BELGIUM - WALLONIA

SFFS 2017 Hall 1.E





EXPORT INVESTMENT



BELGIUM - WALLONIA

SUMMER FANCY FOOD SHOW 2017

New York, 25-27 June 2017

Jacob Javits Convention Center Hall 1E Booths : 3425 - 3431





EXPORT INVESTMENT

WALLONIA EXPORT-INVESTMENT AGENCY (AWEX)

Place Sainctelette 2 B-1080 BRUSSELS BELGIUM Phone : +32-2-421 82 11 Fax : +32-2-421 87 87 E-mail : mail@awex.be Website : www.wallonia.be and www.wallonia-international.be



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 100 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 - 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

BELGIUM

AWEX

Espace International Wallonie-Bruxelles Place Sainctelette, 2 B-1080 BRUXELLES Tel : +32 2 421 82 11 Fax : +32 2 421 87 87 Website : www.walfood.be E-mail : agro-overseas@awex.be **Mrs Pascale DELCOMMINETTE, CEO**

DIRECTOR AMERICAS Mr Francis KANIA

Tél : +32 2 421 84 98 E-mail : f.kania@awex.be

AGRO-FOOD DEPARTMENT Mrs Dominique HOUET

Tel. : +32 2 421 84 03 Fax : +32 2/421 87 75 E-mail : d.houet@awex.be

Trade and Investment Commissioners in the USA

NEW YORK Mrs Edith MAYEUX

Wallonia Trade & Investment Consulate General of Belgium 885 Second Avenue, 41 FL New-York, NY 10017 Tel. : 1-212-247.63.51 Fax : 1-212-247.63.92 E-mail : newyork@awex-wallonia.com Website : www.wallonia.us

CHICAGO Mr Gilles PHILIPPART DE FOY

Wallonia Trade Office 333 North Michigan Avenue- Suite 905 Chicago, Illinois 60601 Tel. : 1-312-357.09.92 Fax : 1-312-357.10.76 E-mail : chicago@awex-wallonia.com Website : www.wallonia.us

HOUSTON Mr Yves DUBUS

Belgian Trade Commission Wallonia-Brussels Office 5300 Memorial Drive, Suite 625 Houston TX 77007 Tel. : 1-713-863.11.10 Fax : 1-713-.863.11.12 E-mail : houston@awex-wallonia.com Website : www.wallonia.us

WASHINGTON Mr Bernard GEENEN

c/o Embassy of Belgium 3330 Garfield Street NW Washington DC 20008-5852 Tel. : 1-202-625.58.52 Fax : 1-202-625.62.52 E-mail : washington@awex-wallonia.com Website : www.wallonia.us

SAN FRANCISCO Mr Baudouin de HEMPTINNE

Belgian Trade Commission 155 Montgomery Street - # 207 San Francisco CA 94104 Tel. : 1-415-546.52.55 Fax : 1-415-546.31.44 E-mail : sanfrancisco@awex-wallonia.com Website : www.wallonia.us





WWW.WALFOOD.BE: A WEBSITE LINKING TO 240 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-OVERSEAS@AWEX.BE



EXHIBITORS

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ALIMAD FOOD

Avenue des Artisans, 40 B - 7822 GHISLENGHIEN Tel : +32 68/28 52 85 Website : www.alimad.be



CONTACT Samir ABOUSLEIMAN, CEO Tel : +32 68/28 52 85 Mobile : +32 485/60 04 00 E-mail : alimadfood@skynet.be

ADDED VALUE

Alimad Food for oriental fine pastry. Our products are by far the best market, in terms of quality, aromas, flavour and price. Specialized in the "custom-made". Our products apply to the distribution market.

PRODUCT RANGE

Alimad Food productions : Orange blossom water, Rose water, Lemon speciality, gluco syrup with honey aroma, Aromas and color food. The research departement is ready to elaborate new custom-made product.

The research departement is ready to elaborate nex custom-made product.

MAIN REFERENCES

Alimad Food brands : SAMRA, AL ZAHRA, ASSAL, NAHLA, LIBELCO, ZEST.

CERTIFICATION

HACCP







BEN & CHOCOLATS

Rue de L'Estampage, 6 B - 4340 AWANS Tel : +32 43/65 72 57 Mobile : +32 496/10 54 39 E-mail : info@benoitnihant.be Website : www.benoitnihant.be

Florence REQUILE, Export Manager

E-mail: accounting@benoitnihant.be

BENDIT NIHANT CHOCOLATIER GAGAOFÈVIER



ADDED VALUE

CONTACT

Tel: +32 43/51 68 31

Mobile : +32 499/61 62 03

Benoît Nihant Chocolatier forms part of the elite cabal of chocolatiers that manufacture their chocolate using cocoa beans. Only a dozen of them worldwide are privy to this traditional expertise on their quest for perfection. Almost all chocolate-makers use chocolate as a raw material, which they subsequently remelt. This chocolate is generally produced by industrial companies. Benoît, however, has opted to master the entire process, right from the selection of the best batches of fine cocoa beans from planters-harvesters who share his passion for excellence.

PRODUCT RANGE

At the heart of the creations produced by Maison Benoît Nihant, the chocolate tablets are the most vivid interpretation and product of the profession of cacaofèvier[®]. Like excellent wines, they come in different 'Crus' and are an expression of the essence of each bean and each plantation so carefully selected by the chocolatier. And because plantations are rare and their crops fragile, because the aromas of the beans are subject to weather conditions, the different tablets in the collection are, by nature, living objects that are in a constant state of change.

MAIN REFERENCES

Since opening his first shop in 2007, the Benoît Nihant chocolate company now has six sales outlets in Belgium: in Embourg, Liège, Ixelles, Uccle Fort Jaco, Awans and at Rob (The Gourmet's Market) in Brussels. In Japan, the company has opened twenty-one boutiques in leading department stores. While, a first shop has opened at the Middle East, in the Citywalk of Dubai.



BRUYERRE

Rue François-Léon Bruyerre, 34 **B - 6041 GOSSELIES** Tel: +32 71/25 01 40 E-mail : chocolaterie@bruyerre.be Website : www.bruyerre.eu

DU CHOCOLAT

CONTACT Florence BOUCHERON, Export Manager Tel: +32 71/25 01 38 E-mail : fb@bruyerre.be

ADDED VALUE

With an experience of more than 100 years in chocolate, Bruyerre, together withits chocolate masters, is always in search of new taste associations as delicious as surprising. Our motto: quality and serviceday by day.

PRODUCT RANGE

Bruyerre produces more than 80 different kinds of chocolates famous for their fillings and for their decorations. We only use 100% butter cocoa chocolate and we do not add any preservatives to our products. The hazelnut praliné, jewel of our production, is still handmade following ancestral and traditional production processes, which gives it a unique and recognizable taste.

CERTIFICATION HACCP







ISFI SPICES

Avenue de l'Industrie, 20 B - 1420 BRAINE-L'ALLEUD Tel : +32 2/384 60 77 Mobile : +32 495/287 825 E-mail : pg@isfi.be Website : www.isfi-spices.be

CONTACT Philippe GONDRY, Sales Director Tel : +32 2/384 60 77 Mobile : +32 495/287 825 E-mail : pg@isfi.be





ADDED VALUE

The ISFI range contains both pure and original herbs & spices, as well as exclusive blends. On top of proposing products, we also offer our Catergory Management knowledge. We can answer to your specific requests by offering a large product range (classic, organic, reduced salt, etc). ISFI will also help you build the "shelf of tomorrow" with the ideal product portfolio, the fit-for-purpose packaging and advice on shelf guidance.

PRODUCT RANGE

ISFI develops a wide range of spices, herbs, blends and broths under its own label as well as under Private Labels. ISFI offers worldwide distribution within retail, foodservice and catering. ISFI has also created the PH «Professional at Home» range, an assortment of premium blends, mills

and paste broths developed by the Michelin star chef Piet Huysentruyt. As from 2017 we launch the Funky Soul Spices, proposing delicious streetfood mixes.

MAIN REFERENCES

Colruyt (BE), Makro-Metro (FR/BE/NL), Carrefour (BE/FR), Booker (UK), TJ Morris (UK), Aldi (BE/FR), Monoprix (FR)

CERTIFICATION

Food BRC certificated : Grade A+ Unannounced / IFS Food: Higher level / CertiSys Bio Certification / BSCI (Business Social Compliance Initiative)



MATHOT - SOFRA - FROMAGERIE DE ROCHEFORT

Route d'Achêne, 6 B - 5561 CELLES Tel : +32 84/36 78 38 Mobile : +32 496/12 89 47 E-mail : cecile.mathot@skynet.be Website : www.beurre-fromage.com

CONTACT Cécile MATHOT, Sales Tel : +32 82/66 61 62 Mobile : +32 496/12 89 47 E-mail : cecile.mathot@skynet.be





ADDED VALUE

Wide selection of butter - Flexibility - Natural dairy product - Bio and conventional agriculture.

PRODUCT RANGE

Rochefort Cheeses - Abbey type, Products from conventional and Bio EU agriculture, Lactic butter - 82% fat butter- different possibilities of shape and weight begin with the 10g butter to 5 kg, Salted butter with seasalt from Guérande, Camargue, Fleur de Sel, Goat butter. Product from conventional and Bio EU agriculture. Goat butter.

MAIN REFERENCES

Metro, Colruyt, Delhaize, Carrefour, Bidvest, Back Europ, Bjorg, Jumbo, Sligro,...

CERTIFICATION

IFS - BRC - Bio - Autocontrôle









MEURENS & RODRIGUES

Rue de Battice, 53 B - 4880 AUBEL Tel : +32 87/68 79 59 E-mail info@sirop-liege.com Website : www.sirop-liege.com CONTACT Martine MEURENS, Sales Manager Mobile : +32 477/44 55 36 E-mail : martine@sirop-liege.com



ADDED VALUE

Belgium has a long tradition of preserving local fruits (pears and apples) into a thick, spreadable syrup. In 2011, MEURENS & RODRIGUES revisited the family recipe of SIROP DE LIEGE into a syrupy texture and packed it in a squeezable bottle, to offer a larger number of applications.

This new recipe was awarded by 3 stars at the ITQI Superior Taste contest in Brussels in 2012.

CREP'PARTY fruit syrup, known in Belgium as SIROP DE LIEGE, is a fruity alternative to maple syrup or honey. With a high fruit content, it brings natural fruity notes to various foods.

Excellent topping on pancake, Belgian waffle or ice cream, it combines also very well with cheese or meat pâté and as an ingredient in salad dressing or marinade.

All our syrups are available for private label and in bulk for local repacking.

PRODUCT RANGE

- 1. Belgian syrup: original, apricot, cherry and cranberry with added sugar or 100% from fruit.
- 2. Natural sweetener: agave, coconut, date syrups.
- 3. Fruit & fibers syrup: no added sugar and low calorie.

MAIN REFERENCES

Aldi, Lidl, Metro-Makro

CERTIFICATION IFS



MILCAMPS

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Rue de Lusambo, 77 B - 1190 FOREST Tel : +32 2/332 15 62 E-mail accueil.bruxelles@jacquetbrossard.com Website : www.milcamps.be



CONTACT Ricardo MAREEL, Back Office Commercial Tel : +32 2/333 06 64 E-mail : ricardo.mareel@jacquetbrossard.com

ADDED VALUE

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 own fresh and frozen products under its own brand or under retailer's brand, 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 (cherry, apple, and apricot). 2. Creative waffles:

Creative waffles with special recipes and formats: "gourmandes" butter waffles, with chocolate or vanilla, festive waffles (special shapes: Christmas tree, star, and heart); New flavours: vanilla, poppy, choco-orange,...

CERTIFICATION

BRC, IFS, SMETA4, BIO, RSPO, FDA



SMILE COMPANY

Avenue Gouverneur Bovesse, 68 B - 5100 NAMUR Website : www.smilecompany,be

CONTACT Laurence GENOT, CEO Mobile : +32 472/23 26 43 E-mail : laurence@smilecompany.be



ADDED VALUE

The product range of Smile Company is known for the high quality of its natural ingredients, as well as the eclectic originality of its flavors. Thanks to a family collaboration, it offers its customers consistent quality throughout its entire range of drinks, which liven up the craziest of celebrations.

PRODUCT RANGE

Smile Company offers a range of six highly natural refined flavors, including two innovative alcohol-free versions, which are sold in either 20 cl or 70 cl versions. Its resolutely youthful and dynamic brand is loved at party venues on the French Côte d'Azur and also at prestigious addresses in the Horeca sector.

MAIN REFERENCES

Carrefour - Accor - Fairmont - Festival de Cannes - F1 Monaco

CERTIFICATION HACCP - ISO 22000 2005





Feel inspired



Jean Galler, chocolatier

« From Wallonia, the world is in your hands »



Wallonia is full of great assets. Help spread the word !

You like Wallonia and you want to enhance its global reputation ? Join our network of Wallonia.be Brand Ambassadors !

One mission, lots of benefits!

We want to promote Wallonia and you can help us: share information from our website and social networks, add the Wallonia.be logo and slogan Feel inspired to your website, blog or email signature, inform us about development opportunities for the Wallonia Region, bring the brand to life by actively taking part in conversations on Facebook, Twitter or LinkedIn and by recruiting other Ambassadors...

In return, you get a chance to:

- promote your activities and share your success stories on the Wallonia.be Ambassadors' blog
- expand your network using the private area on the portal
- receive a newsletter about the Region and the Brand Ambassadors' network
- be invited to exclusive events
- use the Wallonia brand logo and benefit from the Region's reputation

How to become a Brand Ambassador?

Complete the online application form on the website (http://www.wallonia.be/en/ ambassadors). Simply answer three questions and we will let you know if your profile matches the network we want to implement.

Do you want more information?

Contact : ambassador@wallonia.be !



Wallonia is open to the world !

... with a sense of sharing, accessibility, technical know-how and quality of life

lotes			



INVESTMENT

WALLONIA EXPORT-INVESTMENT AGENCY

<u>Export</u>

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Investment

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Feel inspired 🛛 🍩 💩 🍘