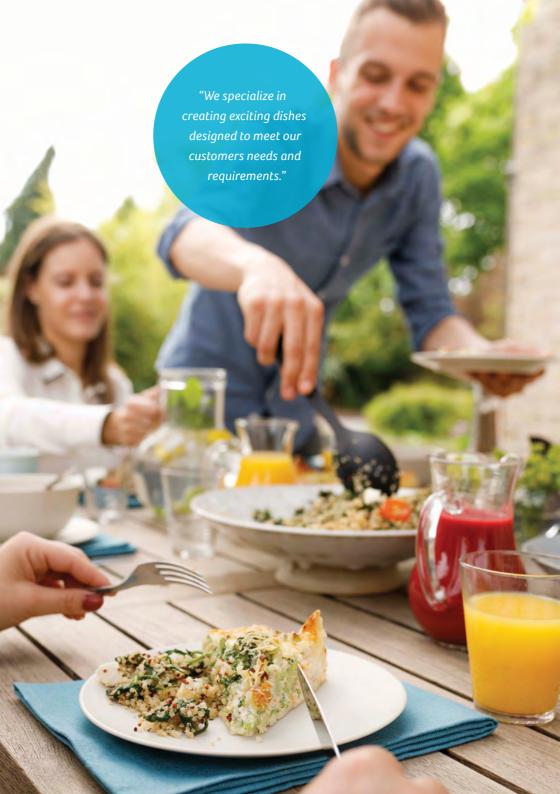


Our Convenience Kitchen





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Our Convenience Kitchen

Today's consumers are consciously seeking out food that is good for them, looking for the optimal combination of health, taste and convenience. We respond to their needs by continuously reinventing products, packaging and preparation methods.

Our core business

The core business of **Greenyard Frozen Convenience** is to develop and process top
quality meals and convenient components
for both food service and retail in **Private Label.**

Our chefs create & develop the highest quality products and manage the production of them on an industrial scale without any sacrifice to taste, appearance or colour.

Varied and endless possibilities

Our range of ready-made soups, sauces, and smoothies present consumers with new and convenient ways to enjoy vegetables and fruits. Our smart meals combine our fresh vegetables with protein-rich ingredients (meat, fish or meat substitutes) and/or healthy carbohydrates such as pasta, bulgur, rice or quinoa.

We also introduce new and **smart cooking methods**, like our steam bags: perfectly cooked in the microwave, while optimally preserving taste and texture.

Looking for new ideas and recipes?

In our convenience brochure you will find a broad selection of convenience food products and ready-to-eat meals that are bound to make your mouth water.

You have your own idea? Contact our R&D team to develop products to your taste. From their culinary travels all over the world they bring back knowledge, ideas and new flavours to create the most delicious recipes.





Soups

Greenyard Frozen offers 3 different styles of freshly made soups:

- vélouté: smooth, velvety and creamy, no visible pieces
- mouliné: delicate soup with finely chopped vegetables
- morceaux: chunky, hearty soup with generous pieces of vegetables

The recipe possibilities are varied and endless! Some examples:

Tom Kha Gai with chicken

red peppers, peapods, baby corn, black mushrooms, coconut milk, chicken, fish sauce, cream, sugar, coriander, lime juice, garlic, lemon grass, green chilli, chicken bouillon, corn & rice starch

Tomato-basil with mozzarella

tomato, cream, tomato juice, mozzarella, onions, carrots, olive oil, basil, sugar, salt, corn starch, garlic, oregano, black pepper

Pumpkin with cream

pumpkin, carrots, potatoes, cream, onions, butter, salt, white pepper

Soup forest mushrooms with mascarpone

mushrooms, cream, onions, oyster mushrooms, mascarpone, spice mix, mushroom broth, ceps, wheat flour, chanterelles, maize starch, vegetable oils





Sauces

Delicious freshly made sauces, fast and easy

- easy portionable = no waste
- long shelf life
- save time
- ready-to-serve

The recipe possibilities are varied and endless! Some examples:

Classics	Ethnic	Italian
pepper	curry	arrabbiata
bearnaise	Thai	bolognaise
hollandaise	tandoori	Napolitana
mushroom	salsa	Siciliana





Vegetable & potato purees

The recipe possibilities are varied and endless! Some examples:

100% pure vegetable purees

natural carrot puree
natural celery puree
natural broccoli puree
natural green bean puree
natural courgette puree
natural cauliflower puree

Added value vegetable purees

potato puree with truffles
potato puree with diced carrots and peas
potato puree with cream and butter
mashed sweet potatoes
carrots and swede puree
carrots, parsnip and butter puree
pea puree with butter and mint





Quinoa & Grains

Ready-to-serve healthy dishes, with quinoa or grains as key ingredients. They can be served hot or cold, all in the press of a microwave's button.

The recipe possibilities are varied and endless! Some examples:

Quinoa with vegetables and cheese

white & red quinoa, white cheese, spinach, cherry tomatoes, vegetable stock, olive oil, basil, garlic

Taboulé

bulgur wheat, tomatoes, cucumber, red & green bell peppers, onions, black olives, raisins, herbs

Indian super food

green lenthills, brown & basmati rice, cauliflower, spinach, chickpeas, red pepper, onion and chili seasoned with coconut milk based sauce and spices

Mexican super food

oat, brown rice, green beans, red pepper, rye, red kidney beans, yellow pepper slices, onion, sweet corn, soy beans and garlic seasoned with a spice blend

Salade Niçoise

green beans, cherry tomatoes, red onions, yellow and green bell peppers, olives, wheat grains, chunks of tuna fish





Oven bakes

The recipe possibilities are varied and endless! Some examples:

Gratin dauphinois

the timeless classic of all gratins, with sliced potatoes and Emmental Cheese topping

Broccoli & cauliflower gratin

broccoli & cauliflower florets, covered in a creamy sauce and Emmental Cheese topping

Gratin Provencal vegetables

courgette, aubergine, bell peppers

Cauliflower cheese bake

cauliflower florets covered in a creamy sauce and Emmental Cheese topping

Mediterranean potato gratin

slices potatoes mixed with bell peppers, courgette, olives and Emmental Cheese topping

Tartiflette

traditional French potato gratin with bacon and Tomme Cheese



Risottos & flavoured rice

The recipe possibilities are varied and endless! Some examples:

Risotto pomodore

with cheesy tomato sauce

Risotto with asparagus and peas

with green asparagus and peas

Risotto with wild mushrooms

Risotto with mixed mushrooms (porcini, baby-oyster mushroom, nameko, and Parisian mushrooms)

Risotto bianco base

risotto base where you can create your favorite risotto with ingredients of your choice

Chinese rice blend

mixed veg's (mushrooms, baby corn) and rice with soy sauce

Italian rice blend

mixed veg's (courgette, peppers, aubergine) with cheese and Italian dressing

Mexican rice blend

mixed veg's (beans, chilli and sweet corn) with rice in a spicy dressing

Thai style rice blend

mixed veg's (sugar snaps, chilli, coriander) with rice in a Thai dressing



Stir fry

The recipe possibilities are varied and endless! Some examples:

Vegetable stir fry

Morrocan Style seasoned vegetable mix

mixed roots with chickpeas and a ras-el-hanout seasoning

Mediterranean style seasoned vegetable mix

mixed veg's (aubergine, courgette, peppers and olives) with a Mediterranean dressing

Indian style seasoned vegetable mix

mixed veg's (lentil, spinach, peppers and chilli)

•••

Pasta stir fry

Penne Mediterranean vegetables

pasta, chicken, grilled vegetables in a tomato & basil sauce

Penne with salmon and spinach

pasta with salmon & spinach in a creamy white wine sauce

Tortellini with porcini and ham

tortellini with porcini filling and ham in a creamy parmesan sauce

...

Potato stir fry

Parisian potato stir fry

seasoned potatoes with mushrooms, bacon and beans

Landaise stir fry

Potato slices coated in Duck Fat with beans and mushrooms

Paysanne stir fry

seasoned potatoes with broccoli, onions and peppers

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Riced cauliflower

Cauliflower makes a fantastic substitute for rice:

- great versatility
- · healthy ingredient alternative
- source of fibre
- · low carbohydrate
- no artifical colours or flavours
- no preservatives

... just veggie goodness in every bite!

The recipe possibilities are varied and endless! Some examples of cauliflower-based blends:

Mediterranean

riced cauliflower with tomato sauce, olive oil, herbs, red & yellow peppers, grilled courgette, fried onions and basil

Thai

riced cauliflower with green lentils, leaf spinach, red pepper, fried onions, herbs, garlic, coriander and chilli rings

Indian

riced cauliflower with coconut milk, coriander, garlic, red chilli, lemongrass, lime leaves, green beans, red pepper and baby corn

Garden herbs

riced cauliflower with a blend of garden herbs

Mexican

riced cauliflower with kidney beans, green & yellow peppers, onion, chilli and sweet corn covered in a Mexican sauce





Free from... range

We've got a great choice of gluten-free, meat-free and lactose-free recipes! Some examples:

Fajita mix

vegetarian protein strips with vegetables and kidney beans in a spicy fajita style sauce

Gluten-free risotto mixes

risotto in a creamy sauce with Emmental cheese, garlic, sugar and spices

Chili sin carne

boritto mix with veggie beef (pea based), peppers, red kidney beans, corn, onions and a chili tomato sauce

Mediterranean meatballs

veggie balls with Mediterranean vegetables (peppers, courgette, aubergine, tomato)

Thai green curry

veggie chicken in a green vegetable curry

Lactose-free cream spinach

spinach with soy cream





Vegetables with a twist

Our vegetables with a twist make a great side dish, with lots of flavour and healthy veggies. Here's just a small, but very successful, selection of tasty vegetables with a twist:

Broccoli & cheese

broccoli florets enrobed in a creamy three cheese sauce

Spinach & cheese

whole leaf spinach in a creamy three cheese sauce

Italian vegetables in tomato sauce

a blend of Mediterranean vegetables (tomatoes, bell peppers, courgette, aubergine and onions) in a tomato and pepper sauce

Ratatouille cuisiner

courgette, aubergine, onions, peppers, tomato herb sauce

Spinach filante

spinach, cream, mozzarella, Italian hard cheese

Red cabbage with apple

red cabbage, apple

Leeks with cream

leeks, cream







Desserts

The recipe possibilities are varied and endless! Some examples:

Ready to bake pies

Portionable pies, ready to be baked

Cherry pie

sour cherries, sugar pearls and pie-dough

Pear & chocolate pie

diced pears, sugar pearls, Belgian dark chocolate drops and pie-dough

Apple pie with almonds

diced sweet apple, sugar pearls, almond slivers and pie-dough

Rice pudding

A delicious and colourful dessert with sweet risotto rice.

Well-balanced and ready-to-serve. Can be eaten hot or cold (defrost in the microwave or at room temperature).

100% portionable.

Rice pudding with red fruits

forest fruit mix (raspberries, strawberries, blueberries,...) water, milk, cream, vanilla sugar, sugar, whole egg powder, rice starch, milk powder

Sweet risotto base

a sweet risotto base to which you can add fruits, nuts, honey, jam,... making a dessert of your choice



Smoothies

Our smoothies are easy, tasty and healthy in one. They are easy & quick to prepare: you take what you want (& save the rest for later), defrost and enjoy!

- no additives
- · no colourants
- no artificial flavours
- no preservatives
- ... only 100% real fruit

The recipe possibilites are endless! Some examples:

Green smoothie

spinach, cucumber, apple, green melon, lemon juice, ginger puree, orange juice

Red smoothie

strawberry, raspberry, blueberry, water, agave syrup

Yellow smoothie

Pineapple, mango, coconut juice, apple juice

Pink smoothie

strawberry, raspberry, banana, orange juice



Our packaging capabilities

Our extensive equipment allows us to pack our products in various ways (steam bags, pillow bags, block bottom, bag in box,...). Our wide range of packaging is designed for easy portioning and reduces waste to an absolute minimum.

We can guide you in the choice of innovative and functional packaging to maximise sales!

Pillow bags



standard pillow bag (standard PE or laminated)

Standable bags



stand-up pouch

OR

standable bags (side gusset)



Steam bags



steam-able film printed pillow bag

OR

steam sachets in printed outer bag

OR

steam-able stand-up pouch

Boxes



neutral bag in printed box

OR

goods directly into printed box



Our Convenience Kitchens:

BELGIUM

Greenyard Frozen Langemark NV Poelkapellestraat 71 8920 Langemark

FRANCE

Greenyard Frozen France SAS (Moréac site)ZA Le Barderff – CS 20227
56502 Moréac Cedex

HUNGARY
Greenyard Frozen Hungary Kft.

POLAND

Greenyard Frozen Poland Sp. Z o.o. (Lipno site) UI. Wojska Polskiego 12 87-600 Lipno

UNITED KINGDOM

Greenyard Frozen UK Ltd (King's Lynn site) Greenyard Way, Hardwick Industrial Estate King's Lynn PE30 4WS

