



BELGIUM - WALLONIA

ANUGA 2015

10 - 14/10/2015



WALLONIA EXPORT-INVESTMENT AGENCY

EXPORT
INVESTMENT

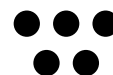
BELGIUM - WALLONIA

ANUGA 2015

FROZEN FOOD Hall 4.1 Aisles C 011 / D 018
CHILLED & FRESH FOOD Hall 5.1 Aisles B 050 / C 059
MEAT Hall 5.2 Aisles C 050 / D 055
DRINKS Hall 8.1 Aisles D 091 / D 099
DAIRY Hall 10.1 Aisles D 037 / E 038
FINE FOOD Hall 11.1 Aisles F 040 / G 049

10 - 14/10/2015

WALLONIA EXPORT-INVESTMENT AGENCY



Wallonia.be

EXPORT
INVESTMENT

WALLONIA EXPORT-INVESTMENT AGENCY (AWEX)

Place Saintelette 2

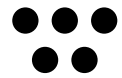
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Wallonia.be

EXPORT
INVESTMENT

The **Wallonia Export-Investment Agency** (AWEX) is the Wallonia Region of Belgium's government agency in charge of foreign trade promotion and foreign investment attraction. The agency has a worldwide network of 109 Economic and Trade Attachés. AWEX has been certified ISO 9001 since April 2002.

As a **foreign trade agency**, AWEX carries out a mission of promotion and information for the benefit of both Wallonia and the foreign business community.

Upon request, AWEX assists **buyers, decision-makers, importers and foreign prospects** by:

- Providing economic data on Wallonia and its export potential
- Disseminating information on products and services from companies located in Wallonia
- Identifying companies in Wallonia for international partnerships
- Distributing lists of exporters from Wallonia

As an **export partner for Wallonia-based companies**, Awex offers a wide range of export-oriented services and activities:

- General and commercial information on foreign markets
- Market studies tailored to specific areas upon request
- Organization and planning of marketing activities (international trade shows, economic missions, sector-based contact days...)
- Establishing contacts with international organizations
- Promoting Wallonia's export potential abroad
- Financial support and export financing
- Training in international careers

As a **foreign investment agency**, AWEX - via its Office for Foreign Investors (OFI) - has an overall responsibility for the attraction of foreign investment in Wallonia. This includes seeking out and providing information to potential foreign investors. The Agency also offers a pro-active follow-up service to investors already established in Wallonia. In addition, it is in charge of identifying new foreign investors for the acquisition of industrial sites under restructuring process.

USEFUL ADDRESSES

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WWW.WALFOOD.BE: A WEBSITE LINKING TO 180 BUSINESSES

If you are looking for one of the following production methods: organic, Halal, Kosher ...

If you are interested in PRIVATE LABEL (distributor branded products)

If your activities are based on the type of packaging: vacuum packed, frozen, smoked, preserved ...

WALFOOD PRESENTS BUSINESSES WORKING IN WALLONIA IN THE FOLLOWING SECTORS:

Bakery and confectionery
Beers and spirits with character
Chocolate and confectionery
Commercial and collective catering
Dairy and egg products and derivatives
Delicatessen products
Fish, crustaceans and shellfish
Food Ingredients
Fruits and vegetables
Meat and cold cuts
Spices and condiments
Water and non-alcoholic drinks
Miscellaneous

**FOR INFORMATION ON THESE BUSINESSES OR THE POTENTIAL OF THE
WALLOON AGRIFOOD SECTOR, YOU ONLY NEED ONE ADDRESS:
AGRO@AWEX.BE**



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Eingang West
Entrance West

StaatenHaus
am Rheinpark

Eingang Nord
Entrance North

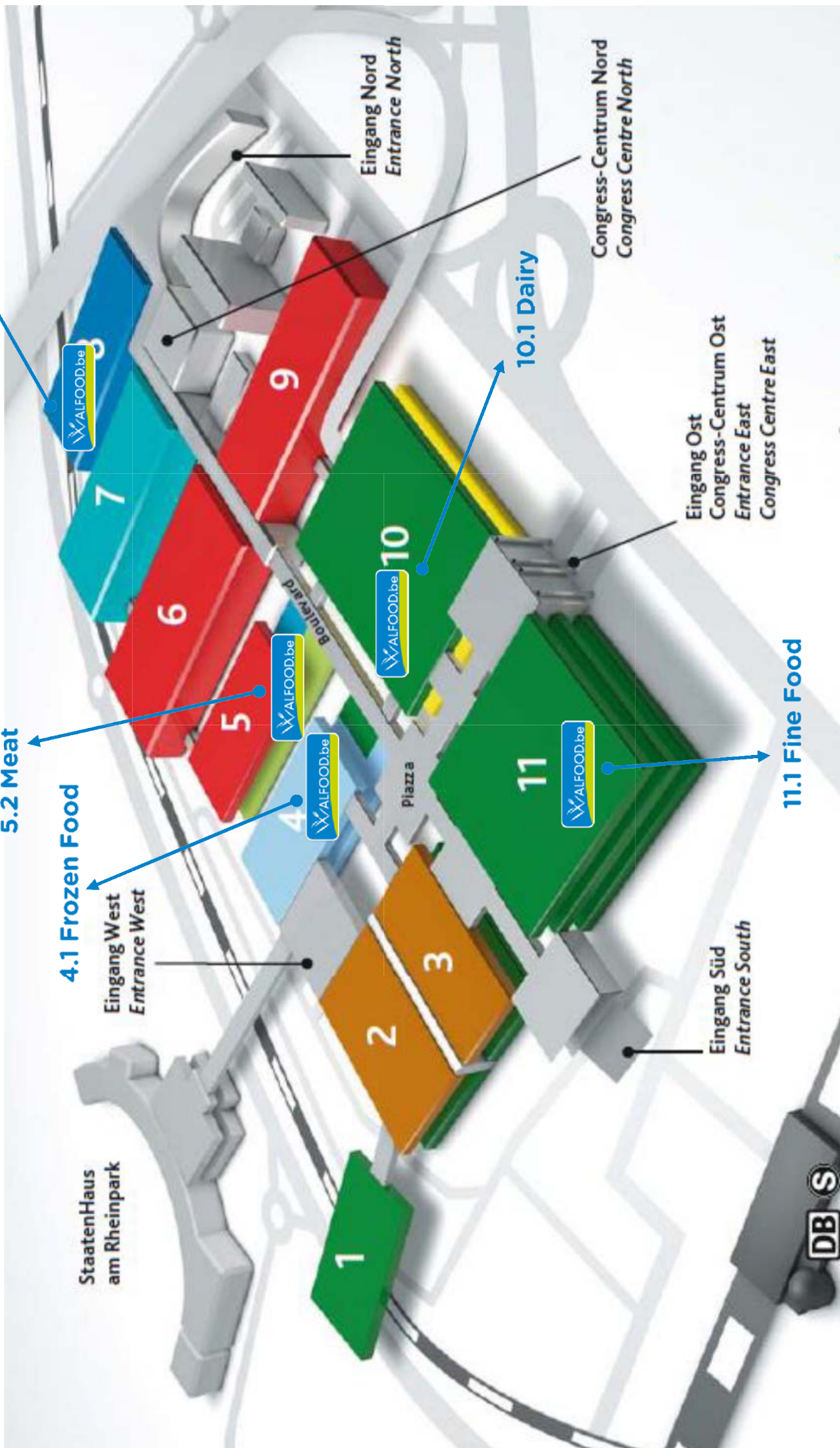
Congress-Centrum Nord
Congress Centre North

10.1 Dairy

Eingang Ost
Congress-Centrum Ost
Entrance East
Congress Centre East

11.1 Fine Food

Eingang Süd
Entrance South





FROZEN FOOD - HALL 4.1



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COMPANY BACKGROUND

AVIETA, a Belgian family owned company, was established in 1936. During these 80 years, AVIETA has developed a unique know-how and became the major manufacturer of Belgian Premium Waffle, both salty as sweet.

ADDED VALUE

Located right in the heart of Belgium, with AVIETA, you will appreciate the authenticity of our unique know-how 100% Belgian and our wish to propose quality products (no palm oil, no coloring, no preservatives) with a premium level. Always ready to develop new products, to be open at new market, to be innovative with new consumer suggestion, we work constantly with proactivity.

Thanks to our professionalism, you will find our products in Europe and also in the United States, Canada, Australia, Japan,...

PRODUCT RANGE

Active in the research and development of innovative recipes, AVIETA has proven itself to be very flexible in meeting the specific expectations of its customers. The company produces a wide range of fresh and frozen waffles including Sweet waffles with Belgian Pearl Sugar, Brussels Waffles, Breakfast Waffles, Pearl Sugar Dough Balls,...

MAIN REFERENCES

Products manufactured by AVIETA are distributed by major food distribution groups, mainly under their own brand, in both retail and food service.

CERTIFICATION

Avieta complies with the strictest food standards: IFS (International Food Standard), BRC (British Retail Consortium), Halal, Kasher, HACCP (Hazard Analysis Critical Control Points), GMP (Good Manufacturing Practice),...

CHIMAY TRADITION



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Website : www.chimaytradition.be
www.chimay-selection.be



CONTACT

Luc VERHULST



COMPANY BACKGROUND

Chimay Tradition: a long tradition with a strong history.

In 1968, in the lush and peaceful natural setting of Chimay, a new brand of cold meats was created: Chimay Tradition.

Inspired by old recipes specific to the region and based on its expertise, Chimay Tradition produces its own hams, sausages, and cooked pâtés in which local flavour and tradition join forces with quality and food safety.

ADDED VALUE

For years, Chimay Tradition has complied with the strictest quality standards. All the products are prepared traditionally with Belgian meat by selecting the finest ingredients.

Each product has an exclusive and high quality character.

The strength of Chimay Tradition is that it combines expertise from the past with the rich tastes of the present.

PRODUCT RANGE

Chimay selection

The very best local ingredients have been selected for the pleasure of young and old...

...From pancake mix to filling, everything is prepared in the workshop designed especially for frozen foods.

Three different tastes for all to enjoy!



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CONTACT

Hélène L'HOMMÉ, Sales Manager

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PRODUCT RANGE

Ready-to-fill pastry cases: sweet, savoury or neutral.

ADDED VALUE

Various packaging possibilities (without breakage).
Kosher and Halal possibilities.

CERTIFICATION

IFS, BRC and SAC certified.

DESSERT FACTORY



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Edouard DRYON, Sales Manager

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COMPANY BACKGROUND

DESSERT FACTORY S.A. was acquired in 2007 by Mr Michel Dryon. It specialises in luxury fresh and frozen desserts, and is widely recognised in the European market.

ADDED VALUE

DESSERT FACTORY: luxury desserts for all! Creativity, quality and flexibility are our major assets. We offer unique and adaptable traditional expertise.

DESSERT FACTORY can supply its customers worldwide from its Liège distribution centre.

PRODUCT RANGE

DESSERT FACTORY produces 'made-to-measure' desserts for the food industry. The range comprises products in various formats, from 'mini' to 'multi-portions'. Our products are manufactured using the finest raw ingredients such as butter, sugar, Belgian chocolate and premium quality almonds.

Its flagship export product is the chocolate fondant made with Belgian chocolate.

MAIN REFERENCES

Retail : **Delhaize, Carrefour, Colruyt, Auchan, E. Leclerc, Edeka, Jumbo, Asda, Iceland, Sainbury** as well as wholesalers and importers such as Pomona, Davigel, 3663,...

CERTIFICATION

DESSERT FACTORY is BRC and IFS certified with highest grades.



ECOFROST

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COMPANY BACKGROUND

ECOFROST is a young family run business founded in 2003. Specialising in potato processing, and in particular chips, ECOFROST has built on the expertise of its founders to expand considerably in recent years: it now exports its products to over 90 countries.

ADDED VALUE

ECOFROST's capacity to respond to its customers' needs and requests is a highly valued asset. The company, which has grown continuously since its creation, prides itself on its assets such as flexibility, the quality of its products, which are constantly controlled by a Research and Quality Department, and use only premium quality raw ingredients, its young and dynamic staff, and building customer loyalty.

PRODUCT RANGE - BRANDS

ECOFROST has an extensive range of frozen chip products that vary according to the cut or cooking method. Speciality products in mashed products are also produced and available. The products can be sold under the "Ecofrost" brand or a private label. The packaging also varies from 400g - 5kg depending on the needs of the customer.

MAIN REFERENCES

ECOFROST sells its products via supermarket distribution, and for catering and mass catering service.

CERTIFICATION

ECOFROST is BRC & IFS and autocontrôle certified.



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BELGIUM

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CONTACT

Information :

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COMPANY BACKGROUND

In November 2008, two Belgian entrepreneurs started production of 100% natural "Liege Waffles" under the brand **GOFRE** to be distributed through its own outlets and franchises.

In 2009 and 2010, GOFRE gained a foothold in Ukraine where the company has since opened more than fifteen outlets and has developed a franchise network. In Russia, the first outlets have opened in Moscow and Krasnodar.

In December 2011, GOFRE took on the Chinese market, by opening its first outlets in Shanghai.

In 2012, GOFRE expanded into other countries in Europe and Asia and is actively evaluating potential locations for future stores and franchisees.

To meet the increasing demand, it is buying a new production centre in Belgium, **GOFRINO** by Geurts, acquiring know-how, experience of over 30 years in the production of high-quality "Liège waffles".

ADDED VALUE

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, its production workshop in Belgium has been the leading producer of healthy and 100% waffles that it exports chilled (frozen) to the four corners of the world!

PRODUCT RANGE

Products are available in different sizes and weights : • Frozen dough pieces of Liège waffles
• Cooked frozen waffles • Fresh Liège waffles fresh • Individually packed fresh or frozen Liège waffles for restaurants, bakeries, hotels, cafés,... Gofre provides an opportunity for its clients to offer them as a distributor brand.

MAIN REFERENCES - MARKETS

Ranson, **Bruyere**, **Carefood** (Denmark), **Wafco** (Germany), **BioNatura** (France), **WALIBI** (Entertainment Parc), **Iceland** (UK), **Trader's Joe** (USA), **Walmart** (USA)...



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PRODUCTION PLANT'S ADDRESS IN WALLONIA

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COMPANY BACKGROUND

MILCAMPS is a company specialized in the production of waffles based on regional recipes. We also propose a range of creative waffles. MILCAMPS distributes its fresh and frozen products under its own brand or under private label, in the retail and in the 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.

PRODUCT RANGE

Waffles produced and distributed by MILCAMPS:

1. Traditional waffles

Waffles prepared and baked according to old traditional recipes: Liege waffles and doughs, Brussels waffles, Namur "galettes", Furnes waffles, waffles filled with fruits (different flavours).

2. Creative waffles

Creative waffles with special recipes and formats: butter waffles, with chocolate or vanilla, festive waffles (special shapes: Christmas tree, star, flower and heart);

New flavours: vanilla, poppy, choco-orange,...

CERTIFICATION

BRC, IFS, Organic

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BELGIUM

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Philippe LHOEST, Co-director

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COMPANY HISTORY

PMSweet creates and designs top-of-the-range artisanal pâtisserie for professionals working in gourmet food industries.

This is the story of two passions. Firstly, that of Michël Labro, a medical student who loved macaroons, moved from his kitchen to door-to-door sales, pushed and opened those of famous clients, created new partnerships and lamented the fact that macaroons were only available in sweet flavours, when savoury macaroons could also arouse and enchant the taste buds. In brief, his bold approach evolved into sweet and savoury pleasures.

Secondly, that of Philippe Lhoest, a gastronomy and agrifood industry professional who smiled enthusiastically, followed the lead of his young colleague and expanded sales nationally and then internationally.

It is the meeting between these two inventive gourmet entrepreneurs that brought their desires to life and now meets the demands of the most prestigious brands.

ADDED VALUE

- BELGIAN ARTISANAL PRODUCTION
- 100% NATURAL INGREDIENTS (INCLUDING COLOURINGS)
- QUALITY CERTIFICATIONS
- PRODUCTS WITH LITTLE ADDED SUGAR
- SWEET AND SAVOURY MACAROONS
- CUSTOM-MADE FLAVOURS
- YOUR CHOICE OF LOGISTICS (CFR OR DDP)
- MACAROONS - 12, 15 AND 20 GRAMMES
- DELIVERED FRESH OR FROZEN
- CUSTOMISED MACAROONS



PRODUCT RANGE - BRANDS/MARKETS

Our macaroons combine a crunchy meringue- and almond-based shell with a generous fondant ganache.

M&A MACARONS has also developed a range of savoury aperitif macaroons (fois gras and apple, white truffle and Piémont hazelnuts, duck and orange, goat's cheese, fig and thyme, etc.), whose shells contain a very low percentage of sugar, allowing the savoury cream to release its aromas.

M&A MACARONS also offers pre-packaged boxes. We deliver our fresh and frozen produce to distributors and purchasing offices around the world.

MAIN REFERENCES

KaDeWe Berlin, Delhaize, P&G and Bruyere

CERTIFICATION

COMEOS SUPERIEUR

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CONTACT

Hélène L'HOMMÉ, Sales Manager
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ADDED VALUE

Halal possibilities.

PRODUCT RANGE

ROLPH & ROLPH offers a wide range of exclusive fresh and frozen creations:

- Sweet and savoury creations, as well as tasty desserts served in a glass (different formats available), comprising one or more layers, with a subtle, refined combination of flavours and textures.
- Tailor-made creations.

MAIN REFERENCES

Customers: our clients come from a wide range of areas, such as foodservice, home service, airline companies, shipping lines, retail, etc.

CERTIFICATION

IFS, BRC and SAC certified.



**CHILLED & FRESH FOOD -
HALL 5.1**



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croustiSalad'
by 2VD

croustiSoup'
by 2VD



COMPANY BACKGROUND

The company started in 1996 with dried fruit packaging and very quickly diversified the product range by producing high quality salad mixtures with condiments and croutons. In 2001, 2VD created a new assortment of croutons and olive oil-based mixtures for salads, which still represents one of the company's flagship lines.

ADDED VALUE

Our products are unique due to their high quality and the wide range the company proposes.

PRODUCT RANGE - BRANDS - MARKETS

2VD offers a wide range of croutons for salads and soups under following brands:

Croustisalad'
Croustisoup'

Our products are also proposed under private label.

The company distributes large and medium retail chains, the industry as well as the catering industry and wholesale networks.

MAIN REFERENCES

Delhaize - Carrefour Belgium - Carrefour France - Match - Cora Belgium - Cora France - Cactus - Champion - Metro - Makro - Edeka

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COMPANY BACKGROUND

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 in protective atmosphere. Trays of 100 to 200 g are sold for supermarkets and bigger packaging for the industry and wholesalers.

ADDED VALUE

An ultra-modern production unit and a quality control department consisting of 3 employees ensure high quality products.

PRODUCT RANGE - BRANDS

Olives, antipasti, sauces, pestos, tapenades, dried and semi dried tomatoes, seafood, capers, ready meals, under Ansolive or Retailer's brand.

CERTIFICATION

ISO 22000: 2005, BRC V6 level A, IFS V6 high level.



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CONTACT

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COMPANY BACKGROUND

In just seven years BELIX, founded in 2005, has seen remarkable growth in turnover. It is a family firm, able to respond to any request quickly and flexibly.

ADDED VALUE

Eager to please our customers, we put the emphasis on quality, design and good presentation of our products, while paying special attention to customers' needs. BELIX is able to supply its clientele throughout the world from its logistics platform.

PRODUCT RANGE

BELIX specialises in the manufacture of products and packaging for HORECA (the hotel and catering trade).

We have developed an innovative range of moulded forms for use in appetisers, made of crystal-injected polystyrene, whose appearance is so similar to glass that it is easily mistaken for glass.

We also offer a collection of designs made of bamboo, wood and paper.

These collections of mini-forms highlight the presentation of your preparations such as appetisers, zakuski, deep-frozen foods, pastries, etc.

MAIN REFERENCES - MARKETS

Our products are distributed by wholesalers, packaging distributors and through large retailers (department stores) and the food-processing industry.

At the present time, we service countries such as France, Germany, Spain, Netherlands, Italy, Switzerland, Australia, Arab Emirates, Scandinavia, etc. We also have a subsidiary in the USA.

CERTIFICATION

All our products are tested in accordance with European standards on food contact. Our designs are trademarked.



BLUE ELEPHANT

**BLUE ELEPHANT
FINE FOOD CATERING**

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www.blueelephant.com/delicatessen

CONTACT

Patrick COIBION, Sales Manager

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COMPANY BACKGROUND

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 by bringing bespoke solutions (Private Label, Externalisation) and the broadening of our range to include other international recipes.

ADDED VALUE

- Expertise: Belgo-Thai group. Selection and imports of the main ingredients by our workshop in Thailand for 35 years.
- Quality: 100% natural, no preservatives, no glutamates, no colouring agents, no GMOs.
- Origin: Native Food, authentic products, traditional recipes.

PRODUCT RANGE - BRANDS - MARKETS

- Range and services: fresh Thai, Indian and Asian ready meals.
Products food service and assembly cooking (sauces), ready to eat products (finger food)
- Brands: Blue Elephant - La Porte des Indes - Azian
- Markets: GMS, Food Service, Airline and Railway Catering, MDD.

MAIN REFERENCES

Thai Airways, Delhaize, Délitrateur, Rob, Monoprix, Thalys and others.

CERTIFICATION

HACCP, Comeos, SAC.

FARNIENTE

Zoning Industriel de Seilles

Rue Bourrie, 14

B-5300 SEILLES

BELGIUM

Tel. : +32 85/82 73 00

Fax. : +32 85/82 76 00

E-mail : info@farniente.be

Website : www.farniente.be



CONTACTS

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Gladys PUIITS, Sales Assistant

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**Sandrine VANDEN BOSSCHE, Deputy CEO, Quality, Security,
Purchasing, R&D, H.R.**

Mobile : +32 479/31 94 66

E-mail : sandrinevandenbossche@farniente.be

COMPANY BACKGROUND

FARNIENTE S.A. is an independent family business established in 1991. Our production site is located in Seilles, a municipality located at 20 km of Namur in the French speaking part of Belgium.

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 has just been certified FSSC 22000.

ADDED VALUE

All raw materials used are of high quality and fresh/natural. For our different recipes, we promote the use of local products. Our lasagne is rich in meat of Belgian origin.

In addition, we guarantee that all our products are free of additives, dyes and preservatives.

PRODUCT RANGE

True to its slogan: «We make lasagnes, only», FARNIENTE offers lasagnes with pork meat (24% and 16%), beef (24% and 16%), chicken (16%) and a lasagne verdi with pork meat (24%) and spinach.

These different recipes are available in several packagings: 400 gr, 1 Kg, 3 Kg, 3.6 Kg, 4 Kg, 4.7 Kg, 5 Kg and 5 Kg gastro (specific for the HORECA).



FOOD IMPACT

Avenue P. Hymans, 83-85
B-1200 BRUSSELS
BELGIUM

Website : www.delasia.com - www.isali.com

PRODUCTION PLANT'S ADDRESS IN WALLONIA

Rue Haut de Trème, 20 - Z.I. Stembert
B-4801 STEMBERT
BELGIUM



CONTACT

Muriel CARDYN

E-mail : info@delasia.com

Tel. : +32 2/253 66 40

COMPANY BACKGROUND

Founded in 1995, Food Impact is recognized as a leader for Asian ready meals in different European countries.

ADDED VALUE

All the recipes are developed in the highest respect of the culinary tradition; those are produced with the best quality of fresh raw material. Healthy recipes, without colouring or preservative's agent added. Delasia has developed cutting-edge and user-friendly packaging thanks to the concept of these divisible portions. It has also set up an efficient, simplified ordering service and guarantees fast deliveries. What more could you ask for?

PRODUCT RANGE

FOOD IMPACT targets wholesalers and the Food Service market with the Delasia range. FOOD IMPACT has also accessed the large retail chain consumer market with the individual portions of the Isali range.

Chinese :

- Chicken Curry
- Sweet & Sour Chicken
- Peking Chicken
- Shanghai Pork
- Cantonese Rice
- Royal Noodles
- Wok of Chicken & Vegetables Noodles
- Sweet & Sour Prawns

Thai :

- Chicken Red Curry
- Red Curry Prawns
- Thai Noodles
- Curry Noodles
- Beef with Basil

Indian :

- Chicken Korma
- Chicken Bombay
- Chicken Tikka Massala

Japan :

- Chicken Teriyaki

CERTIFICATION

ISO22000 : Food safety management certificate.

BRC : Grade A, recognition of an established and continually improving quality system.

IFS : International Food Standard

MOUTARDERIE BISTER

Rue du Parc Industriel, 10
B-5590 ACHENE (CINEY)
BELGIUM

Tel. : +32 83/21 47 02

Fax : +32 83/21 15 93

E-mail : info@bister.com

Website : www.bister.com



CONTACT

Fabienne BISTER, Managing Director

Tel. : +32 83/21 47 02

E-mail : fbister@bister.com

COMPANY BACKGROUND

MOUTARDERIE BISTER is a family run business created in 1926. It is the leading Belgian mustard producer also producing sauces and condiments. We have two production sites : one in Belgium in Achêne (Ciney, Namur - Walloon Region) and one in France in Saint Thibault (Troyes, in Champagne - Aube).

ADDED VALUE

BISTER has over 40 different mustard recipes, the most famous being the « Moutarde L'Impériale », which is well known to Belgians (15% market share). We also make Dijon mustard with or without sulphite, organic mustards and mustard with honey for different beekeepers, among others. The piccalilli is the second flagship of the company, followed by gherkins, onions and cappers in vinegar and cold sauces.

We are also active on the private label market, gourmet delicatessen, with organic retailers and on the B-to-B market.

BISTER is one of the largest European manufacturers of certified organic mustards and condiments. Our mustards and our range of organic products are very successful as distributor brands.

PRODUCT RANGE - BRANDS

From Dijon mustard to fine mustards, BISTER has been making mustards for over 80 years. The range also includes capers, gherkins, onions, piccalilli, mayonnaise, salad dressings and pickles in large packs.

The business offers many brands specific to distribution networks.

Large retail chains: Bister and L'Etoile by Bister

Wholesalers (food service) : Bister and L'Ancre

Gourmet Food stores : Les Bistériades Gourmandes

Organic Food stores : Bioster and Bio-Gourmet

MAIN REFERENCES

Carrefour, Delhaize, Colruyt, Cora, Match, Intermarché...

CERTIFICATION

IFS higher level (both plants)

BIO for our two manufacturing sites

KASHER for our French plant



ROYALE LACROIX

Avenue Gonda, 4
B-4440 FLEMALLE
BELGIUM

Tel. : +32 4/338 84 84

Fax : +32 4/337 67 40

E-mail : info@royalelacroix.be

Website : www.royalelacroix.be

CONTACT

Audrey STEMBERT, Export Manager

COMPANY BACKGROUND

ROYALE LACROIX draws its experience of working margarine and fats from its illustrious past. The permanent adaption of its production tools to the demands of its clients is translated by a constant growth on national and international markets.

ADDED VALUE

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".

PRODUCT RANGE - BRANDS

ROYALE LACROIX offers a vast range of products: margarines for the table and kitchen, the food industry, the biscuit industry, cake shops, traditional and industrial bakeries, various fats composed for all types of applications; bread improvers and lubricants.

Royale Lacroix offers conventional and organic products.

Brands

King Azur, Ravi, Bomar, Valor, Sixtelle

CERTIFICATION

- FSSC 22000
- RSPO
- Certisys (Bio)



MEAT - HALL 5.2



CONSERVERIE ET MOUTARDERIE BELGE

Eynattenerstraße, 20
B-4730 RAEREN
BELGIUM

Tel. : +32 87/85 80 10

Fax : +32 87/85 80 18

E-mail : raphael.renson@moutarderie.be

Website : www.moutarderie.be

CONTACT

Raphaël RENSON, Sales

COMPANY BACKGROUND

A family business specialized in the manufacture of sauces, mustard and ready meals custom-tailored for you!

PRODUCT RANGE - MARKETS

Sauces: mayonnaise, ketchup, samouraï, andalouse, cocktail, bbq, yoghurt, pita, pepper, spicyamerican, tartare, aioli, béarnaise, salad sauce, tomato sauce,...

Mustard: Strong/mild/old-fashioned mustard, flavored mustards e.g. fig, cinnamon, honey, curry, tarragon, truffle, lemon, orange...

Ready meals: bolognaise, meatballs in sauce, vol-au-vent, goulash, waterzooï... and a large range of high-end locally produced products: deer stew, quail with grapes, coq-au-vin, Basque chicken, rabbit with prunes...

Innovation & flexibility

Our watchwords: innovation & flexibility! That's why our R&D department works hard in order to develop continuously new products, recipes and packaging accessible to everyone.

Private Label & R&D

Since many years we work with the biggest retailers in Benelux and France.

We can produce under your own label and following your quality & taste standards. We can also develop a new product for you.

Global supplier

Countries we work with: France, Germany, Netherlands, Algeria, Spain, Australia, Ireland, Italy, Dubai, Israel, USA...

Distribution channels: Retailers, industry, wholesalers & catering

CERTIFICATION

BRC & FDA

Kosher

Halal

Organic - Certisys

Zoning Industriel de Petit Rechain

**Avenue Mercury, 5
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CONTACT

Francis ARCHAMBEAU, Managing Director

Tel. : +32 87/39 48 61

Mobile : +32 475/77 86 96

E-mail : francis@dargifral.com

COMPANY BACKGROUND

Founded in 1978, D'ARGIFRAL is a company that has specialised over time in the manufacture of cooked pork meats, especially in hams, puddings, sausages, cured meats and meatloaf under the brand "Le Bocage".

Our main production site is located in the heart of the Herve plateau, an area of around 7,000 square metres. Since 1996, this company has invested in slicing production lines, and therefore offers cold meats in consumer portions.

Since 2004, D'ARGIFRAL has acquired the company Briquemont, located in the heart of the Gaume region of Belgium, it specialises in the manufacture of legs, sausages and cured meats such as pure smoked Ardennes and Gaume ham under the "Numa" brand.

Since late 2009, we have joined the Gent-based Locks group which is active in the cutting of pork and now works mainly for export.

ADDED VALUE

Recognised and appreciated on the Belgian market for the taste and craftsmanship of its products, the company D'ARGIFRAL owes its success to the rigour and continuous efforts deployed by its team.

This expertise combined with a state of the art production process has allowed D'ARGIFRAL to offer a wide range of products that can be found at traditional delicatessen counters and ready packed.

PRODUCT RANGE - BRANDS - MARKETS

We currently work with most Belgian supermarkets (at the delicatessen counters or ready packed under our own brand or private label) and with an extensive network of wholesalers



dotted throughout Belgium.

Under the 'Le Bocage' brand: cooked meat products / under the 'Numa' brand : speciality dry sausage.

MAIN REFERENCES

Aldi, Carrefour, Colruyt, Cora, Match, Delhaize, Mestdagh, Intermarché, Boucheries Renmans, Lambrechts, etc.

CERTIFICATION

Authorised IFS, HACCP, SAC (Self Control System)

DETRY



Rue de Merckhof, 110
B-4880 AUBEL
BELGIUM
Tel. : +32 87/68 06 28
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E-mail : info@detry.com
Website : www.detry.com

CONTACT

Bernard LEVAUX, Export Manager
Tel. : +32 87/68 06 00
E-mail : bernard.levaux@detry.com



COMPANY BACKGROUND

Since it started business in 1963, DETRY is growing itself by developing even more effective systems in production of delicatessen and sliced products

ADDED VALUE

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.

PRODUCT RANGE - MARKETS

Manufacturing and slicing of charcuterie and delicatessen products

Main export countries : France – Spain – UK – Germany – Holland

CERTIFICATION

HACCP
CEE
BRC
IFS



LA VIEILLE ABBAYE

Avenue de Jupille, 4
B-4020 LIEGE
BELGIUM

Tel. : +32 43/45 64 41

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E-mail : info@vieilleabbaye.com

Website : www.vieilleabbaye.com

CONTACTS

Roger SCHARIS, Creator of the Pies

Mobile : +32 473/86 50 44

E-mail : info@supreme-eupen.com

Alexandre HACIANE, Export Manager

Tel. : +32 43/45 64 61

E-mail : export@derwa.com

COMPANY BACKGROUND

LA VIEILLE ABBAYE S.A. was founded in 1963. In 1999 We've made an investment of 2 million euro for a new modern workshop. In 2010, LA VIEILLE ABBAYE and "Suprême" have amalgamated. The experience and the traditions of the VA in the fine cooked meat sector and the innovative spirit of Suprême in the conception of high quality pâtés lead to a complementary union enabling to stay on the wave of the market evolution.

ADDED VALUE

Principal assets : flexibility and faculty to adapt to local market needs. Innovative spirit and know how.

Major concern : customer satisfaction.

PRODUCT RANGE - MARKETS

Our best sellers are : the wide range of high quality pâtés and mousses "Suprême" with their innovative decorations (especially a range of 30 thematic pâtés), the knuckle of hams and thematic hams, the unique Samba sausages (new concept), the traditional smoked Frankfurt and the sauerkrauts. Other products like the white and blood sausages from Liège as well as the end of the year products like the stuffed piglet, stuffed duck and stuffed turkey follow those best sellers (all our products are presented on our Website: www.vieilleabbaye.com).

Exportation towards many EU Member States as well as towards Lebanon, Congo, Uganda and much more...

MAIN REFERENCES

Strong experience in the **large retailers (Delhaize, Cora, Colruyt, Carrefour...)**.

CERTIFICATION

FSSC 22000 (Food Safety System Certification 22000)

SAC (Self-control system) confirmed since 2010.

Rue de la Fagne d'Hi, 18
 B-6600 BASTOGNE
 BELGIUM
 Tel. : + 32 61/21 71 38
 Fax : +32 61/21 71 39
 Website : www.legibierdardenne.be

CONTACT

Hugo SMETS

E-mail : hugo.smets@bp-o.eu



ADDED VALUE

Gibier D'Ardenne in Bastogne, in the Heart of Ardenne

As its name suggests, Le Gibier d'Ardenne, in Bastogne in the Belgian Ardennes, sells hunting produce from Ardenne, Gaume and Famenne. This is high quality, top-of-the-range meat, both big game (stag-doe, fawn, boar and venison) and small game (pheasant, hare, partridge, wood pigeon and mallard duck). Game is a naturally bountiful and exquisite meat. Venison, doe, stag and boar are all hunted in our forests. Our meat is carved and vacuum packed on our premises in Bastogne and is guaranteed for its unique taste, unmatched quality and freshness!

PRODUCT RANGE (FRESH) - MARKETS

<p>Boar Roast leg of boar Large roast boar Jugged boar Boar steak Roast fillet of boar</p> <p>Venison Roast leg of venison Jugged venison Venison cutlet Venison fillet</p>	<p>Stag/Doe Roast leg of stag/doe Large roast leg of stag/doe Jugged stag/doe Stag/doe steak Roast fillet of stag/doe Stag/doe cutlet Crown of stag/doe with 3 ribs Tournedos of stag/doe Roast fillet of stag/doe</p> <p>Fawn Roast fawn Fawn steak Fillet of fawn Jugged fawn</p>	<p>Hare Leg of hare Saddle of hare Fillet of hare</p> <p>Pheasant Ready-to-cook cockerel and pheasant Ready-to-cook chicken and pheasant Fillet of pheasant</p> <p>Wood pigeon Ready-to-cook wood pigeon Fillet of wood pigeon</p> <p>Partridge Ready-to-cook partridge Fillet of partridge</p>
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The markets :

Large-scale distribution - Wholesalers - The Institutional Markets - The Manufacturing Market

MAIN REFERENCES

Delhaize, Colruyt, Carrefour, Cora, Match, Champion, Lidl and Intermarché

CERTIFICATION

Grade obtained: A



PERE OLIVE

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BELGIUM

Tel. : +32 85 /82 56 10

Fax : +32 85/ 82 55 94

E-mail : contact@pereolive.com

Website : www.pereolive.com



CONTACT

Frédéric DENEYER, Sales Manager

E-mail : commercial@pereolive.com

COMPANY BACKGROUND

PERE OLIVE is a food - processing company specialising in the packaging of Fresh table Olives and its Mediterranean products.

ADDED VALUE

PERE OLIVE's innovation and concept consists in offering a large range of Olives controlled in protective atmosphere packaging without brine or oil and without heat treatment bringing olives in the Fruits & vegetables departments throughout the supermarkets.

PRODUCT RANGE

Today, the company located in Seilles (BE) offers several varieties of olives from Greece , Spain, Morocco, France and Italy in more than 80 recipes in packaging tailored for all type of consumers (distributors, industrials, retailers, fines groceries).

PERE OLIVE has also enlarged its range with 30 recipes of spreads: hummus, guacamole , creamy cheese and various tapenades,

MAIN REFERENCES - MARKETS

Present in many countries, we are leader on the European market and export throughout the entire world.

CERTIFICATION

PERE OLIVE's concern is above all the quality .We are BRC, IFS, SAC and BIO certified for the pleasure of our clients !



**Rue des Abattoirs, 6
B-6600 BASTOGNE
BELGIUM
Tel. : +32 61/217 638
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E-mail : info@veviba.be
Website : www.veviba.be
Agrément sanitaire : BE161**

CONTACT

**Alexandre PEROL, Export Manager
Tel. : +32 61/21 76 38
E-mail : info@veviba.be**

COMPANY BACKGROUND

The Verbist Group can draw on a half century of experience in the meat industry. The group first set up a production unit in the Ardennes, the stock breeding region by excellence, back in 1995. Tradition rubs shoulders with technology at VEVIBA, making it a leading company within Belgium's meat product sector. From the stable to the table, we take out all the stops every day to perfect all stages of production, while ensuring that Belgian beef continues to earn its well-deserved reputation.

ADDED VALUE

A policy of permanent investments and continuous training of our staff allow us to produce vacuum-packed meat or meat packed into consumer-ready portions that respect the most stringent hygiene standards.

Our knowledge of the market and our reactivity allow us to cater to all your requests and specifications.

PRODUCT RANGE

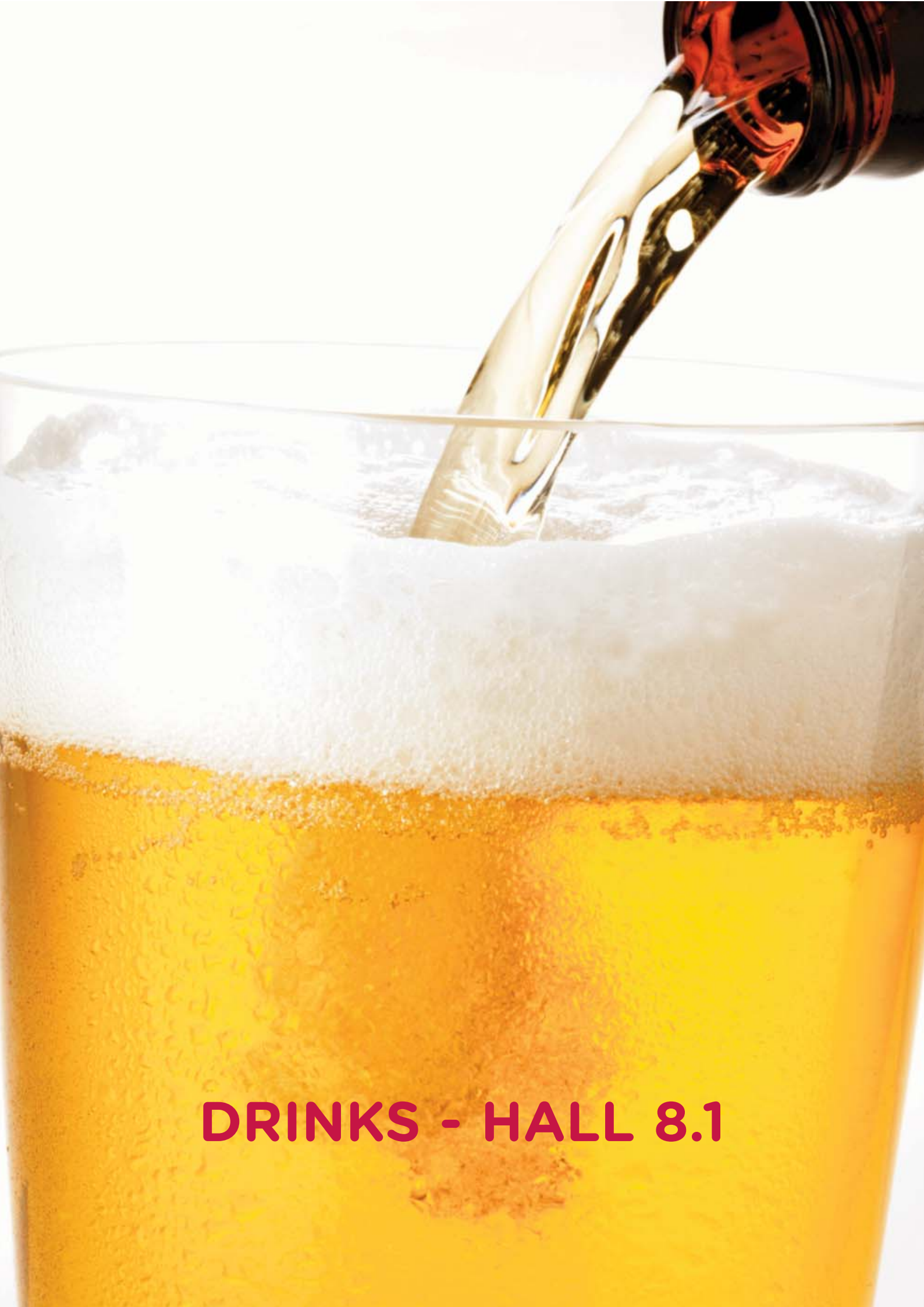
VEVIBA's product offering is extremely varied, ranging from Ready to Slice meat portions to meat cuts: topside, minute steak as well as skewered meat, hamburgers, carpaccio, etc.

MAIN REFERENCES

The leading supplier of beef to supermarkets in Belgium.

CERTIFICATION

BRC / HACCP



DRINKS - HALL 8.1

ABBEY BEER



Place de Brogne, 3
B-5640 SAINT-GERARD
BELGIUM

E-mail : info@abbayedebrogne.com
Website : www.abbayedebrogne.com

CONTACTS

Bruno DEGHORAIN, Managing Director, Brewmaster
Gabriel SMET, Managing Director, Sales Manager
Bernard VAËL, Agent for Export Trade
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COMPANY BACKGROUND

Abbey Beer PLC was created in 2012. Its aim is to set up the operation of artisanal breweries in the heart of authentic abbeys which still exist or which used to exist. Thanks to the experience of its managers, Bruno Deghorain and Gabriel Smet, the company has expertise in the fields of the production and sale of beers in Belgium and overseas.

ADDED VALUE

Abbaye de Brogne beer is an abbey beer brewed in an authentic abbey and is made artisanally. It is brewed according to a recipe that complies with organic production methods. It is the only organic Belgian abbey beer. Its greatest merit is its taste.

PRODUCT RANGE

Abbaye de Brogne blonde 12x33cl ONE WAY
Abbaye de Brogne blonde 6x75cl ONE WAY
Abbaye de Brogne blonde 20L ONE WAY

MAIN REFERENCES

Inter-bio, Carrefour, Mestdagh-Champion, Bio-planète

CERTIFICATION

Certisys - BE-BIO-01 - Operator No.: 23210



B-BLUE NUTRACEUTICALS

Rue des Minières, 44
B-4800 VERVIERS
BELGIUM



CONTACT

Olivier MALMENDIER, Managing Director
Tel. : +32 495/22 40 88
E-mail : contact@b-blue.com
Website : www.b-blue.com

COMPANY BACKGROUND

A young nutraceutical company that innovates in the field of nutrition and health.
Winning product of Réseau Entreprendre.

ADDED VALUE

1st biomarine drink (result of marine biotechnology research).
1st drink made with fresh spirulina, titrated in phycocyanine*
1st naturally blue drink
1st drink containing ocean minerals.

PRODUCT RANGE

B BLUE® is an immuno-fortifying drink:

- Activates performance
- Reinforces immunity
- Protects against cell ageing and damage related to oxidative stress.
- Helps recovery after physical or intellectual effort.

B BLUE® is a drink designed for active people, athletes and active older people.

CERTIFICATION

B-BLUE® is registered with the Belgian Federal Ministry of Public Health.
Notification No.: NUT - PL 2300/1

BRASSERIE CAULIER



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B-7600 PERUWELZ

BELGIUM

Tel. : +32 69/36 26 10

Fax : +32 69/77 39 19

E-mail : info@brasseriecaulier.com

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CONTACT

Vincent CAULIER, Managing Director

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E-mail : vincent.caulier@brasseriecaulier.com



COMPANY BACKGROUND

The history of the Brasserie Caulier started in 1933 when Charles Caulier, a miner, decided to set up a business as a beer trader in Bonsecours, a small village in southern Belgium.

Three generations helped the distribution activity to flourish and, in 1994, Roger and Linda Caulier decided to buy brewing equipment and brew their own beer. The Bon Secours was created.

Today, a team of nine enthusiasts perpetuate this tradition and continue to brew and bottle its own products, distributed and recognised in many countries.

ADDED VALUE

Wishing to help people to discover the tastes of olden days, the Brasserie Caulier has always imposed to itself the production of non-filtered, non-pasteurised beers, refermented in the bottle. Thus, Bon Secours Blonde, Ambrée and Brune are natural and lively beers, full of character. With Bon Secours Myrtille Dry Hopping, the Brasserie Caulier offers a unique fruit beer for true beer lovers. The final product, the Paix Dieu, is an abbey beer brewed solely by the full moon.

What the brewery is seeking to do :

The Brewery wants to offer its know-how to beer lovers worldwide and is looking for a network of distributors by province which has good knowledge of beers and a large network of pubs.

MAIN REFERENCES - MARKETS

Carrefour (Belgium), **Leclerc** (France), **Total Wine&More** (U.S.A.).

Different importers in Europe (e.g.: Austria, Poland, Netherlands, etc.) and beyond (Thailand, Canada, etc.)



BRASSERIE DE L'ABBAYE DU VAL DIEU

Val-Dieu, 225
B - 4880 AUBEL
BELGIUM

Tel. : +32 87/68 75 87

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E-mail : info@val-dieu.com

Website : www.val-dieu.com



CONTACTS

Alain PINCKAERS : CEO, in charge of logistics

Michael PELSSER : CEO, in charge of Sales and Administration

Virginie HARZÉ : Production, Quality Control

COMPANY BACKGROUND

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.

ADDED VALUE

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.

70% of sales around the Abbey (50 km) - 30% export

PRODUCT RANGE

Abbey beers (Val-Dieu) :

Val-Dieu Blonde 6%

Val-Dieu Brune 8%

Val-Dieu Triple 9%

Val-Dieu Grand Cru 10.5%

Val-Dieu Christmas 7%

Rader Ambrée 10.5%

CERTIFICATION

Recognised Belgian abbey beer

Rue de la Brasserie, 4
B-5530 PURNODE
BELGIUM

Tel. : +32 82/61 07 80

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E-mail : brasserie@bocq.be

Website : www.bocq.be

CONTACT

Olivier DEGEHET, Sales Manager

E-mail : commercial@bocq.be

**Blanche
de Namur**



COMPANY BACKGROUND

The brewery is an independent brewery.

Located in the heart of the Condroz, in the South of Belgium, a wonderful tourist region, this dynamic company still uses the traditional manufacturing process of top-fermentation beers with secondary fermentation in the bottle.

Be sure this story will last for many years and that the beers of the BRASSERIE DU BOCQ will animate for ever and ever this charming little village of Purnode.

ADDED VALUE

Brewery du BOCQ beers are made using only premium quality ingredients. This applies to the malt (which determines the colour of the beer), hops (which provides bitterness and aroma), yeast (which transforms the sugars into alcohol and carbonic acid) 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 special top-fermentation beers with refermentation in the bottle. This method safeguards the properties of the ingredients and guarantees the natural character of the beers, which are produced without chemical additives or preservatives.

PRODUCT RANGE - BRANDS

The Brewery brands are: Blanche de Namur, Gaudioise, Redbocq, Applebocq, Triple Moine and Saison 1858.

AWARDS

- Blanche de Namur: World best wheat beer (world beer awards 2009)
Gold Medal International beer challenge London 2013 and 2014
"Europe's Best Belgian Style Witbier " in 2012
- Gaudioise ambrée: silver (world beer cup 2012)
- Gaudioise ambrée: gold (belgian style ale - european beer star 2009)
- Gaudioise brune: bronze (belgian style dubbel - european beer star 2009)
- Saison 1858 : gold (De garde / Saison - World beer awards 2013)

CERTIFICATION

HACCP and ISO 22000



DISTRIBUTION BORSU BENOIT

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B-4432 ALLEUR
BELGIUM

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E-mail : dbb@zizicoincoin.com

Website : www.zizicoincoin.com

CONTACT

Marc PICQUET, Managing Director

E-mail : m.picquet@zizicoincoin.com



COMPANY BACKGROUND

DBB is an independent company set up in 1993, specialized in alcoholic beverages made with fresh fruit juices. Its experience in the small-scale production of hand-pressed fruit juice ensures premium quality products with unique flavors.

DBB has developed a diverse range of liqueurs since 2004.

DBB is today leader of the cocktails ready to serve in Belgium and in Luxemburg.

ADDED VALUE

DBB is famous for the innovative and unique character of its products. It is the only company in the world which produces alcoholic beverages made with fresh, unpasteurized fruit juices. Based on its know-how, DBB has created a unique production facility that enables it to produce high quality handmade products in large volumes. These cocktails are high quality products.

DBB is able to deliver to its customers worldwide from its logistics platform in Liège (Belgium) and to create an endless range of creations.

PRODUCT RANGE - BRANDS

ZIZI COIN COIN cocktails range:

Original: lemon and 12.5% vol liqueur, Mojito, Caïpirinha and Margarita (15% vol)

Passion fruit-Lemon, Coco Rico, 4 Agrum's, Gin Fizz (12.5% vol)

JACK LEMON cocktails range:

Original : lemon 12,5 % vol ,

Mojito 15 %,

Passion-Lemon 12,5%,

Gin fizz (12,5% vol)

DISTRIBUTION BORSU BENOIT

Liqueur range:

MOMENTO crème de spéculoos (16% vol)

ICE&BERG peppery iced mint with a menthol taste (18% vol.)

COUILLES DE SINGE (MONKEY BALLS - 12.5% vol.)

BAG IN BOX:

BRAZZI (cocktails) - Bag in Box (BIB) : 1,5L - 2L - 3L - 5L - 10L.

MAIN REFERENCES

Large retail chains: **Carrefour, Colruyt, Delhaize, Cora, Match, Mestdagh, Intermarché, Spar, Auchan, Super U**, CHR- HOTEL AND CATERING INDUSTRY, Wholesalers and wine merchants

CERTIFICATION

DBB is BRC (HACCP-ISO) certified Notification A.



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COMPANY BACKGROUND AND IDENTITY

The company Neobulles S.A. was founded in August 2014 as a result of the purchase by Philippe Stassen of the "non-cider" brands Kidibul, Vintense and Vivaro from the cider-makers S.A. Stassen, itself founded in 1895 and a member of the Heineken Group since 2012.

With the acquisition of IMD on 1 June 2015, Neobulles, one of the main drinks distributors in BeNeFraLux, now has 19 employees and a consolidated sales volume of more than 80,000 hectolitres a year.

The Neobulles mission

"To become a major and essential player in the drinks sector through the development of authentic and celebratory locally-known Belgian brands with significant international potential, as well as the exclusive distribution to our priority markets of brands that are already segment-leaders in their own original market."

"Thanks to the expertise and high added value of our qualified employees, Neobulles profitably and sustainably fulfils its role as a trend-setter, an innovation-spotter and a leader in the drinks segment. Our diverse but selective range of niche products is the answer to new consumption styles and habits that are healthy and respect the consumer at each stage in their life cycle."

ADDED VALUE

Today, Neobulles offers a particularly wide and coherent range of high growth-potential drinks. These stand out thanks to the quality of their ingredients, their original taste and packaging, their complementarity and their perfect match with the latest consumption trends observed in our target markets.

PRODUCT RANGE - BRANDS

Kidibul (www.kidibul.be) is a sparkling apple juice in a 75cl champagne bottle. The entire range is 100% natural. Kidibul is available in a range of containers (20cl and 75cl bottles or cans) and 3 different flavours.

NEOBULLES



Vintense (www.vintense.be) is a range of sparkling and still alcohol-free wines. Thanks to our unique technology and know-how, we are able to extract 100% of the alcohol, while preserving 80% of the aromas.

Vivaro (www.vivaro.be) is a fruit-flavoured wine (8.2% Alc.), served over ice, and is ideal for aperitifs; it is available in 3 flavours.

In addition to its three own brands, Neobulles is also the exclusive BeNeFraLux distributor of a range of key brands including Twist and Drink and Rauch, as well as international brands such as Rubicon, Snapple, Sappé, Mintanine, Pure Bio Energy and Yeau and the three Austrian Trappist beers Gregorius, Benno and Nivard from the Stift Engelszell brewery.

MAIN REFERENCES - MARKETS

Major supermarkets in Belgium (**Colruyt, Delhaize, Carrefour etc.**), as well as several major export companies (**Fozzy Group, MADD etc.**).

CERTIFICATION

Our Vintense and Kidibul products are BRC and Halal certified. Two Kidibul products are also organic certified.

*Life
Addict*

NIGHT ORIENT®

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COMPANY BACKGROUND

Business active in the non-alcoholic beverages sector to meet the needs of people who do not want to drink alcohol, including pregnant women, children, drivers and Muslims. The company has therefore developed four product ranges to satisfy all types of demand: the "Night Orient" range, the "Vendôme Mademoiselle" range, the "Vendanges Mademoiselle" range and the "Life Addict" range. "Vendôme Mademoiselle" will also be more popular in the hotel and catering industry than in large-scale distribution, unlike Night Orient. Vendôme Mademoiselle is a drink made from red or white grapes. Lastly, Life Addict is a sparkling beverage, made from red or white grapes, aimed at 12 to 18 year olds.

ADDED VALUE

- All four of these drinks ranges are guaranteed completely alcohol-free (0,0% vol.), offering the advantages of a festive drink without the drawbacks of alcohol;
- Follows the traditional codes of wines and sparkling wines ;
- Night Orient Classic was selected as 2013 Product of the Year by Belgian consumers and received the Award du Goût Supérieur (Superior Taste Award) in 2014;
- Night Orient is Halal certified by the Brussels Chamber of Commerce (BECCI) and by JAKIM;
- Night Orient Classic was selected as the best innovation at the PARIS SIAL in 2010.
- The Vendôme Mademoiselle range was selected as the best innovation at the PARIS SIAL in 2014.
- Night Orient won the award for Best Product of the Year 2015-2016.

PRODUCT RANGE - BRANDS

- **Night Orient:** Sparkling Classic (available in 75 cl and 20 cl), Sparkling Rosé + Chardonnay, Merlot and non-sparkling Rosé (wines available in 75cl and 37.5cl) + sparkling drink made from white grapes or made from red grapes;
- **Vendôme Mademoiselle:** Sparkling Classic (available in 75 cl and 20 cl), Sparkling Rosé + Chardonnay, Merlot and non-sparkling Rosé (available in 75cl);
- **Vendanges Mademoiselle:** Sparkling drink made from white grapes or made from red grapes.
- **Life Addict:** Sparkling drink made from white grapes or made from red grapes.

MAIN REFERENCES - MARKETS

Our drinks are distributed in more than 20 countries around the world, including France, Greece, the Netherlands, Belgium, Malaysia, Kuwait, Surinam, Trinidad and Tobago and the United Arab Emirates. Night Orient is available in supermarkets in France and Belgium: **Carrefour, Cora, Auchan, Intermarché, Géant, Match, Leclercq** etc.



DAIRY - HALL 10.1

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CONTACT

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COMPANY BACKGROUND

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.

ADDED VALUE

With an annual production capacity in excess of 25000 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.

PRODUCT RANGE

Traditional Butter, Light butters (40%-60%), Spreadable Butters, Butter blends, Flavored butters & blends, ...
From 8 g to 10 kg, all the sizes are available at AGRAL .

MAIN REFERENCES

ARLA FOOD DEUTSCHLAND, FONTERRA, GRANAROLO, LUXLAIT, EMBORG, CARREFOUR, ALDI, LIDL, AUCHAN, LECLERC ...

AGRAL S.A. holds its own brand under HERITAGE brand but is also producing various butter references for several retailers & works under private label for many partners worldwide.

CERTIFICATION

AGRAL S.A. is certified: IFS - BRC - SAC - HALAL - BIO

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CONTACTS

Vincent CRAHAY & Carine LIVIER

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COMPANY BACKGROUND

BELOURTHE is a Belgian cereals manufacturer, located in Hamoir (Province of Liege), with more than 80 years of experience in this business. Its plant is among Europe's largest cereals processing sites, with a production capacity up to 20.000 tons/year. The company has a Grade A Quality Certificate from the BRC (British Retail Consortium), one of the most important European quality systems. Its products are exported to the five continents.

BELOURTHE main brand is NINOLAC.

ADDED VALUE

- BELOURTHE's baby cereals are made with all natural ingredients and contain essential vitamins, minerals, prebiotics and fibers. They can be produced in organic version and some of the items are gluten free.
- BELOURTHE's products are made with hydrolyzed flours, a technology that enzymatically breaks the starches of the cereals and makes the digestion easier.
- The company can develop customized formulations and offers a wide range of packaging solutions: bag in box, tin, sachets, bulk bags and big bags.
- All products of the range are available for PRIVATE LABEL.

PRODUCT RANGE

- Baby cereals (4 months to 3 years)
- Cereals for children (3 years onwards)
- All family cereals (Farinha Láctea / Cereal flakes)
- Cereal supplements:
 - o for pregnant and breastfeeding women
 - o for middle aged and seniors
 - o for people with special nutrition needs
 - o for diabetics
- Ingredients for the food industry:
 - o binders (pre-gelatinized cereal flours)
 - o hydrolyzed flours

MAIN REFERENCES - MARKETS

- Main export markets: Europe, Middle-East, Africa, Southeast Asia



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COMPANY BACKGROUND

HERVE SOCIETE 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 14,000,000L of milk per year.

ADDED VALUE

HERVE SOCIETE specializes in Fromage de Herve, the only Belgian cheese bearing the Protected Designation of Origin (PDO). HERVE SOCIETE 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.

PRODUCT RANGE

Herve cheeses PDO : « Herve Société », « L'Exquis », « Les Beaux-Prés ».

Val-Dieu Abbey cheeses : « Bouquet des Moines », « Bleu des Moines », « Délice des Moines », « Val-Dieu », « Casse-Croûte », « Grand Cru ».

Specialities : « Pavé de Herve », « Bou d'Fagne », « Fleur de Fagne », « Trou d'Sottai ».

MAIN REFERENCES - MARKETS

Belgian large retail chains (all stores), Belgian wholesalers, exportation to Holland, France, Germany, Sweden, Canada and USA.

CERTIFICATION

- HERVE SOCIETE is BRC and IFS certified.

- PDO Label for Herve cheese.



MATHOT - SOFRA

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CONTACT

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COMPANY BACKGROUND

Founded in 1948, MATHOT-SOFRA distributes its butters and cheeses to all food distribution sectors: large retail chains, wholesalers, food service, 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).

ADDED VALUE

MATHOT-SOFRA butters are premium quality lactic butters. The range includes a wide variety of weights, formats and packaging, from the 10g micropain and coupelle, to 100g - 5kg packets. With Mathot-Sofra, you will be selling the butter of your choice. The flavoursome organic, young, semi-mature, hazelnut, basil, seaweed and Trappist beer cheeses are made according to traditional recipes passed down by the Trappist monks of Rochefort. MATHOT-SOFRA's advantages are: flexibility of packaging, professionalism and guaranteed quality.

PRODUCT RANGE - BRANDS

A range of premium quality lactic butters in weights ranging from 10g - 5kg: "Rochefort", "Chimay", "Le Saunier", "Les Prés Salés", "Saint Jacques".
A range of traditional Abbey cheeses: young or semi-Mature cheese, young with added basil, seaweed, hazelnuts or Rochefort Trappist beer, and organic cheeses.

Brands include:

Floeffe Bio Nature, Rochefort Tradition, Rochefort Mi-Vieux, Rochefort Bio Basilic, Rochefort aux Algues d'Ouessant and Rochefort Trappiste.

MAIN REFERENCES

Colruyt, Delhaize, Metro/Makro, Tesco, Auchan etc.

CERTIFICATION

BRC - Global Standard - Food, Version 5, Grade A
IFS - International Food Standard, Version 5, January 2008, Higher Level.

PUR NATUR



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PRODUCTION PLANT'S ADDRESS IN WALLONIA

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COMPANY BACKGROUND AND ADDED VALUE

As a pioneer, Pur Natur took its first steps in the 1990s in the organic yogurt market. Pur Natur is a family-run dairy which attaches great importance to essential values such as professional knowledge, enthusiasm and perseverance. Pur Natur is synonymous with high quality, as it respects its raw materials, as well as the plants and animals that allow us to obtain them. Pur Natur yogurt is a real concept. High quality, clear, efficient communication on the packaging and 100% organic.

PRODUCT RANGE

Strained, set yogurt
Fromage frais
Crème fraîche
Churned butter
Vanilla ice cream

MAIN REFERENCES

Pur Natur natural yogurt 500g

CERTIFICATION

IFS 6

also
for
you ...



*To support the world, the plants and the animals...
and to give your health the best.*

www.purnatur.eu

Le Petit Galopin



VASEDEL

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COMPANY BACKGROUND

VASEDEL is a business situated in the Ardennes and created in 1987. Specialising 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.

ADDED VALUE

The cow's milk products are naturally rich in omega 3 and CLA, which positions it as a health 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.

PRODUCT RANGE

Concerning the goat's cheeses, we produce a complete and highly varied range: from the 20g disc to the 1kg log: natural, spiced, with herbs, with honey walnuts and larded.

The raw curd is sold in 20kg lots and is generally delivered fresh each week.

The cow's cheeses are mainly fresh, sliced portion cheeses.

All the products are sold under the LE PETIT GALOPIN and PELEMONT brands.

MAIN REFERENCES - MARKETS

We supply cheesemakers in France, Italy and Belgium with raw curd to produce finished products. The curd is also used to stuff vegetables such as Moroccan peppers.

Various central purchasing agencies in Belgium including **Carrefour, Match, Mestdagh**.

For the Food Service sector : **Provençale** in Luxembourg.

CERTIFICATION

VASEDEL is currently FEDIS FOOD certified.

It is currently working towards BRC and SAC certification.

To this end we are about to begin construction of a new production site.

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CONTACT

Stijn BAUWENS, Sales Manager

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COMPANY BACKGROUND

VERBAU is a dynamic business that specializes in the production of desserts. In order to guarantee the authentic flavor of our products, we strictly use premier quality ingredients for all products that are part of our range. Our state-of-the-art production processes enable us to lend our products an artisanal visual touch.

ADDED VALUE

Our strengths lie in our flexibility and originality and the 'custom-made' finish we bring to your products. All of our products are available chilled or frozen, both under your label as well as our own 'Les amuses du Chef' brand. VERBAU is synonymous with custom-made quality products.

PRODUCT RANGE

Dessert cups:

Dessert cups filled with a light-hearted fruit or chocolate mousse decorated with a delicious topping and decoration.

Packed in elegant glass cups of 60g or 85g.

Available in a wide array of seasonal flavors suitable for any time of the year.

Mini-Bavarois :

Our elegant Mini-Bavarois, so colorful you can almost taste them with your eyes. Inspired by the traditional Bavarian cream, we developed this concept ourselves. A Walkers' shortbread biscuit graced with a mousse and topping crafted of the finest ingredients. The package in a tray of six individual 30g dessert portions is packaged and ready for a take-a-way sale. Available in a wide array of flavors like Raspberry, Passion fruit, Lemon, Dark-, Milk and White Chocolate.

Chocolate Mousse:

Our homemade art chocolate mousse made of real Belgian Chocolate.

Available in Dark, Milk and White Chocolate.

Packed in a 400g Family-Pack or 1 portion packs.

MAIN REFERENCES

Various distributor brands.



FINE FOOD - HALL 11.1

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COMPANY BACKGROUND

Bostani Chocolate Belgium was founded in 2014 and is located in Belgium. It is specialized in manufacturing Belgian Premium and Customized Chocolates for all occasions that mark everyone's daily life. Bostani chocolate Belgium was created to offer you new ideas and a unique concept to express your heartfelt thanks and birthday wishes, and to thrill your guests when celebrating weddings and special parties.

ADDED VALUE

We provide our customers with several collections: Brussels collection, Classic Belgian collection, Truffles collection, and Bon Bon Disk collection.

Our collections come in different shapes and luscious tastes and flavours of chocolates: Cutting ganache, moulded pralines, and exquisite truffles that are all fully made of fresh and natural ingredients such as 100 % pure cocoa butter.

PRODUCT RANGE

Chocolates for all occasions, luxury boxes (leather, wood) for all occasions, accessories and souvenirs (weddings, birthdays, anniversaries, etc.).

CERTIFICATION

HACCP



BRASSERIE - FERME DE BERTINCHAMPS

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BACKGROUND

The “Brasserie de Bertinchamps” was founded in 2013 by family Humblet and is located in an old square farm dating back to 1343. The annual capacity of our ultramodern installations is 6000 hectolitres. Benoît Humblet has been master brewer for 35 years.

ADDED VALUE

Our beers are traditional farmhouse beers, made from pure malts and hops (no spices or additives). The water comes from a borehole 66 m under the farm and we use Belgian malts. We are the only Belgian brewery to use 50 cl glass bottles and our beer is served in 25 cl glasses, which makes it a beer to share.

PRODUCT RANGE

We brew three Bertinchamps beers: Blonde 6.2°, Brune 7° and Triple 8°.

A 4th beer, “Bertinchamps Winter”, will be brewed in August 2015.

We use 50 cl one-way glass bottles which are placed in cardboard boxes containing 20 bottles.

Our gift pack is made of four 50 cl bottles and 2 glasses.

We also have 20 l stainless steel kegs and one-way barrels (Dolium).

We can also produce customised beers for a minimum 60 hl.

MAIN REFERENCES

Our beers are used and served in several Michelin-starred restaurants in Belgium. Our Triple was awarded three stars at 2014 ITQI Awards and our Brune won the Gold Medal at Dublin Craft Beer Cup 2015.

CONFITURE L'ARDENNAISE



Confitures fines

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CONTACT

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COMPANY BACKGROUND

CONFITURE L'ARDENNAISE has been busy the past 50 years to improve their production process for traditional and organic jam. In 2009 we invested in a new cooking system, which makes it possible to cook our fruit under vacuum at a low temperature. We condens the evaporated aromas 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 any preservatives or colorants.

ADDED VALUE

Our products are pasteurised and quality controlled on the production line using a metal detector. The unique quality of our products and the exclusive packaging has earned a worldwide reputation. Our products are therefore sold in over 20 countries in Europe and beyond: USA, Japan, Australia, China etc.

PRODUCT RANGE - BRANDS - MARKETS

Traditional, organic and sugar-free jams.

Brands : Pur Natur, Vallée de l'Ourthe, L'Ardennaise.

Markets : USA, Australia, Japan.

MAIN REFERENCES

Confiture L'Ardennaise won 2 golden stars with the SUPERIOR TASTE AWARD 2015 for their organic jam : PUR NATUR STRAWBERRY; PUR NATUR CHERRIES, PUR NATUR BLUEBERRIES and PUR NATUR RASPBERRY.

CERTIFICATION

Fedis Food – IFS, high level for 2015.



FLARONIS

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CONTACT

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COMPANY BACKGROUND

Founded in 1979 FLARONIS S.A. is a family firm specialized in fine food products, as well as producer and distributor of its own brands (D'Artagnan, Flaronis, Domino, Café Royal n° 1, etc.), FLARONIS is a major player in the Benelux countries and beyond. Flaronis has also gained a strong position in Russia thanks to its own administrative, commercial and logistical structure in Moscow.

ADDED VALUE

- Premium quality products
- Attractive and elaborate packaging created by our own designers
- A constantly updated product range
- Attractive and competitive prices
- Globally active but still always fully devoted to our customer's needs
- Flexibility and reactivity

PRODUCT RANGE

- Coffee (beans, ground, pads, instant, capsules)
- Tea
- "Made in Belgium" chocolate (Pralines, truffles, seashells, sticks, etc.)
- Pastries/confectionery (waffles, biscuits, nougat, marzipan, etc.)
- Wine, sparkling wines and champagnes

MAIN REFERENCES

FLARONIS is also the exclusive distributor of brands such as Baileys, Schirmer, Rotkäppchen, ...



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COMPANY BACKGROUND

MAYA FAIR TRADE is a cooperative company with limited liability and social purpose. Since 1975, it has been importing fairtrade and organic and Fairtrade honey from Fairtrade producers in Latin America. It is a historical actor in the Belgian Fairtrade business.

ADDED VALUE

Over the years, MAYA FAIR TRADE has acquired an uncontested recognition in the European fairtrade and organic-Fairtrade honey market. In Latin America, Maya's permanent employee stays in constant contact with the beekeepers in order to guarantee a firm control over the entire supply chain.

Moreover, he sets up permanent and rigorous quality controls on raw materials and assures a perfect traceability of the honey production.

PRODUCT RANGE

A part of the imported Fairtrade and organic-Fairtrade honey is packaged under the Maya brand. The other part is used as an ingredient for by-products under the Maya brand: gingerbreads, nougat, candies, jams, chocolate bars and so on.

Since 2013, the importation of organic-Fairtrade agave syrup started to enlarge the offer.

MAYA FAIR TRADE provides the Fairtrade and organic honey & agave syrup for the distributor's own brands.

CERTIFICATION

- FLO-Cert (Fairtrade Certifying Organization)
- Max Havelaar (Fairtrade Labeling Organization)
- Certisys BIO-BE-01 (Organic Certifying Organization)



MEURENS & RODRIGUES

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COMPANY BACKGROUND

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 LIEGE", 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.

ADDED VALUE

Packed in a modern squeeze bottle with anti-drop system, practical and clean.

The product is an excellent fruity topping for ice creams, pancakes, waffles, fresh cheese, yogurt, teas... It also adds a fruity touch to many recipes as roasted meat, vinaigrettes, pastries, desserts...

Private Label is possible even starting with small quantities. The product can also be delivered in bulk containers to be packed in the local market.

PRODUCT RANGE

Belgian Fruit Syrup - Pear and Apple (Sirop de Liège) :

- Plastic bottles with 340g and 900g
- Sachets with 20g
- Plastic bottles of 7kg

Belgian Fruit Syrup - with CRANBERRY :

- Plastic bottles with 340g

MAIN REFERENCES - MARKETS

- Three stars (maximum) in the SUPERIOR TASTE AWARD 2012 (ITQI), appraised by some of the most reputed European chefs

- Pre-qualified for "SIAL Innovation" in SIAL Paris, 2012

- Present in Belgian chains **Spar, Alvo, ISPC, Metro-Makro, Aldi, Lidl** stores and in the main catering distributors.

- Exported to France, USA, Russia and South Korea.

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CONTACT

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COMPANY BACKGROUND

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.

ADDED VALUE

The Natura products have always been only made with 100% natural premium ingredients. There are no preservatives, additives or colouring added. The manufacturing process, with drums, is unique on the market and guarantees the « home-made » taste.

Environment-conscious, the company has moved in a passive building and is certified CO2 neutral. We try to reduce our impact as much as we can on different levels by clever resources' management and recycling.

PRODUCT RANGE - MARKETS

Our core product is the mayonnaise, but we have a wide range of cold sauces (11 products), a « béarnaise » sauce to be warmed up and a range of delicious dressings (6 products). The whole range is available also on our website.

We supply mainly fine food stores but also the catering business.

We are distributed in different countries, mainly in Europe (France, Germany, Denmark, Netherlands, Italy, Spain, Portugal and Switzerland)

MAIN REFERENCES

- In Belgium : **ROB, Delhaize** (gourmet food department)
- In France : **La grande épicerie** (Paris), **Galeries Lafayette's gourmet**,...

CERTIFICATION

COMEOS for the mayonnaise.

CO2 neutral



PEIFFER AUGUSTIN

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www.belgian-mobile-waffles-concept.be



CONTACT

Augustin PEIFFER

COMPANY BACKGROUND

The Company S.A. Peiffer Augustin – Augustin's Waffles is a family run business that manufactures and markets worldwide:

“The traditional and original Waffle of Liège with pearl sugar “

ADDED VALUE

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.

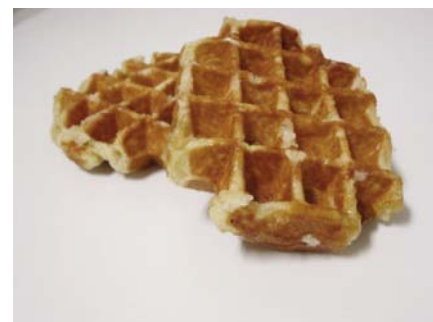
Large choice of marketing tools available.

PRODUCT RANGE

Frozen dough – Frozen waffles different weights and sizes – Frozen ½ coated chocolate waffles different weight and sizes.

All products are available bulk, individually neutral wrapped or wrapped in Augustin's brand. Private labelling available on demand.

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CONTACT

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BACKGROUND

SOCOPROBEL S.A. is a family business consisting of craftsmen with several generations of experience in manufacturing the true Liège waffle.

ADDED VALUE

SOCOPROBEL's aim is to protect a traditional manufacturing process which guarantees a quality and original product, from Liège in Belgium.

We can easily adapt the packaging to market requirements.

PRODUCT RANGE

SOCOPROBEL S.A. produces the Liège waffle (with sugar) in several formats, A57 model in 60, 90 and 100 g and A63 model, 115 g for bakery, catering, fast food, fresh or frozen.

Production using vegetable margarine or butter.

MAIN REFERENCES - MARKETS

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COMPANY BACKGROUND

Driven by a team of passionate people, TASTE specializes in the creation, manufacture and marketing of natural flavourings aimed at artisans and manufacturers in the food processing industry.

ADDED VALUE AND PRODUCT RANGE

Very high-quality natural flavourings

Reactivity

- Very high-quality natural flavourings
- A wide range of flavourings with shades of taste profiles
- Clarity regarding pricing and distinct quality
- A personalized service and tailored products
- Great flexibility of supply

Tailored

- Tailored flavourings
- Copies of artificial flavourings into natural flavourings
- Masking flavourings
- Typing flavourings

Quality of products and information



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