk and sugar brand products, Café Liégeois personalises these products for your brand. By choosing to distribute Café Liégeois products under your brand, you will be associating your corporate image with premium products of guaranteed quality. We operate our own packing and printing facilities.

Candy Pack Belgium

HALL: 5A
STAND: F 081



Candy Pack Belgium is the solution for your candy project! With a wide range of confectionery products and a large expertise in packaging development, the company offers bespoke solutions to meet all your requirements. For many years the company has been specialised in private label candy projects for important retailers. Innovation, flexibility and quality are the proven assets of this ambitious business based at the crossroads of Europe.



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www.cafe-liegeois.com
contact: Michel Liégeois



Avenue des Biolleux 2/Z
4800 Petit-Rechain
tel. +32 (0)8 729 38 40
info@candypack.be
www.candypack.be
contact: Charlotte Meeckers

Choc And Co

HALL: 5A
STAND: E 104



Choc And Co is a family business that exists since 1964. We make fine Belgian chocolate in a traditional way. We produce Neapolitans, mini tablets, bars, tablets, pralines, truffles while working regular chocolate but no sugar added and Stevia, organic & fairtrade. Our main brands are Café-Tasse, Perlège (high-end stevia), Bel Arte, and arosa. Our research and development department is dynamic and constantly innovating. Quality and service are our keywords. We are the perfect partner for your customized projects.

CHOC AND CO®



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www.chocandco.com
contact: Andrea Gemblér - Florence
Boucheron - Philippe Lellouche**

ChocDecor - Belfine

HALL: 5A
STAND: D 136



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!

25



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

Colac

HALL: 5A
STAND: E 149



Colac is a family owned company, established in 1981 (Antwerp-Belgium). Colac is specialised in fruit-, chocolate and caramel preparations and sauces. Colac presents a wide range of products ready-to-use, suitable for the foodservice and retail market. We are continuously developing new products in order to differentiate ourselves and to be ahead of the newest tendencies in the market.

Colex

HALL: 5A
STAND: E 163



Colex is specialised in the supply of food and non-food products anywhere in the world. A very wide range of quality products at the lowest prices. We offer a complete service from the supplier to the port of destination. Ask for a personalised offer.

26



Biezenstraat 27
2340 Beerse
tel. +32 (0)3 312 49 10
info@colac.be
www.colac.be
contact: Kelly De Schepper



Edingensesteenweg 196
1500 Halle
tel. +32 (0)2 360 10 40
colex@colex-export.com
www.colex-export.com
contact: Johan Dostert

Confiserie Thijs

HALL: 5A
STAND: D 162



A truly sweet partner. More than 80 years producer of sweets.
Specialities: three coloured jellies, sugar lollipops and nougat/salmiak lollipops. Delightful products and flexible, personal service: the distinctive hallmarks of Confiserie Thijs.

Confiserie Van Damme

HALL: 5A
STAND: E 167



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.

27



Industriepark Noord 20
9100 Sint-Niklaas
tel. +32 (0)3 766 18 18
info@confiserie-thijs.be
www.confiserie-thijs.be
contact: Joris Thijs & Gina Cant



Voordestraat 34
9230 Wetteren
tel. +32 (0)9 366 08 29
info@mrmallo.com
www.mrmallo.com
contact: Robin Van Oudenhove

Confiserie Vandenbulcke

HALL: 5A
STAND: DE 122



Vandenbulcke Chocolatier is a third generation, family owned company which has been working in the great Belgian chocolate making tradition since 1949. Our company is specialized in the production of chocolate pralines, sea shells, truffles, tablets and seasonal gift items. Today our company is present in more than 50 countries world wide and is serving retail customers such as Auchan, Carrefour, Aldi etc.

vanderBulcke

Oude Ieperseweg 64
8501 Heule
tel. +32 (0)5 636 40 80
info@vandenbulcke.com
www.vandenbulcke.com
contact: Jelle Vandenbulcke



Confiture l'Ardennaise

HALL: 5A
STAND: E 086



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.



Route de Marche 2
4190 Xhoris
tel. +32 (0)4 228 91 59
contact@confiturelardennaise.com
www.confiturelardennaise.com
contact: Nele Van Gerwen



Couplet Sugars

HALL: 5A
STAND: E 098



Couplet Sugars is a Belgian producer of dry sugar specialties made from beet sugar. Based on our 170 years of experience, we have developed a large product range, including fondant powders, icing sugars, pearl sugars, coated pearl sugar and brown sugars. High quality products, innovation and customer service are our key words. We distribute our sugars worldwide.



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

Delafaille

HALL: 5A
STAND: E 171



We are a company producing chocolates under our own labels Delafaille & Belvaux with great care for quality and with real craftsmanship. We have a history of more than 10 years and we continuously work on innovating new products to fulfill the needs of our customers. Private label from product to packaging is a well known possibility for our factory.



Doornpark 16 zone C
9120 Beveren
tel. +32 (0)3 620 20 70
info@delafaille.be
www.delafaille.be
contact: Steve Maryns

DELICI

HALL: 5A
STAND: D 087



30 DELICI is a leading Belgian manufacturer of chilled and frozen dessert products. This we achieve thanks to state-of-the art production equipment, using only the highest quality raw materials and a lean-and-mean company structure. Besides our own brand label DELICI, private label is our core day-to-day profession. Our team operates in retail, but also airline catering, food-service and B2B-markets globally. It is our intention to stay ahead of the game and constantly deliver out-of-the-box desserts. We develop not only for, but also together with our customers. DELICI is IFS, BRC, UTZ and RSPO certified.



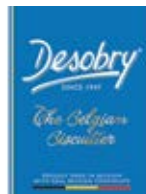
Fiertelmeers 118
9600 Ronse
tel. +32 06 945 28 25
steven@delici.be
www.delici.be
contact: Steven Himpe

Desobry

HALL: 5A
STAND: E 091



Everything started in 1947 when Léon Desobry baked his own biscuits recipes in his workshop. Decades later, the brand has kept the secret recipe and delights customers from all around the world in more than 42 countries. Created with fine culinary excellence, Desobry biscuits are authentic Belgian products made with real Belgian chocolate, which gives the unique taste of our biscuits! Considered as one of the most delicious biscuits brand in the world, Desobry's main concern is the elaboration of biscuits that are synonymous with refinement, pleasure and discovery. In line with the real Belgian chocolate heritage, Desobry's recipes include several subtle chocolate flavors.



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7500 Tournai
tel. +32 (0)6 989 17 50
info@desobry.be
www.desobry.be
contact: Dimitri Van Meerbeek

Destrooper-Olivier

HALL: 5A
STAND: E 159



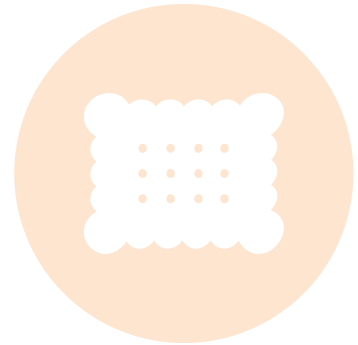
The “art of Baking Biscuits”, that’s what Belgian Butters is all about. Our traditional, 2nd generation family company, is renowned for its wide sophisticated range of finest pure butter biscuits. All our delicacies are made with the utmost care, using natural ingredients such as real butter, cream, 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 Van Craeynest

Dimabel

HALL: 5A
STAND: D 132



Waffle bakery Dimabel is a Belgian artisan waffle bakery which is already more than 20 years specialized in the development, production and sales of organic, fair trade, sugar free & premium waffles. We offer waffles for retail, health food & diet store, (biological) supermarkets, discounters, catering, vending, food services and export, available in diverse packages with standard or tailor-made recipes.



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8900 Ieper
tel. +32 (0)5 733 85 88
info@dimabel.be
www.dimabel.be
contact: Didier Clarisse

DV Foods

HALL: 5A
STAND: D 116



32 DV Foods is a young and dynamic company started up in the beginning of the 90's in Meulebeke, Flanders. 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. Since 2009, it is located in a new infrastructure, with a company surface of +/- 6000 m2. 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.



Gentstraat 56
8760 Meulebeke
tel. +32 (0)5 148 52 64
info@dvfoods.be
www.dvfoods.be
contact: Marnix Dhaene

Flavence

HALL: 5A
STAND: F 091



Flavence is a very flexible Belgian flavour house that has specialised in the development of high quality natural flavours. Our natural flavours are also suitable for organic products. We moved into our new facility in Seneffe (near Brussels) a few years ago. Thanks to our new production unit, we are able to supply various quantities adapted to your specific needs (from 1kg to 100 tons). We are also known for the quality of our technical documents. Beside our standard range, we also provide a very large range of kosher and halal certified flavours. Do not hesitate to request a catalogue or some samples.



Parc Industriel
Paysager de Tyberchamps 25
7180 Seneffe
tel. +32 (0)6 423 88 00
info@taste.be
www.flavence.com
contact: Sandrine Braet

Gicopa

HALL: 5A
STAND: F 097



The Gicopa candy factory/bakery is a family owned company in the south east region of Belgium (Liège) specialized in the production of hard candy since 1895. We use the best quality ingredients and aromas to deliver our authentic flavours. Bestsellers are the Violette, the very sour cherry and the flower mix (mix of flower shaped candies of different flavours: violet, mandarin, cherry, lemon, kiwi). Our small structure allows us to develop a personalized candy with the flavour and colouring of your choice. We are certified FSSC22000. All major retailers in our domestic market trust our brand (Delhaize, Carrefour, Colruyt Group,...) as well as major out of home retail players.



Rue Lileutige 122
4140 Sprimont
tel. +32 (0)4 264 00 95
contact@gicopa.be
www.gicopa.be
contact: Nadia Grégoire

Hamlet International

HALL: 5A
STAND: D 128



Hamlet presents a complete range of chocolates. We offer unique products and sales concepts, guarantee quality, punctual deliveries, 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.



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9120 Vrasene
tel. +32 (0)3 750 99 50
info@hamlet.be
www.hamlet.be
contact: Marcia Geltmeyer

Hugo Wafels

HALL: 5A
STAND: E 100



Hugo Wafels is an independent Belgian family company and was founded in 1990. Our premium waffles are made in an artisan way with the best ingredients and contain no preservatives. "So Waffelous" is a brand which has been developed for export. In this range, we propose traditional waffles and waffles crisps: plain, with topping and with no added sugar.

KlingeLe Chocolade

HALL: 5A
STAND: E 143



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!

So Waffelous
— PREMIUM QUALITY WAFFLES —

Rue de l'Atelier 6
1480 Tubize
tel. +32 (0)2 381 03 67
michael@hugo-wafels.be
www.hugo-wafels.be
contact: Michael Cernetig

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: Eline Blanchaert

Lilly's Cakes

HALL: 5A
STAND: D 178



A traditional wholesale bakery that combines the family recipes of the former Biscuiterie Boone in Ghent, Biscuiterie Jacky in Antwerp and the waffle producer Alliance in Hasselt to create an assortment in which every single cake guarantees sheer unadulterated pleasure. Thanks to its ongoing investments in the most advanced industrial production processes, Lilly's Cakes has become the specialist baker of frangipane cakes, genoise cakes and soft waffles. Superior private label pastries for all different retail formulas. The company offers private label for discounts, supermarkets, cash & carry outlets, wholesalers and vending. Lilly's Cakes is BRC, IFS, ACS, Kosher and RSPO certified.



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9170 St. Gillis Waas
tel. +32 (0)3 707 08 04
info@lilyscakes.be
www.lilyscakes.be
contact: Yves Boone

Maître Jopil

HALL: 5A
STAND: D 149



Maitre Jopil is the specialist in liquid caramel. Our home made products are dedicated for ice cream, bakery, chocolate industries, but also for the food service and horeca activities. Since years, our collection of caramels was developed with the greatest attention and with our know how, to offer you a taste without equal of many uses. Add fun to your desserts.

35



Boulevard Initialis 5
7000 Mons
tel. +32 (0)6 539 49 40
caramel@iscalsugar.be
www.maitrejopil.com
contact: caramel@iscalsugar.be

Meurens & Rodrigues

HALL: 5A
STAND: E 084



36 Meurens & Rodrigues is a Belgian enterprise founded in 2009. Its co-founder Martine Meurens is the granddaughter of Clement Meurens, who developed in the 1930's the Sirop de Liège, a fruit spread that became one of the most appreciated products of Belgium. Meurens & Rodrigues introduced the same product in liquid format, with the name Belgian Fruit Syrup Martine Meurens. The liquid version makes it easier to use and creates plenty of new applications.



Rue de Battice 53
4880 Aubel
tel. +32 (0)8 768 79 59
helio@sirop-liege.com
www.sirop-liege.com
contact: Martine Meurens

Millesime Chocolat

HALL: 5A
STAND: E 096



Based in Liège Millésime Chocolat is one of the rare chocolate manufacturers in Belgium to work straight from the cocoa bean: 'From the bean all the way through to the bar', also known as 'Bean-to-Bar'. We are the only one to produce exclusive vintage chocolate, from a very precise origin and geography. We only work with beans from exceptional plantations with a unique range of sensory properties. We never blend harvests, origins or vintages. Our beans grow on trees which respect the ancestral genetics of cocoa trees.



Rue de la Brasserie 8
4000 Liège
tel. +32 (0)476 75 32 91
jc@millesime-chocolat.be
www.millesime-chocolat.be
contact: Jean-Christophe Hubert

Mulder Natural Foods

HALL: 5A
STAND: D 140



Mulder Natural Foods is a leading private label producer of conventional and organic breakfast cereals and offers B2B solutions for the food industry. We have a complete range of granolas and crunchies, (oven-baked) muesli, porridge, flakes and kids cereals. In order to meet every customer's need, we developed tasty sugar reduced products and we offer a conventional and organic range of gluten free products such as puffed quinoa, amaranth, rice etc. Following the trends, we pack in doypacks and have on-the-go solutions. At Mulder we never compromise on quality. With state of the art machinery, the finest ingredients, higher level quality certificates and a premium service we make the difference.



Beversesteenweg 584
8800 Roeselare
tel. +32 (0)5 170 82 82
salesmnf@muldernaturalfoods.be
www.muldernaturalfoods.com
contact: Inge Bracke

Natra

HALL: 5A
STAND: D 144



Natra is today one of the leading companies in Europe specializing in chocolate products for the private label brand and other food companies, as well as in cocoa derivatives. Natra's consumer goods division is responsible for the manufacturing of chocolate tablets, count-lines, spreads and Belgian chocolates and specialties, which are commercialized mainly in Europe, with Germany, France, Belgium, Holland, Spain and United Kingdom as main markets. Similarly, the company is committed to its expansion into markets beyond Europe, with special focus placed in North America and China.

37



Brugsesteenweg 95
8450 Bredene
tel. +32 (0)5 934 03 30
info.nj@natra.com
www.natra.com
contact: Ane Hernandez

Natur'Inov

HALL: 5A
STAND: E 246



38 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 bulk organic products. 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 its advice and support its customers in the choice of organic products, depending on the trade area. Discover our new Crispyzz, a range of freeze dried fruits, Veggizz, our vegetable chips, our Belgian chocolates and mixes of superfruits.

naturinov

Rue de la Terre à Briques 29
7522 Marquain
tel. +32 (0)7 121 37 30
info@natur-inov.com
www.natur-inov.com
contact: Elena Berkova

Pâtisserie Alsacienne Bloch

HALL: 5A
STAND: E 121



Founded in 1899 Boulangerie Bloch has become an icon in Belgium. Today the fast growing company combines loyalty to the authentic recipes and premium quality with the most modern production facilities. Most popular products are rolls, cakes, pies, pastries, bakery snacks, pizza pies, cheese rolls and salty snacks. All products are chilled or frozen.



Houtstraat 46
9070 Destelbergen
tel. +32 (0)9 229 05 11
info@bloch1899.be
www.bloch1899.be
contact: Frederik Van Nuffel

Poco Loco Snack Food

HALL: 5A
STAND: E 115



Poco Loco has over 20 years of experience in producing flour tortillas, tortilla chips, taco shells, spice mixes, 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 products under the Poco Loco brand, but we will also be more than happy to share our experience and develop our private label ideas.



Rumbeeksegravier 157
8800 Roeselare
tel. +32 (0)5 124 80 22
info@pocoloco.be
www.pocoloco.be
contact: Marc Montigny

Rabeko Products

HALL: 5A
STAND: D 170



Rabeko is a family business that produces for more than 20 years high quality products like chocolate spread, jams and a wide range of sugar and fat free products. Our latest unique creation are low calorie, sugar and fat free sauces like ketchup, mayo and many more delicious flavors.

39



Grensstraat 135
9032 Wondelgem
tel. +32 (0)495 51 28 08
info@rabeko.be
www.rabeko.be
contact: Claus Koen

Ravico

HALL: 5A
STAND: E 155



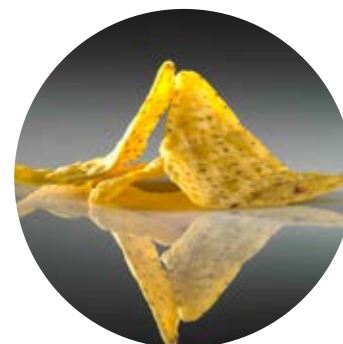
Established in 1907, the family owned company Ravico is producing bakery ingredients for the industry, hotel and restaurant business, bakery, chocolate and dessert makers, as well as for confectionery makers. Ravico covers a complete range of chocolate products (couvertures, decorations, cups, drops), tarts (savoury or sweet), puff pastries, cocktails 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 low sugar products. Ravico's team commits itself to grant you the best service and has a long experience in export to all over the world.



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1840 Londerzeel
tel. +32 (0)5 231 94 20
info@ravico.com
www.ravico.com
contact: Olivier Beaumont

Roger & Roger

HALL: 5A
STAND: F 089



ROGER & ROGER produces a wide variety of top quality potato and corn-based chips and snacks. Based in Mouscron, our family business distributes and exports crisps to more than 60 countries. Founded in 1999, we developed into today's modern and dynamic company.

We work with 250 enthusiastic, flexible and ambitious employees and we manage the entire production of our broad range, from the selection of the raw materials to packaging and distribution. Under the motto "A FAMOUS NAME IN SNACKS", we do our utmost to earn our customers' confidence and achieve the status of preferred supplier of top quality crisps and snacks. Our job is not just delivering a product but also building close and lasting relations with our customers. Within this framework, it is essential that we understand the specific needs of the market, and that we proactively reflect and propose solutions that target the constant optimization of our cooperation.

We have a range of POTATO CRISPS with six varieties with flavours ranging from timeless classics to more trendy ones. Furthermore we fry TORTILLA CHIPS to be able to offer a complete range to our various partners.

All our products are available under the distributors brand or under one of our own brands. While Western Europe absorbs most of our production, we also supply to other countries and the number of exportmarkets is growing fast.

Roger & Roger
A FAMOUS NAME IN SNACKS

Rue de la Bassée 1
7700 Mouscron
tel. +32 (0)5 684 00 30
info@rogerandroger.com
www.rogerandroger.com
contact: Peter Traas

Royale Lacroix

HALL: 5A
STAND: F 103



Royale Lacroix: 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.



Avenue Gonda 4
4400 Flemalle
tel. +32 (0)4 338 84 84
info@royalelacroix.be
www.royalelacroix.be
contact: Audrey Stembert

Smet Chocolaterie

HALL: 5A
STAND: E 125



Smet Chocolaterie has been a pioneer in the chocolate industry for more than five decades, and after years of success with our valued customers, we are proud to be taking our operations to the next level. While our family-owned business now has a wider product selection and more services than ever before, the heart of our mission is the same: We produce high-quality products that exceed our industrial customers' expectations.



Onderzeel 1
2920 Kalmthout
tel. +32 (0)3 311 70 00
info@smet.be
www.smet.be
contact: Johan Smet

Stevens Expomat

HALL: 5A
STAND: D 166



Expomat is a small industrial bakery active in bake-off. IFS, RSPO SG and ACS certified, we produce high quality pastry for bakeries, retail, food services and industrial partners. We specialize in puff pastry (we are famous for our Mattencakes AOC) and Berliners. We make fresh and frozen, baked and unbaked, bulk and blister: mattencakes, frangipane, rice pudding tarts, eclairs (empty and finished), berliners (nature and all kinds of filling), jam pastry sheet, coconut rochers, quarkinis, cougnoux, pastry bottoms, chocolate mousse tarts.

We use only the best ingredients and also make to order your new developments.



Industrielaan 18
9620 Zottegem
tel. +32 (0)9 361 14 35
info@expomat.be
www.expomat.be
contact: Bert Devos

Sweetpack

HALL: 5A
STAND: D 120



Sweetpack was founded in 1996 by owner Johan Melis. The company has become a production facility that puts the focus on combining both traditional candy making and innovation. As a result of our efforts in innovation we are now able to produce Dehydrated crunchy Marshmallows thanks to our patented technique. Perfect to use as inclusion for industry. As a spin off product we offer also Crack-a-Mallow, a unique combination of crunchy mallows and fine Belgian Chocolate. A second new production is our pressed candy range with Sugar reduction to give our customers delicious tasting candies with 35% less Sugar! Sweetpack The candies that make you smile!



Industriepark
Hendrik Heymansstraat 5
3920 Lommel (Balendijk)
tel. +32 (0)1 155 38 94
quality@sweetpack.be
www.sweetpack.be
contact: Johan Melis

Sweet-Switch

HALL: 5A
STAND: D 122



Sweet-Switch is planet earth's #1 company for Stevia sweetened, no added sugar 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! Sweet-Switch offers: hazelnut spread, fruit spreads with 70% fruit and chocolate tablets. But also cookies with Belgian chocolate chips, chocolate truffles, candy and cereal bars. The delicious taste of our healthy products, our award winning packaging and high service-level will confirm your choice for Sweet-Switch.



Aardenhuttestraat 19
8820 Torhout
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sven@sweet-switch.com
www.sweet-switch.com
contact: Sven Algoet

The Belgian Chocolate Group

HALL: 5A
STAND: D 172



Founded in 1956, The Belgian Chocolate Group is a well-established supplier and exporter of premium chocolate products, offering high quality at attractive prices. Our wide range of products, which form a solid base for our brand "The Belgian", includes Chocolate Seashells, Cocoa Dusted and Flake Truffles, Pralines, Bars, Hollow Figures and more innovative products like Medaillons, Truffines and Chocolate Donuts. 'The Belgian' reflects the traditional chocolate making expertise from Belgium and has built up a strong reputation amongst chocolate lovers throughout the world. We work together with exclusive distributors in over 70 countries with a view to creating a clear, unified brand presence.



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tel. +32 (0)1 425 85 25
info@thebelgian.com
www.thebelgian.com
contact: Nathalie Van Roey

The Chalo Company

HALL: 5A
STAND: D 112



44 Chalo launches a variety of Funky Feel Good Food-products: 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 a funky alternative for biscuits and chocolates in our range of Funky Chunks: 4 different kind of sweet snacks based on healthy bakery ingredients, dried fruits and nuts! For everyone that loves to nibble, Chalo has its healthy Salty Peas, savoury and high in protein, available in 4 different flavors. The Chunks & Peas are both available in small retail-packaging for on the go as in single servings for the foodservice.



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

Vondelmolen

HALL: 5A
STAND: D108



Vondelmolen is one of the top 3 players in spice cake/soft gingerbread in Europe. It is a versatile product with multiple characteristics: 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 by Vondelmolen with a minimal environmental footprint. 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.



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9280 Lebbeke
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info@vondelmolen.be
www.vondelmolen.be
contact: Gregory Lescaux

Wycam's Produkten



HALL: 5A
STAND: D 164



Wycam's has occupied an important and unique place in the world of Belgian confectionery for over 70 years. Using authentic recipes and the very latest equipment, Wycam's creates affordable, top-quality products that everyone loves to enjoy. Wycam's, founded in 1946, produces hard boiled sweets under the brand names of Wycam's Cough-Drops, Wycam's Mint Drops, Wycam's Butter Drops, Wycam's Coffe Drops and Wycam's Fruit Drops.

45

WYCAM'S[®]

Europark Oost 16
9100 Sint-Niklaas
tel. +32 (0)3 666 74 36
info@wycams.be
www.wycams.be
contact: Thomas Thijs

Cured Meat



Delisauce

HALL: 6
STAND: C 117



Gastronomical production of fresh sauces, fresh soups, fresh stocks, fresh bouillons and fresh pastes. Unique production of daily fresh fish purated for fishindustry in IQF pellets. Unique production of fresh meat purated for meat industry in IQF pellets. IQF pellets of sauces.



Vogelzangdreef 15
8200 Sint-Michiels
tel. +32 (0)478 65 14 61
info@delisauce.be
www.delisauce.be
contact: Tim Geers

Detry

HALL: 6
STAND: C 137



Since it started business in 1963, Detry is growing itself by developing even more effective systems in production of delicatessen and sliced products. Thanks to fabrication methods rooted in an unrelenting concern for freshness and built around the savoir-faire of our artisan workers, Detry offers a wide range of products with authentic flavours that are retailed under the Aubel brand name. The company is committed to living up to the confidence and loyalty of its customers whilst upholding the sheer quality of its production, its local origins and the local environment. Manufacturing and slicing of charcuterie and delicatessen products.



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4880 Aubel
tel. +32 (0)8 768 06 00
detry@detry.com
www.aubel-detry.com
contact: Damien Didden

Dobbels Meat

HALL: 6
STAND: C 111



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.

Duroc d'Olives

HALL: 6
STAND: A 225



In Duroc d'Olives you are choosing a tender and juicy variety of pork. Duroc d'Olives pork owes its unique flavour to the choice of breed and the composition of the pig feed. Duroc breed has attracted praise worldwide for its tenderness and juiciness, thanks to the presence of intramuscular fat. The use of olive oil in the Duroc d'Olives pig feed not only gives the pork its specific flavour, research conducted in collaboration with the University of Ghent has also shown that the unsaturated fatty acid content of the meat increases as a result. Duroc d'Olives enables consumers to once again enjoy an authentic piece of pork.



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sales@dobbelsmeat.be
www.dobbelsmeat-noblys.com
contact: Philippe Vandekerkhove



Smalle Heerweg 16
9080 Lochristi
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info@durocdolives.be
www.durocdolives.be
contact: Bart Mouton

Foodstho

HALL: 6
STAND: D 019



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.



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

Frigilunch

HALL: 6
STAND: D 011



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

Ganda Ham/ Le Larry

HALL: 6
STAND: C 119



50 Ganda Ham is an authentic Belgian dry cured ham made following a centuries-old recipe used in ancient Flanders. Beside the pork ham our assortment of products ranges from wild boar to angus and wagyu beef. High-end meat products 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.

Jova

HALL: 6
STAND: B 136



In the trade for four generations, it is in 1988 that Jean Otten and his wife created the company Jova. Specializing in the manufacturing of sausages and sausages cooked, smoked from first quality, Jova combines know-how and quality (certified IFS) in order to offer a healthy product. The sausages are prepared with meat of pork and beef of first choice, our two specialties have won 19 gold medals in various international competitions. The cooked and smoked sausage also the sausage with diced ham to 6% fat can be eaten hot or cold and can be sold in self-service and at the counter shelves.



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9070 Destelbergen
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www.ganda.be
contact: Karel De Wolf



Rue de l' Abbaye 46
4040 Herstal
tel. +32 (0)4 264 68 18
info@jova.be
www.jova.be
contact: Jean Otten

Noble Health Food

HALL: 6
STAND: B 114



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.



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

Quality Gourmet Concepts

HALL: 6
STAND: B 116



Quality Gourmet Concepts is a clean label manufacturer of 100% natural liquid fonds, concentrated bouillons and ready to drink bouillons. All products are without any additives and are characterized by a low salt level. We offer retail size packs as well as food service containers.



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info@fundo.be
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contact: Maarten Janssen

Salaisons du Condroz- Marcotty

HALL: 6
STAND: B 138



52 Cured meats are for us a passion. The passion of work well done, in order to offer quality cured meats in the purest in-house style. This family run business prides itself on its continuously controlled quality. Over 4 generations, it has maintained the age-old methods that guarantee the unique flavour of their cured meats. The large drying rooms combine modern technology and ancient traditions. Just like in the past, the carefully selected products slowly mature and result in salt-cured meats of exceptional quality. Oak sawdust is exclusively used for the smoking. This natural process is absolutely indispensable to obtain smoked-cured meats of excellent quality and uniquely refined flavour.



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4432 Alleur
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info@marcotty.com
www.marcotty.com
contact: Joel Vilenne

Vandromme Finest Food

HALL: 6
STAND: B 118



Vandromme Finest Food is a manufacturer of the highest quality fine meats, charcuterie. This family company has a long tradition with its roots back to 1889. They can offer products to food service and retail clients. One of their top products is BonRill Finest Rillettes. These delicacies are recognized as the most delicious, accessible rillettes in the market. BonRill Finest Rillettes, the best a man can get!



Dehemlaan 13
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thomas@vandromme.be
www.vandromme.be
contact: Thomas Vandromme

Volys

HALL: 6
STAND: C 157



Volys is an innovative specialist in high quality chicken and turkey products. Volys was founded in 1946 in Lendelede (Belgium). 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. In order to provide long-distance exports without sacrificing quality or shelf life, Volys has invested in HPP (High Pressure Pasteurization) technology. Our factory is IFS higher level and Halal approved. The company's main markets are the Benelux countries, France, the UK and the Middle East, but Volys exports to many international clients as well. Volys is differently delicious: versatile, nutritious and reliable.



Oudstrijderslaan 11
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tel. +32 (0)5 133 50 20
info@volys.be
www.volysstar.be
contact: Peter Dewaele

Willy Naessens Food

HALL: 6
STAND: B 120



Production, slicing and packaging of

- chilled processed meat
- salted goods (bacon,...)
- dried sausages
- cooked meat



Industrieweg 15
2630 Aartselaar
tel. +32 (0)3 870 54 10
info@willynaessensfood.be
www.willynaessensfood.be
contact: Marc Van Luchene

Dairy Products



Agral

HALL: 7
STAND: E 154



The Belgian dairy company Agral is 100% specialized in the production of butter and fats for over 40 years. Benefiting from ultramodern equipment combined with extensive technological expertise, Agral is constantly adding to its range innovative products in order to respond to market and consumer requirements. With an annual production capacity in excess of 25,000 tons, Agral is today able to offer supermarkets, mass caterers and industrial manufacturers solutions that meet their requirements. One of Agral priorities is its flexibility. Agral customers can easily find products suited to their markets thanks to all the combinations of products and packaging available at Agral.



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louis-philippe.crahay@agral.be
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contact: Louis-Philippe Crahay

Belgian Butter Design

HALL: 7
STAND: D 203



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.

55



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frederik.suys@bbd.be
www.bbd.be
contact: Frederik Suys

Belourthe

HALL: 7
STAND: E 168



56 Belourthe is a Belgian babyfood manufacturer, 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. Belourthe is one of the leading manufacturers of baby cereals. The company offers a wide range of packaging solutions: bag in box, tin, sachets, bulk bags and big bags. In August 2016 Belourthe opened its own line of infant milk powders. The company offers baby milks stage 1 (0 to 6 months), stage 2 (6 to 12 months) and stage 3 (1 to 3 years), and special formulations. All products are available for private labels.



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www.belourthe.be
contact: Crahay Gilles

Fromagerie Biologique de Vielsalm

HALL: 7
STAND: E 172



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.loicq.be
contact: Thibault Loicq

Fromagerie de Rochefort

HALL: 7
STAND: E 160



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 a number of years 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).



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cecile.mathot@skynet.be
www.beurre-fromage.com
contact: Cécile Mathot

Fromagerie Herve Société

HALL: 7
STAND: EC 171



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.

57



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info@herve-societe.be
www.herve-societe.be
contact: Jean-Marc Cabay

Inex

HALL: 7
STAND: E 210



58 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, plastic bottles, big bags and portion pack desserts. 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 91 44
info@inex.be
www.inex.be
contact: Peter De Steur

Kaasbrik

HALL: 7
STAND: D 197



We are a Belgian based company specialised 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, Granatype cheese, processed cheeses, analogues. Kaasbrik is the Belgian market leader in the food service sector and we have a solid market position in several other European countries. Kaasbrik products are also making their way to Asia and the Middle East. Entering into and expanding new markets is our forte!



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www.kaasbrik.com
contact: Julien Minsac

L & L Plaqueette

HALL: 7
STAND: E 156



Emilie & Léon, Fernande & Louis, Agnès & Léon and now Lionel. Lionel is the sixth generation to take charge of L&L Plaqueette Farmhouse butter production. He has made a name for himself and has been called the raw milk butter specialist. Praised by the greatest chefs and partners of Euro-toques, L&L Plaqueette butters have received the Coq de Cristal award as well as two International Taste and Quality Institute awards. L&L Plaqueette butters are fully traceable from field to plate. These products are naturally healthy and contain no additives. Each product can be adapted to meet the requirements and individual needs of the client.

Lodewijckx

HALL: 7
STAND: D 213



At Lodewijckx we see it as our duty to supply egg products that meet your expectations. We offer a wide range of liquid egg products under the Cocovite brand. Our product range features egg products (whole egg, egg yolk and egg white), ready-made products (scrambled egg and pancake mixes) and egg products that are ready to serve (boiled and peeled eggs, pre-cooked scrambled eggs and egg rolls). Our products are generally available in diverse sizes and packaging and are available throughout the year. All our products are pasteurised and we always guarantee the highest quality.

59



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5560 Mesnil-Saint-Blaise
tel. +32 (0)8 264 44 13
info@beurreplaqueette.com
www.beurreplaqueette.com
contact: Lionel Plaqueette



Eindhoutseweg 32
2431 Veerle
tel. +32 (0)1 484 05 26
info@cocovite.be
www.cocovite.be
contact: Bert Lodewijckx

Milcobel

HALL: 7
STAND: E 246



60 Milcobel's main objective as cooperative of dairy farmers is to buy, transport and develop activities that guarantee steady sales and a fair price for the milk produced at their farms. This is why Milcobel is organized as a holding, which besides being the buyer and collector of milk, is also the sole shareholder of the four subsidiaries with each a specific dairy activity. The corporate headquarters of Milcobel are in Kallo. Its activities are: butter, milk powder and cheese in Belgomilk, milk for consumption and derivations in Inza, ice cream in Ysco, trade, packing and cutting of cheese in Jan Dupont. They are situated at 9 different production sites in Belgium, France and the Netherlands.



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9120 Kallo
tel. +32 (0)3 730 18 00
info@milcobel.com
www.milcobel.com
contact: Joris Relaes

Olympia

HALL: 7
STAND: D 213



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
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info@olympiadairy.be
www.olympiadairy.be
contact: Luc Thoelen

Pur Natur

HALL: 7
STAND: E 198



Pur Natur is a producer of organic and non-organic dairy: yoghurt, milk, cream, churned butter, ice cream, cheeses.

Schoeps

HALL: 7
STAND: A 104



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.

61



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tel. +32 (0)9 333 93 99
info@purnatur.be
www.purnatur.eu
contact: Petra Vanoverberghe



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

Solarec

HALL: 7
STAND: EC 151



62 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).



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tel. +32 (0)6 122 98 11
info@solarec.be
www.solarec.be
contact: Alain Jaffre

Vache Bleue

HALL: 7
STAND: G 006



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 is 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, BIO certified.



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tel. +32 (0)6 789 49 40
info@vachebleue.com
www.vachebleue.com
contact: Francis Hopchet

Vasedel

HALL: 7
STAND: E 164



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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contact: Guy Bernes

VCC

HALL: 7
STAND: A 207



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 get challenges out of the way, for every cheese problem we find a solution.

63



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info@vcc-cheese.be
www.vcc-cheese.be
contact: Sara Scarpone

A circular image showing two frozen yogurt sticks on wooden sticks. The sticks are white with granola and fresh berries (raspberries, blueberries, and strawberries) embedded in them. The background is a light-colored, textured surface with scattered berries.

Frozen Products

Agristo

HALL: 5A
STAND: M 106



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 cosiness. 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.

Agristo
we love potatoes

Waterstraat 40
8531 Harelbeke-Hulste
tel. +32 (0)5 673 50 50
info@agrisko.com
www.agrisko.com
contact: Benjamin Meire

Alysse Food

HALL: 6
STAND: B 052



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: Alain Kupchik

Antarctic Foods

HALL: 6
STAND: D 015



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

HALL: 5A
STAND: M 180



We preserve nature's gifts. The Ardo Group offers a broad range of fresh frozen vegetables, rice, pasta, potatoes and fruit, and fresh frozen herbs and ingredients. Continuous innovation in developing products and production methods hand-in-hand with the customer ensures a fruitful association. Ardo operates 21 production, packing and distribution units in 9 countries. Flexibility, sustainable market- and product development are the keystones of Ardo's philosophy. Ardo sells 860,000 tonnes worldwide, with a consolidated turnover of € 1 billion.



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contact: Hannelore Dejonghe



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www.ardo.com
contact: Roger MAES

Avieta

HALL: 6
STAND: D 023



Avieta, creator of delicious and authentic top-quality Belgian waffles. Since 80 years, the know-how of our master bakers and our innovative manufacturing processes have guaranteed the consistently high quality of our waffles. Our family owned business is active on the national and international markets and is expanding fast. It has a complete mastery of the baking and marketing of top-quality Belgian waffles made from natural ingredients, without coloring, preservatives or GMO. The enthusiasm is our driving force and enables us to offer all the reliability and flexibility needed to anticipate our customer's requirements and meet their specific demands as regards recipe, size and packaging.



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contact: Herve Bataille

Bart's Potato Company

HALL: 6
STAND: D 005



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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contact: Jurgen Duthoo

Begro

HALL: 5A
STAND: P 126



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

Beldessert

HALL: 6
STAND: C 020



Beldessert is the latest addition to the range frozen products of the Belgian family business Galana. Four tempting types of patisserie vie for the attention of the discerning gourmet: cupcakes, muffins, tartlets and lava cakes. There is a growing demand for convenience patisserie both for the professional market as for the home user. Cupcakes are hot and trendy, but cumbersome to make and store. Beldessert responds to the need for premium thaw and serve patisserie based on four pillars: natural ingredients, authentic recipes and a combination of artisan craftsmanship and modern technologies.



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contact: Nick Van Brabandt



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info@galana.be
www.galana.be
contact: Ignace Soenen

Berrymark

HALL: 6
STAND: CD 019



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 & 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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raf.fisette@berrymark.be
www.berrymark.be
contact: Raf Fisette

Clarebout Potatoes

HALL: 5A
STAND: P 195



Clarebout Potatoes 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 improve the quality & specifications of all existing products and look for new exciting product developments. Our biggest strength is our sheer determination to deliver the 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 Potatoes your perfect partner for guaranteed success.



Heirweg 26
8950 Nieuwkerke
tel. +32 (0)5 744 69 01
info@clarebout.com
www.clarebout.com
contact: Chantal Dedeurwaerder

Croc'In

HALL: 6
STAND: D 043



70 Croc'In is a Belgian company specialised in producing high quality pastry shells. We offer a wide range of innovative shapes and distinct flavours including savoury, short crust, chocolate, nougatine and neutral. The pastry shells are ready to be filled and they can be frozen or baked with its filling, with a maximum of crunchiness! Stored at room temperature, the pastry shells have a long shelf life. We have developed special packaging to prevent any breakage. Croc'In, a world benchmark for chefs, exports its products to 5 continents through distributors of haute cuisine.



Boulevard des Canadiens 116
7711 Dottignies
tel. +32 (0)5 648 76 76
contact@croc-in.com
www.croc-in.com
contact: H el ene L'Homme

Crop's

HALL: 5A
STAND: R 126



Crop's is a vertical integrated producer of frozen vegetables, frozen fruits and frozen ready meals. Crop's was founded in 1977 and is based in Ooigem, Belgium. It's a family owned company with a turnover of 400 million euro and 330 FTEs. The company has operations in Belgium, Serbia, Morocco, Costa Rica, Poland, Portugal and Spain and serves to retail, food service, industry, bakery wholesale and industry, drinks and smoothies, and general wholesale.



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

d'Arta

HALL: 5A
STAND: P 213



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.



Pittensestraat 58A
8850 Ardoonie
tel. +32 (0)5 174 69 91
sales@darta.com
www.darta.com
contact: Karel Talpe

Dely Wafels

HALL: 6
STAND: D 033



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, 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 food service 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.



Slachthuisstraat 33
7700 Moeskroen
tel. +32 (0)5 634 08 80
davy@dely.be
www.dely.be
contact: Davy Van Poucke

Dessert Factory

HALL: 6
STAND: C 044



72 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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4530 Villers-Le-bouillet
tel. +32 (0)4 257 97 99
e.dryon@dessertfactory.be
www.dessertfactory.be
contact: Edouard Dryon

Diversi Foods

HALL: 5A
STAND: U 067



Since 1989 Diversi Foods has been an authority in the world of baked goods. Our products are known for their authentic, qualitative and innovative nature. These 3 foundational pillars are deeply imbedded within our organization. We aim to meet our customers' strictest demands whilst respecting original recipes and traditional production methods. To stay true to authenticity we only work with GMO-free ingredients and all raw materials are selected with the utmost care. Over the years we have become a total supplier of a wide range of bakery products; both in bake-off and fresh. We have gathered a wealth of knowledge and experience, so it's no wonder that we've grown into an international player.



Industrieweg 29
9420 Erpe-Mere
tel. +32 (0)5 368 07 27
info@diversifoods.com
www.diversifoods.com
contact: Kris Huygh

Ecofrost

HALL: 6
STAND: C 026



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. To this end, Ecofrost committed to strive to be profitable so that further investment in the future can be guaranteed. Since the company's foundation in 2003, Ecofrost Inc. Delivers products to more than 110 countries world-wide. Our R&D department is always ready to try and fulfill the needs of the international clientele. The principles of our young company are trust, flexibility, team spirit, service, quality and customer satisfaction.



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info@ecofrost.be
www.ecofrost.be
contact: Sabine De Fauw

Flanders Best

HALL: 6
STAND: C 002



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, etc. and all kinds of different mixes. We supply the retail business, food service and industry.



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

Food Empire- OrienBites

HALL: 5A
STAND: R 158



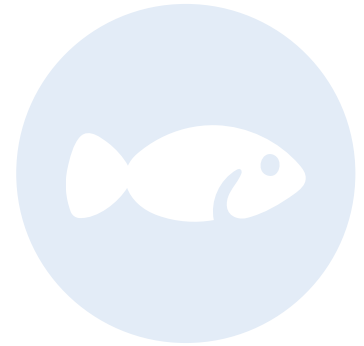
74 Food Empire is a global leading food company that manufactures and markets a variety of convenience food and beverages. Food Empire's products are exported to over 60 countries in markets such as the European Union, Russia, Ukraine, Kazakhstan, China, the Middle East, and the USA. The group, listed on Singapore stock exchange, has head quarters in Singapore and has 18 offices around the globe including one in Belgium to support marketing and logistics operations across Europe. Food Empire produces and markets a variety of Oriental and non Oriental Frozen snacks under the brand OrienBites and Food Empire food services respectively.



Hoeilaart Office Park -C
Ildefonse Vandammestraat 5
1560 Hoeilaart
tel. +32 (0)2 732 28 80
santosh@foodempire.com
www.orienbites.com
contact: Santosh Kumar

Galana

HALL: 6
STAND: C 016



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 and food products, supermarkets, 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 and high-standard quality, we are able to make a difference.



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8790 Waregem
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info@galana.be
www.galana.be
contact: Ignace Soenen

Gilfi

HALL: 6
STAND: C 032



Gilfi is a family firm created in 1977, which manufactures ice creams, sorbets and frozen Bavarian creams for restaurants anxious to serve quality deserts. It today enjoys a widespread reputation within Belgium's close hotel and catering circles. Gilfi not only stands for quality but can also produce to measure all the flavours ordered by chefs who are brimming over with ideas ... but often lack the right equipment.

Gofrino (Gaufres Geurts)

HALL: 6
STAND: C 034



In November 2008, two Belgian entrepreneurs started to produce 100% natural Liège waffles which would be distributed through their own sales outlets and franchises. In 2009 and 2010, Ukraine, Russia and then China were added to its international development. Gofrino produces a traditional waffle of a superior quality for its customers worldwide. Its traditional products made in small quantities, adhere to the traditional methods and recipes of yesteryear, using quality ingredients and local produce. For almost 35 years, Gofrino workshop in Belgium has been one of the leading producers of 100% waffles and waffle doughs now exported to the four corners of the world!

75



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4970 Francorchamps
tel. +32 (0)8 727 52 54
ericgilson@gilfi.be
www.gilfi.be
contact: Benoit Gilson



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

Gourmand Pastries

HALL: 5A
STAND: P 178



76 Gourmand Pastries, quality you can taste. Our passion to develop supreme tasting pastry products is at the core of everything we do. Taste is what drives and motivates us. Each and every day. As a family business, our mission is to develop products that will support customers in growing their business. We strive for an active and long-term partnership with our customers and are actively mapping marketing opportunities. This has made us into specialists in early trend detection, new product development and co-creation. We make customers smile around the world. Consumers enjoy our baked delights in over 35 countries around the world.

Greenyard Frozen

HALL: 5A
STAND: S 106



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 products.



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info@gourmandpastries.com
www.gourmandpastries.com
contact: Amandine Baert



Kwadestraat 153/3
8800 Roeselare
tel. +32 (0)5 178 82 00
info@greenyardfrozen.com
www.greenyardfrozen.com
contact: Helena Gheysen

Herbafrost

HALL: 6
STAND: C 008



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 sites in Hulshout and Diksmuide-Vladslo. Every season we produce around 9000 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: Stijn Verelst

Holeki

HALL: 5A
STAND: R 213



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.

77



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info@holeki.com
www.holeki.com
contact: Astrid Van Den Berghe

Horafrost

HALL: 5A
STAND: R 129

Horafrost, is your partner in frozen vegetables for catering, retail and industry. We offer a wide range of mono vegetables and vegetable mixes.



Lutosa

HALL: 5A
STAND: M 200

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. The annual capacity amounts to 510,000 tons of frozen French fries and specialties, pre-fried chilled chips and dehydrated potato flakes. Lutosa exports 94% of the production to 138 countries through 25 subsidiaries and sales office worldwide. The products are sold to food service networks, distribution retailers and industrial food companies.



78



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tel. +32 (0)5 170 82 70
info@horafrost.be
www.horafrost.be
contact: Sofie Vanoverschelde



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

Milcamps

HALL: 6
STAND: C 038



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.

Mydibel

HALL: 5A
STAND: P 106



The Mydibel Group is a Belgian family food business specializing since 1988 in the development, production and commercialization of potato products: including chilled (fries), frozen (fries and puree specialties) and dehydrated (flakes and granules) products. Daily approximately 2,500 tons of potatoes are processed which results in about 320,000 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: foodservice, retail and industry. The 100% family-owned business employs more than 650 people and exports its wide range of potato products to more than 120 countries worldwide.

79



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tel. +32 (0)2 332 15 62
accueil.bruxelles@jacquetbrossard.com
www.milcamps.be
contact: Elleni Gentzis



Rue du Piro Lannyon 30
7700 Mouscron
tel. +32 (0)5 633 48 50
info@mydibel.be
www.mydibel.be
contact: Hendrik Van Houcke

Nanuk

HALL: 6
STAND: D 039



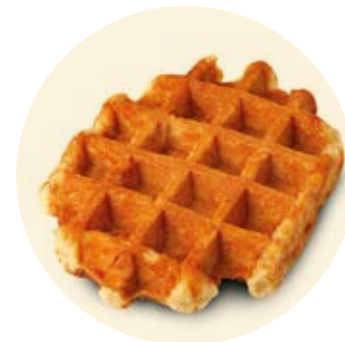
80 Nanuk is a semi-artisan producer of ready to serve finger food, starters and desserts. Offering solutions for the food service and the premium level retail customers. We believe in partnerships, loyalty and open communication. We listen and deliver what you and your customers need. You can trust our positive and proactive attitude. Quality certificate IFS higher level 97,9% with unannounced audits. Our ingredients are premium and ethically sourced and as clean as possible. We work with honest recipes: home made cuisine on an industrial scale.



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tel. +32 (0)5 648 18 00
info@nanuk.be
www.nanuk.be
contact: Eddy Delabie

Peiffer Augustin

HALL: 6
STAND: C 028



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 in different weights and sizes, frozen and coated chocolate waffles in 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: Peiffer Augustin

Pomuni Frozen

HALL: 6
STAND: D 001



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: Raf Sels

Poppies International

HALL: 5A
STAND: S 094



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: Brecht Castelein

Rolph & Rolph

HALL: 6
STAND: D 043



Rolph & Rolph offers a wide range of exclusive chilled and frozen creations. NEW: Chococups: a dark chocolate cup filled with dark chocolate mousse (no waste!). Pure Pleasure by Rolph & Rolph: range of gluten free and lactose free sweet and savoury cakes and soft cakes to be baked in the oven or the microwave. L'Atelier: dessert range for chilled sales. Sweet and savoury créations served in a glass (different formats available), comprising one or more layers, with a subtle, refined combination of flavours and textures. Tailor-made creations (e.g. desserts with high protein level). Kosher and halal possibilities.

SCA Distribution

HALL: 6
STAND: D 041



The solution to secure your cold chain. A visual system, innovative, reliable and fully autonomous, eCG, positioned in every one of your cold units informs you at a single glance of any risk of bacterial growth in your food due to inappropriate temperature that may cause food poisoning. Provided with a data logger, eCold Guard records the temperatures identical to those at the heart of your food without having contact with the food itself. These data are automatically and securely stored on a cloud. Together with a professional service combining installation, follow-up and appropriate counseling, eCG contributes to the complete security recommended by the HACCP in your cold areas.

82



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contact@rolph-rolph.com
www.rolph-rolph.com
contact: H el ene L'Homme 

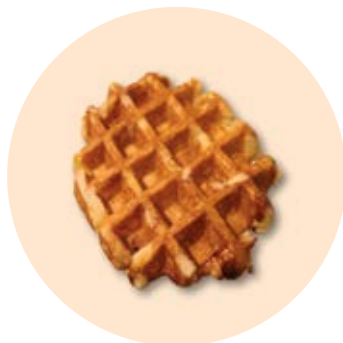


Route Royale 7/2
5020 Namur
tel. +32 (0)499 346 033
info@fu-go.com
www.fu-go.com
contact: Alexandre Creus

Smiling Baker

HALL: 6

STAND: D 029



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 commercialise 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.



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info@smilingbaker.be
contact: Bruno Joris

Syros

HALL: 5A

STAND: R 140



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.

83



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

Vandemoortele

HALL: 5A
STAND: T 082



Vandemoortele, a European leader in frozen bakery products, culinary oils & fats. Top quality and innovative margarines and a unique and premium range of butter alternatives. Our bakery range offers a wide range of frozen bread, pastry, sweet treats, patisserie and savory.

Wouters

HALL: 6
STAND: DE 033



Wouters offers to the bakery industry ingredients and improvers for bread and fine pastry, to the biscuit industry shortenings, to the food service industry deep-frying oils and fats and to the food industry custom made blends based on vegetable oils and fats. We supply products under own brands as well as offering the possibility for private label products. We offer industrial partners the possibility of co-packing. Wouters has a full staffed R&D center at the disposal of customers seeking specific solutions to their special needs. Wouters holds all current certificates like HACCP, ISO 22000, GMP, RSPO.



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contact: Pieter Verburgh



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9160 Lokeren
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sales@wouters.com
www.wouters.com
contact: Stijn Rogiers

Meat



Adriaens Etablissements

HALL: 6
STAND: F 234



Adriaens is one of the largest cattle slaughterhouses in Belgium, with a capacity of 2,000 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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www.adriaens.be
contact: Miguel Lippens

Belgian Meat Office

HALL: 6
STAND: F 234



The Belgian Meat Office coordinates pork and beef export activities. This meat export agency is part of the Flemish Centre for Agricultural and Fisheries Marketing.



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meatinfo@vlam.be
www.belgianmeat.com
contact: Michele Styren

Belgian Pork Group

HALL: 6
STAND: F 234



Belgian Pork Group is a family business that has 7 production sites in Belgium specialising in slaughtering, cutting, portioning, packaging and freezing quality pork. Every year, Belgian Pork Group processes 420,000 tonnes of pork, a substantial part of which is exported to over 50 countries worldwide. Belgian Pork Group manages the entire chain for processing pork and focuses on (animal) welfare, customised solutions and partnerships. Combining specialisation and automation ensures Belgian Pork Group can offer its clients unique products. The family shareholders are supported by family-run pig farms who have also invested. Belgian Pork Group achieves a turnover of 790 million euros and has over 2,000 passionate employees. This makes Belgian Pork Group the largest producer of pork in Belgium; the family business is also one of the top 10 in Europe.



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www.belgianporkgroup.com
contact: Guillaume Van Naele

Bens

HALL: 6
STAND: F 234



Bens nv has specialised in cutting, boning and packaging pork for the past 40 years. We slaughter around 10,000 pigs a week from our own pig herd. These pigs are fed with grains from our own cattle feed plant. We supply fresh and frozen meat to butchers, supermarkets, wholesalers or manufacturers, both at home and abroad. Furthermore, we export fresh and frozen products worldwide. We also have our own deep-freeze and storage installation. Of course we comply with all quality standards and have our own monitoring system.

87



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B-2260 Oevel – Westerlo
tel. +32 14 28 28 28
info@bens.be
www.bens.be
contact: Ruud ter Veen

Cis van den Broeck

HALL: 6
STAND: F 234



88 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 specialise 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 3000 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, customised package for the client in this area too.



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cis@cisvanbroeck.be
www.cisvandenbroeck.eu
contact: Jordy Verbree

Debra-Group

HALL: 6
STAND: F 234



Debra-Group is located in Tielt and is one of the largest pork slaughter and production companies in Belgium. 2020 it will mark 100 years since the founding of this group. As a progressive family company, we are passionate about selecting, slaughtering, and processing pigs and we are always looking for sustainable partnerships, anytime and anywhere. The group employs over 300 experienced staff and has a capacity of more than 2 million pigs on an annual basis. Debra-Group consists in the first instance of a slaughterhouse, but also has its own cutting plant and coldchain section. Furthermore we export to all continents.



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info@debra.be
www.debra-group.com
contact: Yasmina Douifi

Debaenst

HALL: 6
STAND: C 149



In 1950, Romain Debaenst, who ran an independent butcher's shop on the main square in Diksmuide, began to sell beef to a few other butchers. After his son Wilfried joined him in 1965, the business continued to expand. In 2000, Kurt Debaenst took over the reins and relocated the company to Mouscron. In 2002, a facility was also added to the cutting room for portioning ready-to-cook products. This means that our customers can rely on perfect products whether they are fresh, frozen, uncut or prepackaged in handy sized portions. In 2016 further expansion of the prepack section, a full automatic environment for packaging and labelling your fresh food components!

DEBAENST
YOUR FOOD PARTNER

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7700 Mouscron
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niek@debaenst.be
www.debaenst.be
contact: Niek Vanwymelbeke

Delavi

HALL: 6
STAND: F 234



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.



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tel. +32 (0)5 140 70 25
info@delavi.be
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contact: Guy Vandenberghe

De Vlaeminck Ivan en Zoon

HALL: 6
STAND: F 234



90 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.



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B-9970 Kaprijke
tel. +32 9 373 70 83
info@devlaeminck.be
www.devlaeminck.be
contact: Stefaan De Vlaeminck

Dhagrameat

HALL: 6
STAND: F 234



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
STAND: F 234



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.

Exportslachthuis De Coster

HALL: 6
STAND: F 234



Exportslachtuis De Coster NV (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 NV 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.

91



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



Bruggestraat 140 A
B-8755 Ruselede
tel. +32 51 68 80 78
luc@slachthuisdecoster.be
www.danis.be
contact: Luc De Lille

Groep De Brauwer

HALL: 6
STAND: F 234



Groep De Brauwer, located at Tielt, 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.

92



Wingensesteenweg 50
8700 Tielt
tel. +32 (0)5 140 04 77
info@groepdebrauwer.be
www.groepdebrauwer.be
contact: Sofie Dierick

Intervlees

HALL: 6
STAND: D 230



Intervlees was founded in 1974 by Hans Wilmink. His drive and eye for quality appear to have been a recipe for success: Intervlees is now one of the top companies worldwide in its sector. We import and export a wide range of meat all over the world, with a perfect price/quality ratio. Furthermore, we have been collaborating with internationally qualified suppliers from countries renowned for their meat, such as Uruguay, Argentina, Brazil and New Zealand for many years. A powerful combination of knowledge, outstanding service, undeniable expertise and consistent high quality has made us what we are today: Intervlees, all the meat you need.



Essensteenweg 13
2930 Brasschaat
tel. +32 (0)3 231 69 34
info@intervlees.com
www.intervlees.com
contact: Tijs Quartier

Jademo

HALL: 6
STAND: F 234



Three generations' experience makes Jademo NV your ideal partner for cutting meat from both pigs and sows. Our shared values, with quality and customer focus leading the way, mean that we can offer both standard and customised cuts whose origin can be guaranteed at all times. To this end, we work in a production environment that meets the strictest standards with regard to the environment, traceability and product flow, certified for various quality standards by an independent certification body. Our loyal clientele and suppliers reflect who we are as a partner.



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

Noordvlees Van Gool

HALL: 6
STAND: F 234



Noordvlees Van Gool has specialized for years in the slaughter of pigs in state-of-the-art installations. BGMC is Noordvlees Van Gool's cold storage for export to China. Investments and accuracy result in quality products, service, organization and dealings with suppliers and customers. Noordvlees Van Gool with its 150 employees strives to achieve a consolidated turnover of around 300 million euros, largely realized through the sale of carcasses, cuts and red organs. In addition, BGMC packs products destined for the Asian markets.

93



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

Q-food Ardenne

HALL: 6
STAND: BC 151



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

Rima

HALL: 6
STAND: F 234



Rima is a family business with annual turnover of around 65 million euros. 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.

94



Les Moussières 60B
6840 Neufchateau
tel. +32 (0)9 340 97 00
info@q-food.be
www.q-food.be
contact: Fatima Aroudane



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

Roche4meat

HALL: 6
STAND: C 147



Roche4meat is a family business established in 1977 and is the leader in the slaughtering, cutting and marketing of beef in Belgium and Europe. Specializing in Belgian Blue, it is able to offer its customers other products such as the Blonde d'Aquitaine and Limousin. Besides this main activity, we also manage the international trade of all types of fresh and frozen meat. As a company on a human scale, Roche4meat boasts a great deal of flexibility, adaptable to the needs of each client, even when it comes to the cuts it can offer them. It is also the guarantee of quality meat due to the proximity that our company has with its suppliers.



Rue du Petit Granit 3
5580 Rochefort
tel. +32 (0)8 421 12 21
olivier.piron@roche4meat.be
www.bocquillon.be
contact: Jules Lanciers

Sopraco

HALL: 6
STAND: F 234



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
steven.vanspauwel@sopraco.be
www.sopraco.eu
contact: Steven Vanspauwen

Spekindustrie Van Maele

HALL: 6
STAND: F 234



96 Spekindustrie Van Maele has been producing traditional barding fat since 1975. Our flexibility and quality has helped us grow into a firm with an international reputation that strives to develop close-knit partnerships with our customers. Our increasing success is proof of our strategy and expertise. We deliver all types of barding fat according to customer wishes. Spekindustrie Van Maele also produces rindless back fat, rind and cutting fat in all shapes and weights for the meat processing industry.



Schoorbakkestraat 67 bus 1
8600 Diksmuide - Pervijze
tel. +32 (0)51 55 54 24
info@vanmaele-meat.com
www.vanmaele-meat.com
contact: Eric Van Maele

Swaegeers en Co

HALL: 6
STAND: F 234



Swaegeers & 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.



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2320 Hoogstraten
tel. +32 (0)3 314 82 10
info@swaegeers.be
www.swaegeers.be
contact: Charlotte Swaegeers

Van Landschoot G. En Zonen

HALL: 6
STAND: F 234



G. Van Landschoot & Zonen is a family company that has been active in the meat processing industry for over 60 years. For over three generations, the main activity is to slaughter and to cut pigs. In addition, we transport the living animals and the pork meat ourselves. Daily, a team of enthusiastic employees guarantee the high-quality processing of more than 600,000 pigs per year.

Van Hoornweder Marcel en Zoon

HALL: 6
STAND: F 234



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

97



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

Van Hoornweder
Marcel en Zoon NV

Vredelaan 7
B-8820 Torhout
tel. +32 50 23 10 00
peter@vanhoornweder.be
contact: Peter Van Hoornweder

Vanlommel

HALL: 6
STAND: K 216



Vanlommel is a producer of milk fed veal. The company manages the whole chain from manufacturing of milk replacers, stables, meat production. Carcasses, deboned and shop ready products.

Vleesbedrijf P. Wils

HALL: 6
STAND: F 234



Vleesbedrijf P. Wils is the specialist when it comes to deboning pigs heads, with production capacity of approx. 500 tons per week. Over 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.

98



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2250 Olen
tel. +32 (0)1 421 51 50
info@vanlommel.be
www.vanlommel.be
contact: Leonie Vanlommel



Bouwelven 15
2280 Grobbendonk
tel. +32 (0)1 423 38 35
info@vleesbedrijf-wils.be
www.vleesbedrijf-wils.com
contact: Peter De Bruycker

Vleeshandel De Waele

HALL: 6
STAND: F 234



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.

99



**Steenweg op Deinze 49 B
9880 Aalter
tel. +32 (0)9 344 53 99
info@vleeshandel-dewaele.be
www.vleeshandel-dewaele.be
contact: Dominique De Waele**

Poultry



Artislach

HALL: 6
STAND: J 112



Artislach is an industrial chicken slaughterhouse with cutting and deboning section. Since 1965 we deliver fresh and frozen chicken parts mostly bulk packed. Our halal products have been approved by the SFCVH from Paris.



Genthof 6
9255 Buggenhout
tel. +32 (0)52 33 10 80
sales@artislach.be
www.artislach.be
contact: Rita Van den Steen

Calibra Poultry

HALL: 6
STAND: K 119



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.

101



Moorseelsesteenweg 228
8800 Roeselare
tel. +32 (0)51 26 95 95
stefaan@calibra.be
www.calibra.be
contact: Defever Stefaan

Chicken Masters of Belgium

HALL: 6
STAND: J 120



102 Chicken Masters is the specialist of high quality chicken products for more than 20 years. Business managers Ivan Vandekerckhove and his wife Hilde Tack once owned a popular chicken stall, which they took to weekly markets over the whole of Belgium. Their innovative ideas and concepts were often an inspiration for to many of their colleagues. At the time, they were already cutting and preparing meat in their modest 250m² workplace for both their own customers and a number of local wholesalers. In response to the success of their own chicken preparations, they decided to end their market stall activities in the late 1990s and concentrate on expansion.



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9800 Deinze
tel. +32 (0)9 381 54 81
sales@chickenmasters.be
www.chickenmasters.be
contact: Hilde Ost

Cooreman Pluimveeslachterij

HALL: 6
STAND: J 104



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.



Wissenstraat 7
9200 Dendermonde
tel. +32 (0)52 21 89 97
info@cooreman-nv.be
www.inforegio.be/cooreman-pluimveeslachterij
contact: Andy Cooreman

Europa Cuisson

HALL: 6
STAND: H 094



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.

Kipco-Damaco

HALL: 6
STAND: H 132



Kipco-Damaco (poultry, chicken, turkey, hen, pork, beef, french fries, vegetables,...), halal certified and with generations of global experience in the food industry, today represents the largest EU poultry meat for processing production (MDM, Bader). 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!

103



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



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

Klaasen & Co

HALL: 6
STAND: J 106



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.

Konijnenslachterij Van Assche

HALL: 6
STAND: K 115



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.

104



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2380 Ravels
tel. +32 (0)14 65 48 80
info@pluvera.com / info@klaasen.be
www.pluvera.com / www.klaasen.be
contact: Helsen Ann



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

Lonki

HALL: 6
STAND: K 127



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: Frank De Boeck

Nollens

HALL: 6
STAND: JK 124



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 broiler chickens. Export of fresh and frozen products, distributed worldwide. High quality products - in accordance with Belgian and European legislation and Halal certified. **105**

NOLLENS N.V.



Industriezone - Karreweg 147
9770 Kruishoutem
tel. +32 (0)9 338 52 12
info@nollens.be / sales@nollens.be
www.nollens.be
contact: Devriese Martine

Paas Food Industries

HALL: 6
STAND: K 103



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 foodservice. Would you like more information about our products? Don't hesitate to contact us. We will provide you with the required information!

Pludis

HALL: 6
STAND: K 107



Pludis is a chicken slaughterhouse with a focus on quality by our book of requirements Plufine. We slaughter by hand with electrical stunning. This way of slaughtering assures a 100% halal product, all certified by HalalCorrect. Our product range consists of whole chickens as well as chicken parts. Available in different packaging, fresh or frozen.



Slakweidestraat 20
3630 Maasmechelen
tel. +32 (0)89 77 99 83
sales@paasfoodindustries.com
www.paasfoodindustries.com
contact: Stefan Paas



Industrieterrein – Peerderbaan 1411
3960 Bree
tel. +32 (0)89 46 49 09
bert@pludis.be
www.pludis.be
contact: Bert De Bal

Profuma

HALL: 6
STAND: J 119



Founded in 1991 by Jacov Shwartzberg using traditional family recipes, today Profuma is a major player in the European market of fresh, smoked, cooked and frozen products, all made with high quality meats. Profuma is proud to maintain the trust that it has established with its clients in Belgium, France, the United Kingdom, Germany, Austria, the Netherlands, Portugal, Spain, Lebanon, Ireland, etc. These clients have become ambassadors for Profuma's quality throughout the world. Based in the heart of Europe, in Brussels, Profuma has a vigorous presence in the European market. From its proud heritage, the company now has a strong reputation in the meat industry, a reputation which the entire team is engaged to uphold and reinforce day by day.



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1090 Brussels
tel. +32 (0)2 523 4837
info@profuma.com
www.profuma.eu
contact: Maurice Shwartzberg

Van-O-Bel

HALL: 6
STAND: J 116



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.



Transvaalstraat 35
8793 Waregem
tel. +32 (0)56 60 18 74
piet@vanobel.be
www.vanobel.be
contact: Piet Standaert

Prepared Products



2VD

HALL: 6
STAND: F 152



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 this 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.



Rue de l'Île Dossai 17
5300 Sclayn (Andenne)
tel. +32 (0)8 582 60 01
info@2vd.eu
www.croustisalade.com
contact: Vincent Mirguet

Agro Top Produits

HALL: 6
STAND: H 135



Since 1989, Agro-Top Produits sells and distributes products and by-products made from fattened geese and ducks. Located in the heart of Europe, our new EEC certified, storage platform coupled with our own fleet of refrigerated vehicles, enables us to deliver ultra fresh products, several times a week. The products come from slaughterhouses in Hungary and Bulgaria. All our products are available fresh, frozen, vacuum packed, smoked, semi-cooked, preserved, etc. We offer a complete range of kosher products.

109



Avenue Vésale 14
1300 Wavre
tel. +32 (0)1 024 30 30
patricia.serneels@agro-top.be
www.agro-top.be
contact: Patricia Serneels

Ansolive

HALL: 6
STAND: G 138



110 Since 1996, Ansolive introduces an assortment of Mediterranean products with the main product being the olive. Our entire range is seasoned to the taste of consumers and packaged under protective atmosphere. Our goal is to combine traditional craftsmanship with high-tech production processes. An ultra-modern production unit and our quality control department ensure high quality products and can produce up to 120,000 trays of olives, antipasti and other tapas platters per day. In order to maintain and improve the high quality and safety of its products, audits are done according to the HACCP and IFS standards.



Rue Mabîme 77
4432 Alleur
tel. +32 (0)4 247 32 24
info@ansolive.com
www.ansolive.com
contact: Pierre Daive

Beliès - A Pietercil Group Company

HALL: 6
STAND: G 119



Beliès is a Belgian family company specialized in the production of fresh Mediterranean delicacies like olives, antipasti, tapenades, pesto's and other dips, located in Tessengerlo. We are nr 2 in Belgium, market leader in Holland and Ireland and we have a strong know-how in this category, also for private label in several European countries like Belgium, Luxembourg, France, Ireland, The Netherlands and Scandinavia. Our strength is the fact we focus on 1 category: fresh Mediterranean specialties. We are BRC (Level A) and IFS (higher level) certified and we control the whole chain from farmer until finished product, so we are able to offer a premium and constant quality.



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3980 Tessengerlo
tel. +32 (0)1 367 95 70
belies@pietercil.com
www.belies.eu
contact: Guy Coppens

Belix

HALL: 6
STAND: G 149



Belix specializes in the manufacture of products and packaging for horeca (the hotel and catering trade). We have developed an innovative range of molded forms for use in appetizers, made of Crystal-injected polystyrene, which resembles to mistake to glass. We also offer a collection of designs made of PLA, CPLA, bamboo, wood, paper, sugar cane pulp. These collections of mini-forms highlight the presentation of your preparations such as appetizers, zakouski, deep-frozen foods, pastries, etc.



Avenue de l'Espérance 41
6220 Fleurus
tel. +32 (0)7 180 06 80
info@belix.be
www.belix.be
contact: Nathalie Van der Cam

Bister Moutarderie

HALL: 6
STAND: F 150



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 Achêne (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.

111



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5590 Achêne (Ciney)
tel. +32 (0)8 321 47 02
bister@bister.com
www.bister.com
contact: Albert Zeni

Blue Elephant - Fine Food Catering

HALL: 6
STAND: G 142



112 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 (Uccle) in 1980. Today, the group has 14 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

Colona

HALL: 6
STAND: G 135



Colona has been offering a complete range of mayonnaises and emulsified sauces for four generations. The company is equipped with modern installations that meet European standards. It offers its customers consistent quality and irreproachable service. More than 90% of its output is exported to the four corners of the earth. Yet Colona has kept its human scale and continues to listen to the specific demands that come its way so as to meet both the domestic and international markets.



Z.I. Au Fonds Rççce 25
4300 Waremmme
tel. +32 (0)1 932 27 78
contact@colona.be
www.colona.be
contact: Maxime Colon

Conserverie et Moutarderie Belge

HALL: 6
STAND: F 138



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

Delitiv

HALL: 6
STAND: H 137



Founded in 2007, Delitiv produces, processes and distributes high-quality fresh and frozen products. Our company is specialized in the preparation of foie gras, but also has the right production lines for the production of charcuterie and fine charcuterie. Moreover, Delitiv is specialized in the kosher market.



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1300 Wavre
tel. +32 (0)1 022 38 86
info@delitiv.be
www.agro-top.be
contact: Patricia Serneels

Farniente

HALL: 6
STAND: G 151



114 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 20 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.

L'Artisane Food

HALL: 6
STAND: G 140



L'Artisane Food is the Belgian market leader in fresh pizza. Our wood oven baked pizzas are topped by hand with our homemade topping. L'artisane carried out the challenge to join together freshness, creativity, innovation and quality: no additive or preservative added, ingredients of the highest quality. Generous garnishing. Pizza ranges and pasta dishes at Artisane's brand or distributor's brand (supermarkets and retailers).



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www.farniente.be
contact: Bernard Delfosse



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6180 Courcelles
tel. +32 (0)7 138 53 58
info@arcfood.be
www.artisane.be
contact: Pierre Daive

Natura

HALL: 6
STAND: F 148



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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1480 Tubize
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info@natura.be
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contact: Geoffrey Lamarche

Pomfresh

HALL: 6
STAND: G 137



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. Because of this partnership, we have access to a very large number of different supply sources and the opportunity of working with a huge range of different varieties. We also have a modern production tool designed to prepare small batches as well as very large-scale productions.



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

Vandeputte Huilerie - Oliefabriek

HALL: 6
STAND: H 141



116 Vandeputte is a family business based in Mouscron, Belgium and was set up at the end of the 19th century. The firm limits its seed-pressing activity to linseed (around 100,000 ton annually) to obtain linseed oil and its derivatives. Omega-3 for everyone and with ease! Linseed oil: tasty and healthy. Produced from a first cold pressing, without any artificial colouring or preservatives, linseed oil is naturally rich in omega-3. It retains its character and health-promoting properties: good for heart, lower cholesterol rate and blood pressure. Vandeputte Oil has created Centenarian's Oil (virgin linseed oil) and Linéo, a range of mayonnaises, vinaigrettes, and spreads (palm oil free).

Lineo
Health and Wellness

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npo@vandeputte.com
www.lineo.com
contact: Nadine Pecoraro

VerBau

HALL: 6
STAND: F 140



Tradition and great taste come together at VerBau, the dynamic young Belgian confectionery company where artisanal is the 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.



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

Others



Archi-duc

HALL: 7
STAND: E 334



Archi-duc stands for easy-to-grow mushrooms, leafy vegetables and organic herbs. Our mission: providing 100% pure, pesticide free and fresh products. "The originals" are very easy to grow in the organic peat: simply follow the steps and you will be able to witness your mushrooms grow, after which the growth process starts all over again, and this up to 3 times.

Belmoca

HALL: 5C
STAND: H 243



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 aluminium espresso capsules; choose from six delicious coffee flavors. Perfect your unique coffee moment.



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9930 Zomergem
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www.archi-duc.be
contact: Steven Van Robays



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1840 Londerzeel
tel. +32 (0)5 250 60 50
contact@belmoca.com
www.belmoca.be
contact: Zouhair Yahia

Coertjens International

HALL: 5B
STAND: MN 001



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.



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2960 Brecht
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sales@coertjens.be
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contact: Pascal Wullaume

Generous

HALL: 5B
STAND: K 276



Our bakery offers a range of delicious organic gluten-free biscuits handmade in Brussels. Our mission is to make cookies that taste fabulous using gluten-free ingredients. That way our products will appeal to everyone, including people who don't have allergies or intolerances. Our ingredients are organic and most of them come from local quality producers.



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1070 Brussels
tel. +32 (0)477 63 67 95
info@generous.eu
www.littlepleasures.be
contact: Christophe Harou

Nature Innovation International

HALL: 5B
STAND: K 275



120 It all began with Bertrand, the original Nature Addict who got the ball rolling. He set himself a real challenge and refused to compromise: revolutionise the snack world by making what we find in nature good to eat. A tough task on the face of it' but we're going to let you in on a little secret: nature is the most delicious store cupboard there is! And Bertrand surrounded himself with a whole bunch of Nature Addicts to develop his big idea. Our recipe is simple: fruit, fruit and more fruit, all mixed with heaps of love. Yes, love, because it's our love of nature that enabled us to take up the mighty challenge of creating snacks made from pure nature.



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1420 Braine-l'Alleud
tel. +32 (0)2 351 51 10
www.na-natureaddicts.be

Pauwels

HALL: 5B
STAND: N 166



Pauwels Sauces produces delicious sauces for the 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.



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www.pauwels-sauces.com
contact: Christophe Saint-Vanne

Sodiko

HALL: 5C
STAND: H 034



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.

SODIKO
beverages

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contact: Hilde Vanholst

Zoutman

HALL: 5B
STAND: L 199



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, bags,...). 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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