



Cycle of Freshness

COMPANY PROFILE

UNIVEG Hot Cuisine has become a significant segment of UNIVEG's Business Unit Convenience. It has a 20-year pedigree as a specialist supplier of fresh prepared meals, soups and meal components.

Hot Cuisine operates 4 state-of-the-art manufacturing plants in Belgium (Ghent and Tournai), Sweden (Varberg) and the US (Swedesboro - NJ).

Over the years, outstanding and comprehensive culinary know-how has been acquired by an excellent team of development chefs, both in existing and prospective markets with varying cookery traditions and eating patterns.

Through the years, Hot Cuisine has maintained its drive for innovative product development from a nutritional point of view and for outstanding quality as well. All Hot Cuisine factories boast a fully integrated quality assurance system with HACCP standards, fully complied and holding BRC or SQF 2000 certification.

Hot Cuisine's impressive product portfolio consists of over 600 fresh and ultra-fresh ready meals and meal components.

Although primarily a manufacturer of private label or store

brand products, Hot Cuisine also sells some of its products under its **Home Cuisine** company brand.

CORE BUSINESS

- Production of high quality fresh prepared meals and meal components for retail, food service and catering.
- Unique production process which allows Hot Cuisine to market products without adding preservatives or colorants.
- Over the years a team of R&D chefs has acquired culinary know-how in 11 countries throughout Europe and the USA. Based on this expertise, a wide range of wholesome, healthy, restaurant quality products has been created: potato mashes, rice & pasta dishes, soups, sauces, vegetables, meat dishes, and combinations of all of these.
- High level marketing and category management support with market research.
- Logistic support and supply chain management.
- An extensive quality and food safety program makes Hot Cuisine a reliable partner.