

PARTICIPANTS

DELIVA

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info@deliva.be
www.deliva.be



Delegates: **Herman SCHEPERS, Marleen FLEMINGS & PAULIEN SCHEPERS**

Deliva has a large experience and knowledge on the 'Vacuum Food Technology'. Selected high ingredients are prepared according to a balanced recipe. The cooking process takes place in an airtight film for food preparation in this special vacuum cooking technique. There is no influence of oxygen and an absolute restriction of fat. This process is carried out at a responsible reduced temperature and will be closed down with a shock-cooling to 4 °C.

This way we can guarantee long preservation (without any preservatives) & A constant high quality. Due to the preparation in airtight film for food, the meal components remain fresh for at least 21 days after production without the use of any preservatives.

FRIMA

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Delegates: **Isabelle NOJAC & Isabel LEIN**

FRIMA has been developing frozen meals and snacks for food-service providers and retailers for over 65 years. Using its Cuisine & Bakery heritage in combination with modern R&D techniques, **FRIMA** overcomes all challenges in order to satisfy its customers.

This year we are very proud to present you one of our major innovations: Mini Bagel Balls stuffed with delicious Apple Caramel.

GENAUVA

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Delegates: **Hilde VAN DEN BOSSCHE, Patrick VERCAMMEN & Anouk SCHOTTE**

Genauva premium Belgian chocolate drops come in four different flavors (milk, dark, extra dark and unsweetened) and two packaging varieties (bulk bags of 2.2 lbs and single portions of 1.2 oz). Because of its gem shape, this premium quality chocolate is ideal to use in the kitchen, make hot chocolate or savor as a snack.

MELDEX

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quality@sweetpack.be
www.sweetpack.be



Delegate: **Johan MELIS**

We are a production company with two production facilities. We are producing all kind of high quality tablets and free flowing fruit granulations based on dried fruit. Here for we set up the brand "Crumbliés®". Since we are able to produce these fruit granulations we also use them as an ingredient in our brand new tablets called "Mellies®".

RAVICO

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Delegates: **Olivier BEAUMONT, Jamie FINERAN & Erin CLARK**

Production and distribution of a complete range of chocolate (couverture, decorations, cups), pastries, sugar, toppings for ice cream, dry bakery premixes for hotels, restaurants and bakery sector.

VERMEIREN PRINCEPS

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Delegate: **Steven VAVEDIN**

Manufacturer of speculoos biscuits and cookie butter spreads for retail, food service and industrial markets. Traditional, almond & chocolate recipes. Also available: organic, fair trade and sugar free.