



Cycle of Freshness

COMPANY PROFILE

UNIVEG Hot Cuisine America is a state-of-the-art fresh prepared meal production facility in Swedesboro, New Jersey, USA.

Start up: January 2008.

- SQF 2000 Certification
- 2009 BACC Entrepreneurship of the Year Award
- Member of PLMA

CORE BUSINESS

- Production of high quality fresh prepared meals and meal components for retail and food service.
- Core capabilities:
 - entrees
 - sides
 - soups
 - breakfast/oatmeal
 - fresh sandwiches
 - fresh cut fruits and vegetables
 - wet salads.

- Unique production process allows UNIVEG Hot Cuisine America 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. Based on this expertise an American chef has created a wide range of wholesome, healthy, restaurant quality products.
- High level marketing and category management support with market research.
- Logistics support and supply chain management.
- An extensive quality & food safety program makes Hot Cuisine a reliable partner.

Hot Cuisine America, Inc.

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