



The Walloon Companies

WALLONIA CONTACT DAYS, FOOD - FOCUS MEAT

Hôtel Naxhelet, 9th & 10th may, 2019

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A. LONHIENNE

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PARTICIPANTS

Mr Alexandre Dupont & Mr Joe Hyland
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The name A. Lonhienne represents a 50 year tradition of excellence in lamb butchery and customer service. Today, as Belgium's number one lamb processor, A. Lonhienne prides itself in offering a concept-to-table service, capable of providing tailored lamb solutions in line with our customer's individual business objectives. The specialist proposition, coupled with our proactive partnership approach, has earned A. Lonhienne its position as the supplier of choice for key retailers and foodservice providers in the Belgian market.

ACTIVITIES, PRODUCTS AND BRANDS

Cutting and sale of fresh meat (Irish lamb and beef). A. Lonhienne produces and markets a full range of premium quality lamb products, from traditional carcass and vacuum packed primal cuts to innovative new ready to cook and formulated products, all of which are tailored to meet the exacting specification of our customers in different sectors of the market.

NEW PRODUCTS AND INNOVATIONS

Cut and chopped products, barbecue products, festive products, etc.

CERTIFICATION

IFS



AGRAL

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PARTICIPANT

Mr Louis-Philippe CRAHAY
New Business Development Director
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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 & Puff Pastry Butter & Margarines, ...

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

IFS - BRC - SAC - HALAL – BIO



AGRO TOP PRODUITS

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PARTICIPANT

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COMPANY HISTORY

Since 1989, AGRO-TOP has sold and distributed products and by-products made from fat palmiped (goose and duck).

ADDED VALUE

Located in the heart of Europe, our new EEC certified, storage platform coupled with our own fleet of refrigerated vehicles, enable us to deliver ultra-fresh products, several times a week. The products come from slaughterhouses in Hungary and Bulgaria.

PRODUCT RANGE

Foie gras – Duck breasts – Thighs – Gizzards – Duck and goose fat – etc. All our products are available fresh – frozen – vacuum packed – smoked – semi-cooked – preserved – etc. Furthermore, we offer a complete range of kosher products.



ALTRAFINCO

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PARTICIPANT

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CEO
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COMPANY HISTORY

PEPPERON is a product developed by François COMELIAU. In 2012, the company AltraFinCo sprl created a food department. AltraFinCo sprl is a family company founded in 2008.

ADDED VALUE

Pepperron is a 100 % natural taste enhancer in spray for salty or sweet food. Pepperron is a salt and sugar free seasoning product.

In October 2014, SIAL Paris awarded the PEPPERON product range its 2014 SIAL Innovation label.

PRODUCT RANGE

The PEPPERON range is available in 4 different versions: Pepperron Original Touch, Pepperron Original Extra Touch, Pepperron Ginger Touch and Pepperron Garlic Touch.

MAIN REFERENCES

Delhaize (Belgium-Luxembourg), Match (Belgium), E-mart (Korea)

CERTIFICATION

Pepperron products are manufactured under license by subcontractors with ISO 22000 certification.



Spice up your life!

ALVENAT

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PARTICIPANT

Mr Emmanuel LANGE (Owner)

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ADDED VALUE: First cold-pressed rapeseed oil is rich in Omega-6 and also contains 9 % of Omega-3 ALA fatty acids. Omega-3 fatty acids are good for the heart. They cannot be synthesised by the organism and must come from food. They are called "essential" fatty acids. It also contains a non-negligible amount of vitamin E: a valuable vitamin with antioxidant properties. Vitamin E protects the membrane that surrounds the body's cells, especially red blood cells and white blood cells. Rapeseed oil is also very rich in vitamin K, which plays an important role in blood coagulation and also contributes to bone formation. It prevents calcium from laying deposits in arteries and fixes it where it is needed, in the bones.

At ALVENAT, first cold-pressed oils are so-called virgin or extra virgin oils obtained by simple mechanical pressing. There is no refining process. Only virgin oils can be described as natural. Not refining means preserving the essential fatty acids (omega 3 & 6), antioxidants (vitamin E), phytosterols and polyphenols naturally present in the fruit.

Refined oil requires a heavy industrial process during which a chemical treatment is used in order to ensure better conservation and flexibility of use. Tiny chemical particles remain after this type of treatment. Refined oil preserves the same composition in terms of fatty acids but loses most of its antioxidants and other unsaponifiables (polyphenols, phytosterols, etc.).

PRODUCT RANGE

Rapeseed Oil: Natural, garlic, wild garlic, thyme/marjoram, orange/lemon, lemon and chilli; **Organic**

Rapeseed Oil: Natural, Fines Herbes de Provence, Garlic, Orange/lemon and Thyme/marjoram;

Vinaigrette: Gariguettes, D'Antan, El-Salso, Dragonnaise (Béarnaise), Spring onion, Narbonnaise;

Organic Vinaigrette: Herbes de Provence, Shallot, Tarragon and Rosemary; **Marinades:** Thyme-lemon, Indian, Texan and Parsley.

CERTIFICATION: ALVENAT holds AFSCA and HACCP certification and is certified to ISO22000 and Certisys (BIO).

Huilerie
ALVENAT
Produit du terroir belge



BELGIAN BEST BEEF

PARTICIPANT

Mr Alexandre Perol

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www.belgianbestbeef.be



GHL (Jean Gotta Group), Vlevia, Viande de Liège and Q-Group have joined forces to form Belgian Best Beef, a new economic interest group that will seek out new markets for Belgian beef and address a pressing need for local farmers to export their produce outside Europe. The unprecedented move will also allow producers to pool their output to cater to bigger markets, with beef from local farmers and processing firms marketed under the same banner. The four companies will, of course, remain independent competitors in the domestic and European markets.

GHL

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PARTICIPANT

Mr Alexandre Perol

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COMPANY HISTORY

Founded in 1975 and based in Aubel, GHL is specialized in the deboning and the processing of beef meat from the carcass to the case ready products

PRODUCT RANGE

Belgian beef meat (Belgian Blue Breed...) in quarters, or boneless and vacuum packed (fresh or frozen), case ready meat. Large range of products as for instance: beef meat enriched with Omega 3, diet, organic, Halal...

MAIN REFERENCES: All the greatest supermarket chains like Carrefour, Delhaize, Colruyt, Intermarché, Spar...

CERTIFICATION: IFS (Highest Level), FEBEV +, Autocontrol system of de the belgian sanitary inspection, Organic Meat, Halal.

Viande de Liège

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VIANDE
DE LIÈGE

Mr Benoît Brouwers

CEO

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ACTIVITIES, PRODUCTS AND BRANDS

Specializes in beef slicing and ready to slice pork and deli meats. Deli Product: White pudding Chives Ham, Sagale ham, garlic or onion-bacon, spicy samba, herbs or Cheese. Bacon Smoked, white pudding, chicken fillet, ham with bone, cream Pâté, sausage. Pudding Fresh sauerkraut, Frankforts, Ham Cooked, Game pâté, salt bacon, paté Bread Oven, pâté Terroir, veal head Campaign, etc. **Brands:** Viande de Liège, Charcuterie de Liège.

NEW PRODUCTS AND INNOVATIONS

News: meat product with new packaging, snacking product, 25 % less salt in the ham

Innovation: development of meat product with beef

CERTIFICATION

2 certifying body: - Vinçotte - Agrifood Promeat sector for Mestdagh group - Belbeef: Colryut, Spar Colryut Group, Delhaize and AD Delhaize. Certification: Organic, Febev Plus, FSSC 22000



Vlevia

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PARTICIPANTS

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Mr Gregory Debaere
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CERTIFICATION

All our premises meet the strictest international standards and holds IFS, BRC and other qualifications.

ACTIVITIES, PRODUCTS AND BRANDS

Vlevia Group is a Belgian family-owned group, active in the transformation and selling of beef products. Our group covers almost every aspect of the production chain, from live cattle fattening and trade, to closed-loop slaughter, beef cutting and processing, and transport and logistics. Our product-range contains live cattle, whole carcasses, vacuum packed and frozen meat and consumer portion packed in a protective atmosphere.



COEUR D'ARDENNE

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PARTICIPANT

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ADDED VALUE

Our Jambon d'Ardenne St-Hubert is the only Belgian ham in line with IGP/PGI's strict standards. This implies that our ham can only be produced in the Belgian Ardennes within a strict, artisanal process. Our resulting, natural Ardennes ham doesn't contain any flavor enhancer or coloring agent! Doubtless to say that our excellent Jambon d'Ardenne St-Hubert can compete with other, high-quality European hams!

PRODUCT RANGE

Besides producing the Jambon d'Ardenne St-Hubert, our mother company SCHIETSE SA, also ensures the exclusive distribution of this ham. SCHIETSE is also the exclusive distributor of other fine food for the private label such as Delisauce or our paté Jambon d'Ardenne St-Hubert.

MAIN REFERENCES: Delhaize, Colruyt, Metro/Makro, Food Service Belgium.

CERTIFICATION: ISO 22000, Bio certificate and auto-control certificates G019 & G039.



CONSERVERIE ET MOUTARDERIE BELGE

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PARTICIPANT

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ACTIVITIES, PRODUCTS, BRANDS

Since 1953 the Conserverie Moutarderie Belge (CMB) is a family run business in Belgium which is specialized in the production of mustard, sauces, and ready meals. These products are commercialized under private label and under our own brands: « La vache qui regarde passer les trains », « Jefke », « Filou », « Yvalli » and « La Délicieuse ». And they are distributed in fine food stores, retail sector, food service and food industry.

NEW PRODUCTS AND INNOVATIONS

Since some years, the third generation has stepped into the company with further product ideas and initiated the development of new products aiming to complement the existing range with dressing and spreads. The CMB was elected best family company in Wallonia in 2018.

CERTIFICATION

To satisfy the need for quality products, we hold the following certifications: BRC & FDA, Kosher, Halal, Organic – Certisys.



CORMAN

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www.corman.be



PARTICIPANT

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ADDED VALUE

CORMAN (Groupe SAVENCIA) is the leader of functional milk fat. CORMAN's state of the art technology enables us to adapt the properties of butters and AMFs by influencing : the melting curve, colour and flavour, functionality, the reduction of fat content, texture, cholesterol reduction (butter decholesterolisation patent).

PRODUCT RANGE

Industrial range: AMF, butter, composite fat (vegetable/butter mixes), palm oil alternatives, concentrated cream for recombination, ready-mix for low fat cream cheese, natural butter flavours, AMF powder, milk phospholipids.

Consumers: butters and low fat spreadable butters , food preparations (vegetable/butter mixes), low fat creams and chocolate spreads (fresh) packed in small dishes, aluminium, bottles,...

MAIN REFERENCES

Consumer Division: the majority of supermarket distribution stores. CORMAN produces various mass consumption products under contract for other international brands. **Ingredients Division:** Nestlé, Mars, Unilever.

CERTIFICATION

HACCP - BRC - IFS - HALAL (MUI)



D'ARGIFRAL

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PARTICIPANT

Mr Laurent DEVAILLE
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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

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.
- New in our assortment: Poultry cooked meat products – 100 % Belgian under the brand "Les Crêtes d'Ardennes"

MAIN REFERENCES

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

CERTIFICATION

Authorised IFS - HACCP - SAC (Self Control System)



DELKA

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PARTICIPANT

Mr Bernard Schwanen (CEO)
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COMPANY HISTORY

DELKA has been manufacturing mayonnaises, cold sauces and custom sauces since 1952.

ADDED VALUE

DELKA is specialized in mayonnaises and special condiments, available in a range of 45 different packages and top-down squeeze bottles with a clean stopper and a retractable sleeve.

PACKAGINGS: Top Down Squeezes, Sleeved jars, PET tubs, Buckets

BRANDS: Altesse, Delka, Barakafrites, Fayza, Maison Belge

MARKETS

- MDD Retail
- Ethnic and Halal markets
- Food Service

MAIN REFERENCES: Delhaize, Carrefour, Colruyt, Spar, Intermarket, Cora, Match, etc.

CERTIFICATION: IFS, Halal



EUROFIT

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www.eurofit.be



PARTICIPANT

Mr Mikhail Paramonov
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COMPANY HISTORY

Our Group is specialized in the manufacture and distribution of dairy products and has carved out a position for itself as a preferred partner of the food industry and supermarkets. We can not only outsource products coming from the milk sector but also offer hand-made solution for our customers, whatever they come from retail market or industrial sector.

ADDED VALUE

Our group's service offering guarantees our customers support in the following areas:

- Overall management of customer accounts
- Product development
- Marketing
- Logistics
- Financial management

PRODUCT RANGE

Our product range includes:

Supermarket sector: longlife products (UHT milk, cream, concentrated milk, coffee cream, soya beverages, infant food, etc.) fresh products (yoghurts, soya desserts, dairy beverages, etc.) and frozen products (ice creams, filled pancakes). **Industry sector:** unpasteurized milk, concentrated milk, cream, buttermilk, goat's milk, sheep's milk, milk powders, lactoserum (demineralized), caseins - caseinates, etc. **Tailored-made recipes:** our subsidiary WDI, located in Brittany, offers a wide range of customized powders for the food-industry.



EUROPA CUISSON

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PARTICIPANT

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ADDED VALUE

The choice of different types of poultry (chicken, turkey and duck) meets the most varied needs and applications in the production of salads, sandwiches and ready-made meals for different fresh, ultra-fresh and frozen sectors.

On the strength of its know-how and experience, our R&D team is constantly innovating and is open to customers' needs in order to analyze and develop the right products.

PRODUCT RANGE, SERVICES/BRANDS/MARKETS

We offer a large range of different cuts of steam cooked, roasted, fried, breaded and spiced poultry products. We also produce tailor-made products using ingredients from Europe, Asia or South America according to the customer's specifications. Our products are sold under our own brand and distributor brands either vacuum packed, in atmosphere controlled packaging or IQF frozen.

We are active in about twenty countries, mainly in Europe.

CERTIFICATION

EUROPA CUISSON provides complete traceability and quality control for the food products, adhering to the highest hygiene and quality standards, including a BRC and HACCP plan in line with the most prestigious external accreditations.



FOOD N'JOY

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PARTICIPANT

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Key Account Manager Export
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ACTIVITIES, PRODUCTS AND BRANDS

Located in Belgium, Dottignies, Food n'Joy is a family company that manufactures food products of the highest quality. We have several brands in our portfolio.

Rolph & Rolph: exclusive frozen creations, ready-to-consume. We offer desserts and appetizers. We enjoy reinventing forms and textures and adapt them to our customers' requirements. The sweets and savouries answer to the needs of chefs including home-made appearance and natural ingredients.

L'Atelier: chilled sweet verrines.

Croc'In: ready to fill tart shells.

NEW PRODUCTS AND INNOVATIONS

- Chococups: a 100 % edible chocolate cup (no wastage) filled with dark chocolate mousse. A combination of creamy mousse and crispy chocolate.
- Free from desserts & savouries.
- Private label & tailor made possibilities.

CERTIFICATION : BRC certified



FROMAGERIE BIOLOGIQUE DE VIELSALM

Rue du Vivier, 63
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PARTICIPANT

Mr Thibault LOICQ
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Thibault.loicq@chevvardennes.be

ADDED VALUE

Thirty years of family experience have resulted in the necessary highest know-how in crafting the highest quality cheese through our semi-automatic processes. This, combined with our highly convenient location in the center of Europe, is that makes us so attractive.

PRODUCT RANGE

We have two ranges of products: organic cow cheese and non-organic goat cheese.

For the organic cow cheese, the range is composed of half hard cheese; naturel crust, Masdaam; flavoured cheese. We produce cubed, sliced and grated variations, in addition to cheese croquettes.

For the goat cheese, we produce refined, fresh, spreadable, apitizer balls, IQF slices, crumble, flavoured, etc.

MAIN REFERENCES

Goat cheese: refined, fresh goat with honey, onions, raisins, or salted caramel.
Organic cow cheese: Vieux Liège, Waterloo 1815, Raclette Waterloo, ginger ardenner, basil ardenner, chilli ardenner."

CERTIFICATION

BRC - IFS - HACCP - TUV NORD INTEGRA (organic) - KASHER



HERVE SOCIETE

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www.herve-societe.be



PARTICIPANT

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Key Account Manager BtoB
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COMPANY HISTORY: 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 15,000,000L 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 : Val-Dieu, Casse-Croûte, Bouquet des Moines, Bleu des Moines, Délice des Moines, Grand Cru.

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

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

CERTIFICATION

BRC - IFS

PDO Label for Herve cheese



JACO ET FILS

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PARTICIPANTS

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Mr Carl Grauls (Export Manager)
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For 3 generations, our family run business is specialized in livestock trading as well as exportation. We constantly listen to our customers to be at our best. Thanks to this, we are always answering our customer demands and expectations.

WHAT WE DO?

Reproduction: Reproduction, gathering and sorting of the animals in the best conditions possible

Fattening: Our breeding animals are fattened under label for our customers

Export: Our cattle is, in part, intended for the export all over Europe and beyond. Our livestock is partially destined to be exported all over the world where retailers, Hypermarkets and Big Brands trust us to be their supplier. Furthermore, we have the privilege of being a partial owner in slaughtering facilities which makes us very flexible to fulfill your demands.

Labeling: We are pioneers in the field of traceability and labeling

Marketing: Multiple Hypermarkets and supermarkets across the world trust us for their cattle and packed meat delivery



JOVA

Z.I. des Hauts-Sarts
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4040 HERSTAL
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www.jova.be



CONTACT

Mr Dimitri OTTEN
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info@jova.be

COMPANY HISTORY

In the trade for four generations, it is in 1988 that Jean Otten and his wife created the company "JOVA". Specializing in the manufacture of sausages and sausages cooked, smoked from first quality, JOVA combines know-how and quality in order to offer a healthy product!

The sausages are prepared with meat of pork and beef of first choice. The cooked and smoked sausage also the sausage with diced ham to 6 % fat, can be eaten hot or cold and can be sold in self-service and at the counter shelves.

ADDED VALUE

Products are rich in flavor, high and constant quality, gold medalists at several national and international competitions.

PRODUCT RANGE - SERVICES / BRANDS / MARKETS

COOKED AND SMOKED SAUSAGES (20 gold medals); THE SAUSAGE WITH HAM'S PIECES – 6 % FAT

MAIN REFERENCES

Our references: retail (Metro, Makro, Delhaize, Colruyt, Renmans, Cora, Intermarché,...) also the largest wholesaler of Belgium, who sell to the butcher-shops and food stores.

CERTIFICATION

IFS version 6



L&L PLAQUETTE

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www.beurreplaquette.com



PARTICIPANT

Mr Lionel PLAQUETTE (Manager)
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ADDED VALUE

L&L Plaquette butters are fully traceable from field to plate. These products are naturally healthy and contain no additives. They owe their unique taste to the traditional know-how passed down through the generations. Each product can be adapted to meet the requirements and individual needs of the client.

PRODUCT RANGE

Salted, sweet and fleur de sel butter;
Butter with spices (garlic and fines herbes, onion & ginger, shallot & tarragon, lemon & green pepper, truffles or algae);
Butter available in 30, 25 or 10 g portions;
Natural yoghurt or yoghurt on a bed of fruits (made with cows' milk or sheep's milk – organic or non-organic);
Bloomy rind cheeses (cows' or sheep's milk);
Liquid eggs, organic or non-organic.

MAIN REFERENCES

ROB Market Brussels, Husa President Park, Ne5t Hôtel ...

CERTIFICATION

HACCP



L'ARTISAN GOURMET

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www.lartigourmet.be



PARTICIPANT

Mr Pierre-Yves Berthe

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pyberthe@artisan-gourmet.be

COMPANY HISTORY

The company L'ARTISAN GOURMET was created in 1991 and is specialized in the production of homemade quiches. Quality is his main motivation.

ADDED VALUE

ARTISAN GOURMET is recognized for its quality as well as its range of 32 different recipes.

PRODUCT RANGE

Our range includes Lorraine (traditional) with different vegetables such as spinach, chicons-ham gratin, leeks, ...

We also offer several variants with cheese such as goat cheese - grilled bacon with honey and thyme, Herve cheese and pears, tartiflette or Roquefort apples, etc. Then, we have with fish such as salmon broccoli, tuna tomatoes and basil, crab and shrimps, smoked salmon chicory, etc.

We manufacture every day with a 21-day DLC but a frozen production is under study.

MAIN REFERENCES

We work mainly for big brands such as Carrefour, Cora, Match, Delhaize, ...

CERTIFICATION

We have a HACCP plan validated by the AFSCA and we study the possibilities of obtaining an ISO 22000



LOVENFOSSE

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www.lovenfosse.be



PARTICIPANT

Mr Luc Verspreet
Luc_verspreet@belgianporkgroup.com

ACTIVITIES, PRODUCTS AND BRANDS

Lovenfosse, founded in 1989 by Martin Lovenfosse, aims at marketing cut and uncut pork carcasses intended for the distribution sector, butcheries and the meat-processing industry. Our cutting room now has a capacity of 10,000 pigs per week. Our slaughterhouse allows the slaughter of 15,000 pigs a week and pre-packaging section can process up to 100 tons per week.

Lovenfosse has satisfied customers in the following sectors:

- Large-scale distribution (purchasing centers, hypermarkets, supermarkets)
- Retail and markets: butchers, caterers, etc.
- Meat-processing industry
- Wholesale (retail and catering), distributors, import and export companies

NEW PRODUCTS AND INNOVATIONS

Our goal is to be present throughout Wallonia with a range of products that meet the demand of this market concerning service and quality. Lovenfosse is one of the 7 Belgian production sites of the Belgian Pork Group.

CERTIFICATION

IFS, ACS, BIO



LUTOSA

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PARTICIPANT

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Regional Sales Manager
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COMPANY HISTORY

Lutosa has been successfully involved in potato processing since 1978, during which time it has built an excellent reputation for product quality and outstanding service. This business, originating from Belgium in the Western part of Europe, is the fifth largest European producer and ranks among the world's top ten potato-processing companies.

Lutosa runs 2 production sites in Belgium (Leuze-en-Hainaut and St-Eloois-Vijve) and employs 800 people. In 2014, the company processed 750.000 tons of potatoes and sold 363.000 tons of finished products. Its turnover amounted to 303.000.000 € with 92 % of the production being exported to 126 different countries.

ADDED VALUE

The production units are fitted with state-of-the-art equipment, enabling them to produce a very wide product range according to the highest hygiene and quality standards. All of them have been awarded the **ISO 9001** (audit by Lloyd's) and **IFS Higher Level – BRC Grade B** certificates (audit by ISACert). **Lutosa** has its own laboratory, accredited to the standard **BELAC ISO/IEC 17025:2005** (audit by BELAC).

The company also has invested heavily in the protection of the environment through operational manufacturing waste water plants, and produces « green energy » through 2 large biogas-fuelled cogenerations.

PRODUCT RANGE – SERVICES / BRANDS / MARKETS

Lutosa manufactures and markets a wide range of **frozen French fries** and **specialities** (Pom' Pin, Duchesse, Spicy Wedges, Röstis, Mashed Potatoes, Tartiflette) as well as an **organic** range. It also manufactures pre-fried **chilled** chips and dehydrated potato **flakes**. These products are sold to **food service** networks, via wholesalers, to **large and mid-sized distribution retailers**, and to **industrial food companies**.



MATHOT - SOFRA

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www.mathotbeurres.be



PARTICIPANT

Mrs Cécile MATHOT
Commercial Manager
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 10 g butter to 5 kg, Salted butter with seasalt from Guérande, Camargue, Fleur de Sel, Goat butter. Product from conventional and Bio EU agriculture.

MAIN REFERENCES

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

CERTIFICATION

BRC - IFS – BIO



MONTENAUER SCHINKENRÄUCHEREI

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www.montenauer.com



PARTICIPANTS

Mr Sascha ROHS & Sebastian ELSSEN
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COMPANY HISTORY

MONTENAUER is a family enterprise created in 1992 following the overall aim to produce in an artisanal way.

PRODUCT RANGE

Raw cured ham (Jambon d'Ardenne IGP), fermented dry sausage products (Saucisson d'Ardenne IGP), cooked ham and sausages.

MAIN REFERENCES

Colruyt, Rewe, Langeveld Slegers, but also wholesale traders, distributors and slicing units

CERTIFICATION

Protected geographical indication | PGI |, IFS-v6, Self-Checking System, (BLK 1ster in request)



NATURA

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info@natura.be
www.natura.be



PARTICIPANT

Mr Geoffrey LAMARCHE
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sales@natura.be

ADDED VALUE

NATURA is producer of mayonnaises, sauces and dressings made with simple, natural and premium ingredients and no preservatives, coloring or additives. The unique production process is artisanal using bakery mixers which emulsify the sauces and mayonnaises to get the famous "homemade taste". This know how is more than 75 years old. The products are packaged in glass jars and bottles and plastic buckets.

PRODUCT RANGE

NATURA produces mayonnaises (classic, without salt, with truffles, with lemon, with grainy mustard, with pink peppers), sauces (Bearnaise, Tartare, Cocktail, Andalouse, Garlic, Curry, Spicy, Rouille) and dressings: with herbs, Honey, Mustard, Wasabi, Caesar... NATURA produces also tailor-made sauces. The star product is the mayonnaise famous for his unique "homemade natural taste".

MAIN REFERENCES

Retail in Belgium : Delhaize, Carrefour, Rob, la Grande Epicerie... Export : Pingo Doce, El Corte Ingles, La Grande Epicerie de Paris...

CERTIFICATION

Comeos Food for SME - IFS in progress



Q-FOOD ARDENNE

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6840 NEUFCHATEAU
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www.yezfood.com



PARTICIPANT

Mrs Fatima Aroudane
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ACTIVITIES, PRODUCTS AND BRANDS

Q-food Ardenne is constantly seeking to perfect its products, thereby bringing them into line with the new regulatory standards. Thus, the present product complies with the current national and European legislation concerning hygiene, composition, additives, contaminants, allergens, labeling, materials in contact with food products.

NEW PRODUCTS AND INNOVATIONS

A range of very rich and wide burgers, from beef to chicken to vegan until newborn, the hybrid burger veal and vegetable.

CERTIFICATION

IFS, BRC, Autocontrol, Halal



ROCHE4MEAT

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info@roche4meat.be

info@bocquillon.be

<http://www.roche4meat.be>



PARTICIPANT

Mr Thomas Gravelle

Thomas.gravelle@roche4meat.be

Listening to the customer

The direct contact and great loyalty that unites Roche4meat to its partners gives it an intimate knowledge of the raw materials. According to our customers' requirements, the meat is processed under many forms (boned carcasses, ready to slice) as well as in all types of packaging (vacuum packed, frozen, in crates or cardboard boxes.) Thanks to its great experience, Roche4meat is a reference in the field of meat production and sales. It has gained the trust of many customers throughout Europe and beyond.

Traceability & transparency

Roche4meat ensures to maintain the level of quality and safety during the production and the packaging process through:

- The implementation of a rigorous system of traceability, guaranteeing the identification of each animal slaughtered in its slaughterhouses.
- Certificates HACCP and BRC Level A, and this at each stage of production: from the slaughter to the cutting-up
- An European recognition of its quality, know-how and hygiene thanks to the much-covered EC 165 stamp.

Slaughter, cutting-up, storage and transport in refrigerated trucks are carried out under our own control, ensuring that the cold chain is uninterrupted, and the freshness of our products guaranteed.

Over 40 years of experience

Established in 1977 and located in an exceptional location, Roche4meat is specialized in the prime product of its regional agriculture: Belgian Blue Beef. Its ability to constantly adapt to changing market demands has made Roche4meat a leading meat trader and bovine slaughter company.



SALAISON DU CONDROZ-MARCOTTY

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PARTICIPANT

Mr Fred Zoete
Key account manager
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fred@aofm.be

COMPANY HISTORY

"Cured meats" are for us a passion. The passion of work done well, in order to offer quality cured meats in the purest in-house style. This family run business prides itself on its continuously controlled quality. Over 4 generations, it has maintained the age-old methods that guarantee the unique flavour of their cured meats.

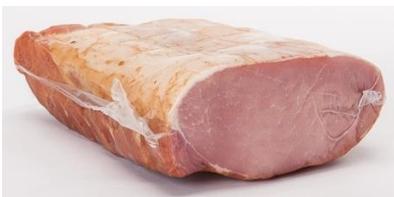
ADDED VALUE

The large drying rooms combine modern technology and ancient traditions. Just like in the past, the carefully selected products slowly mature and result in salt-cured meats of exceptional quality.

Oak sawdust is exclusively used for the smoking. This natural process is absolutely indispensable to obtain smoked-cured meats of excellent quality and uniquely refined flavour.

PRODUCT RANGE

We produce Loin, Bacon, Lardons and Ham – and all the products are of superior quality!



SALAISONS DE LA SEMOIS

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info@salaisons-semois.be
www.salaisons-semois.be



PARTICIPANT

Mr Bjorn Vanden Houte
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COMPANY HISTORY

LES SALAISONS ET PATES DE LA SEMOIS was created in 1984. It is one of Belgium's leading producers of premium quality pâté. Originally specialized in salt-cured meats, the company is very quickly distinguished itself in producing pâté terrines with unrivalled garnishes and is today a recognized reference for the charcuterie sector.

ADDED VALUE

Les pâtés de la Semois is recognized for its ADDED VALUE throughout Europe. It offers customers surprising choice and superb decoration. The company's human scale enables it to react very rapidly to demanding requirements and delivery deadlines.

PRODUCT RANGE

145 flavors of pâtés! Themed terrines, amazing garnishes, etc.
SALAISONS DE LA SEMOIS is constantly searching for new flavors and innovations.

CERTIFICATION

FSSC 22000 – 22002
Validated SIS 019/ COMEOS
IFS 2016/2017



SALAISONS DU HAINAUT

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PARTICIPANT

Mrs Fatima Aroudane
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COMPANY HISTORY

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 flavor 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!



VASEDEL

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www.vasedel.com



PARTICIPANT

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Managing Director
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gbernes@vasedel.com

COMPANY HISTORY

VASEDEL is a business situated in the Ardennes and created in 1987. Specialized 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 (Conjugated Linoleic Acid), which positions it as a health product. The milk produced in the region gives the cheese a local Ardennes flavor. As a small business we can respond to specific requests from all our customers.

PRODUCT RANGE – SERVICES / BRANDS / MARKETS

Concerning the goat's cheeses, we produce a complete and highly varied range: from the 20g disc to the 1 kg 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

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 including Carrefour, Match and Mestdagh.

For the Provençale Food Service sector 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.



WAMA BEEF

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PARTICIPANTS

Mrs Laure Warzée & Mr Pierre Warzée
Purchasing Manager
laure.warzee@wamabeef.be

ACTIVITIES, PRODUCTS AND BRANDS

We have a family business, created in 1996. We have a slaughterhouse of cattle, located in the heart of Wallonia, in Ciney. We cut for wholesale and semi-wholesale, beef, veal and pork; as well as the consumer portion for communities and the hospitality industry.

CERTIFICATION

FSSC 22000, SAC G018, FEBEV + slaughterhouse and cutting workshop, Certisys, Halal

WORLD TRADE

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www.world-trade.be



PARTICIPANT

Mr Orhan Türkoglu
Manager, Owner
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Wholesaler IN BOVINE MEAT: carcasse, boneless, fresh, frozen, hellal or not, vacuum packed and Live export to third countries.

CERTIFICATION

AFSCA , HACCP, ISO 22,000