



Greenyard's innovation pantry

Endless frozen
fruit & vegetable concepts
for your private label

for a healthier future

Welcome to Greenyard's innovation pantry

Step inside and explore a world of vibrant meal components and ready-to-(h)eat dishes, all rooted in pure-plant power. We celebrate the natural strength of fruits and vegetables, crafting high-quality solutions for every lifestyle, every occasion and every budget.

Our culinary experts lead the market and transform the latest global food trends into bespoke successes for your brand. *Every concept in this brochure is fully customisable for seamless integration into your private label range.* From specific flavour profiles to unique ingredient mixes, we tailor our expertise to bring your vision to life.



Welcome to Greenyard's innovation pantry

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This is Greenyard

Greenyard is one of the world's largest providers of fruit and vegetables. We bring the best of nature to the plates of tens of millions of consumers every day. Sourced from local farmers or from the best regions across the globe. Fresh, frozen, and prepared. For every lifestyle, every occasion and every budget.

A timeless vision

Building on a rich legacy that began over 40 years ago when Founder Hein Deprez started with a single mushroom farm in 1983, Greenyard's mission and vision have been clear from the start: to improve life by making the consumption of fruit and vegetables easy, fast and pleasurable for everyone, while fostering nature. This timeless vision, focused on the end-consumer as the starting point, aims to deliver healthy, nutritious, and delicious pure-plant products in the most effective way possible.

Through entrepreneurship and passion, Greenyard has evolved from its humble beginnings into a game-changing global fast-moving consumer goods company. Today, the Group stands as a trusted partner for major European retailers, connecting them with a vast network of growers through a sustainable and data-driven supply chain, effectively challenging traditional models and creating true impact on food experiences with the pure power of plants.

Pure-Plant

/pɜːə(r)-plɑːnt/

Fruit and vegetables, the plants themselves, are our core products, in all their pure and natural power. Nothing else. Always close to crop. A food category based on its own merits, that should be at the center of every plate.

PURE

What nature brings



PLANT

In all their authentic natural glory

POWER

Bursting with natural nutrients



Healthy made easy

Today's consumers want food that tastes great, supports their health and fits effortlessly into their busy lives. That is exactly where Greenyard Frozen makes the difference. We develop and supply high-quality solutions that deliver both ease and nutrition, supported by trend-driven innovation.

Healthy indulgence is the strongest growth driver for the years ahead. Market insights show that consumers choose healthier options, yet refuse to give up the pleasure of good food. We help you strike that balance. With our expertise in the frozen category, your private label can offer premium products that deliver nutritional value, full flavour and alignment with the latest trends.

Today, that includes high-protein recipes for active lifestyles, high-fibre solutions

that support digestive wellness and options with reduced sugar or calories. Wherever the future leads, we have the expertise and agility to adapt quickly, always starting our innovations from pure-plant ingredients.

This flexibility keeps your frozen category ahead of the market and ensures your range maintains a distinctive, lasting competitive edge.

Tailor-made solutions

Bespoke development:

Whether you aim to fill a gap in your range or launch a new trend, we develop products specifically at your request. Every recipe is built from the ground up in a collaborative, hands-on process with our culinary experts.

The perfect natural match:

We act as an extension of your own team. Frequent tasting sessions in one of our convenience kitchens ensure that the flavour profile and quality meet the exacting standards your customers expect.

From kitchen to scale:

Industrial production only begins once you are 100% satisfied. We ensure that the final private-label product remains as authentic as the very first dish created in our convenience kitchen.

Our technologies

We provide the flexible production capabilities your customers need, from easy portioning with pello-format soups to tasty, coated products in dual-cook trays. All technologies are specifically engineered for maximum consumer convenience



Pellos

Soups, sauces, mashed vegetables, smoothies, creamed vegetables, ...

Coating

Ready meals, oven bakes, stir fries, vegetables, free from ... mixes, risottos, rice mixes, superfood mixes, quinoa blends, ...



Bowls and dual-cook trays

Ready meals, oven bakes, soups, superfood mixes, vegetables with seasoning, quinoa blends, ...

Our packaging capabilities

We offer a range of packaging formats, all designed for easy portioning and minimal waste. We're happy to help you choose innovative and functional packaging that supports your category strategy.



Pillow bags

Standard pillow bag, (standard PE or laminated)



Steam bags

Steamable film printed pillow bag, Steam sachets in printed outer bag, Steamable standable bag



Standable bags

Standable (blockbottom) bag, Standable side-gusset bag



Boxes

Neutral bag in printed box, Goods directly into printed box



Microwavable trays

Available in versatile sizes, engineered for optimal heating performance.



Soup bowls

Microwavable cardboard bowl designed for uniform steam circulation

Shelf efficiency through premium box packaging

To meet the evolved demands of both the retailer and the planet, Greenyard Frozen offers advanced box-line packaging designed for smarter, greener logistics.

This capability allows you to turn your frozen aisle into a high-performance destination. We use millimetre-precise formats that maximise shelf density and brand visibility in upright freezers. Our versatile box formats - from 300g to 800g - fit a wide array of products perfectly. We use 100% paper-stream-recyclable materials to help you accelerate your ESG targets and deliver the high-quality, individual portions today's consumers crave.





Endless Possibilities
for your **Private Label** range

Smoothies



Pure fruit, zero effort: the ultimate smoothie solution

Our smoothies offer the perfect blend of health, taste and ultimate convenience. By capturing 100% real fruit in pellos, we've eliminated the mess and noise of traditional smoothie prep. Simply take the desired amount from the freezer, let them defrost overnight and wake up to a fresh, vibrant smoothie the next morning. It is the ideal solution for busy households seeking a nutritious boost without the hassle of peeling, chopping, or blending. With no additives, colourants or preservatives, you are enjoying nothing but nature's finest in a convenient, ready-to-drink format.

Beyond a refreshing drink, these fruit-packed portions also serve as the perfect base for a more substantial breakfast; simply stir them into your morning porridge or layer them with granola and yogurt for a nutritious start to the day. This versatility ensures that a healthy, gourmet breakfast is always within reach, no matter how busy your schedule is.

The recipe possibilities are varied and 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

...



Or ... compose your own, we'll produce it with care!



Soups in pellos



Redefining the soup ritual: artisanal quality, pello simplicity

Bring the authentic taste of a professional kitchen to your service with our premium soup pellos. The beauty of the pello lies in its ultimate convenience and flexibility. Forget about large pots simmering all day and losing their freshness; with our pellos, you have perfect portion control at your fingertips.

We offer three distinct, freshly made styles to satisfy every guest: the silky-smooth **Velouté** for a refined experience, the delicate **Moulinée** with finely chopped vegetables, and the hearty **Morceaux**, packed with generous, chunky pieces. Flash-frozen at the peak of freshness, these pellos preserve the vibrant colours and nutritional integrity of a 'just-made' soup, ready to be served in an instant.

The recipe possibilities are varied and endless! Some examples:

Heritage Vegetable Soup

With sweet potato, parsnip, golden turnip and onion

Mushroom Soup

With button mushroom, oyster mushroom and onion

Broccoli & Cauliflower Soup

With broccoli, cauliflower, onion, tomato, carrot and fresh herbs

...



Or ... compose your own, we'll produce it with care!

Soups in microwavable bowls

Freshness frozen in time: the ultimate soup experience

Our unique flash-freezing process locks in the natural nutrients and vibrant colours of the ingredients, ensuring a 'just-made' taste in every spoonful. Whether you prefer a silky **Velouté** (perfectly blended and homogenised), a rustic **Moulinée** (pureed with texture), or a light **Broth** packed with chunks of vegetables, potatoes and pasta, our range offers a texture for every palate.

The intelligent microwavable cardboard bowl is designed for uniform steam circulation, eliminating cold spots and the need for mid-heat stirring. Simply take it from the freezer to the microwave for a steaming, mess-free meal that fits perfectly into a busy, on-the-go lifestyle. While many recipes are already available, we also offer the flexibility to develop bespoke new flavours tailored to your needs.

The recipe possibilities are varied and endless! Some examples:

Polenta soup - comforting and unique

A smooth, velvety soup that combines the sweetness of butternut squash with the tenderness of corn. Enhanced with a touch of nutmeg and pumpkin seeds, it promises a flavourful and contemporary experience.

Minestrone with green vegetables and small pasta:

A vegetable broth enhanced with pieces of green vegetables, broad beans and pasta. When taste and balance come together.

Pistou Soup - a true Mediterranean treasure:

A base of cooked tomatoes and vegetables flavoured with traditional pistou: basil, garlic and Grana Padano cheese.

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Or ... compose your own, we'll produce it with care!



Vegetable & potato purees



Pure comfort, infinite creativity: the art of the vegetable puree

Elevate your plates with the velvety texture and vibrant goodness of our premium vegetable and potato purees. Our pellos offer a world of possibilities: from 100% pure, natural vegetable purees – locking in essential nutrients and colour – to sophisticated ‘added-value’ blends like classic, comforting carrot and pea mash or decadent truffle potato.

The true magic of the pello is the total creative freedom it gives the chef. No more peeling, boiling, or mashing; simply grab the exact number of pellos you need for a perfectly portioned side dish or a colourful garnish. These purees provide the consistent, ‘made-from-scratch’ quality and taste your guests crave, with the effortless preparation your busy kitchen demands.

The recipe possibilities are varied and endless! Some examples:

Pure vegetable purees

Carrot puree, celery puree, broccoli puree, green bean puree, courgette puree, cauliflower puree, ...

Added value vegetable purees

Potato puree with truffles, potato puree with diced carrots and peas, mashed sweet potatoes, carrots and swede puree, carrots and parsnip puree, peas puree with mint, ...



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Riced veggies



Veggie power on your plate: the ultimate low-carb alternative

Discover a lighter way to enjoy your favourite meals with our vibrant riced vegetables. By finely chopping fresh cauliflower and broccoli into a delicate, rice-like texture, we offer a brilliant alternative that doesn't compromise on satisfaction. These riced veggies are a natural powerhouse – rich in fibre and low in carbohydrates, making them the perfect choice for health-conscious shoppers looking to swap out traditional grains without losing out on versatility or taste.

Pure, simple and honest: our riced vegetables contain no artificial colours, flavours or preservatives. They are designed to fit seamlessly into your daily routine, whether you are whizzing up a quick stir-fry, building a nutritious grain-free bowl or looking for a light side dish. Perfectly frozen to lock in every nutrient, they offer the ultimate convenience for a modern lifestyle, proving that eating well can be as effortless as it is delicious.

The recipe possibilities are varied and endless! Some examples:

Mediterranean cauliflower blend: Riced cauliflower with tomato sauce, olive oil, herbs, red & yellow peppers, grilled courgettes, fried onions and basil

Thai cauliflower blend: Riced cauliflower with green lentils, spinach leaves, red peppers, fried onions, herbs, garlic, coriander and chilli rings

Garden Green blend: Broccoli rice with garden peas, edamame beans, baby spinach, spring onions, mint, parsley, a splash of lemon zest and extra virgin olive oil

Oriental Umami blend: Broccoli rice with shiitake mushrooms, grated ginger, toasted sesame oil, tamari, water chestnuts, carrot julienne, and a hint of star anise

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Or ... compose your own, we'll produce it with care!

Vegetables with a twist



Vegetables with a twist: gourmet sides made simple

Elevate the main course with our 'Vegetables with a Twist' – a vibrant collection of side dishes designed to bring gourmet flair to the plate with zero effort. Forget the hassle of washing, chopping and simmering. Our vegetables are prepared at their peak and integrated into our innovative, all-in-one pellos. These perfectly portioned cushions contain both the vegetables and their signature sauces, melting together as they heat to ensure every vegetable is beautifully enrobed in flavour. It is the ultimate solution for busy households that want to add a healthy, sophisticated touch to their dinner in minutes.

Our selection offers something for every palate. From classic comforts to adventurous global tastes, it's about more than just 'eating your greens'. It's about the convenience of a perfectly balanced, culinary highlight that is ready whenever you are.

The recipe possibilities are varied and endless! Some examples:

Spinach with cream: Whole leaf spinach in a velvety 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

Red cabbage with apple: Red cabbage, apple

Leeks with cream: Leeks, cream

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Or ... compose your own, we'll produce it with care!

Free from ... range

Inclusivity on every plate: the Premium 'Free-From' Range

We believe that dietary requirements should never mean a compromise on flavour. Our extensive 'Free-From' range is specially crafted to cater to the growing demand for gluten-free, dairy-free, and meat-free options without losing the gourmet touch. In every dish, we ensure that all consumers - regardless of their lifestyle or sensitivities - can enjoy a healthy and delicious meal. By focusing on clean, wholesome ingredients, we help you tap into the wellness trend while providing the ultimate peace of mind for health-conscious shoppers.

We don't just offer a catalogue; we offer a partnership in innovation. Whether it's reimagining global classics like a zesty Fajita Mix or crafting the perfect gluten-free risotto, we work closely with you to develop tailor-made recipes that fit your specific brand identity. Our chefs are ready to co-create exclusive, plant-forward or allergen-friendly dishes that give your supermarket shelves a unique edge. From a hearty Chilli Sin Carne to bespoke Veggie Meatballs, we turn dietary trends into your next best-selling 'signature' range, ensuring your private label reflects the diversity of the modern plate.

The recipe possibilities are varied and endless! Some examples:

Fajita mix: Vegetarian protein strips with vegetables and kidney beans in a spicy fajita style sauce

Chilli sin carne: Burrito mix with veggie beef (pea based), peppers, red kidney beans, corn, onions and a chilli tomato sauce

Mediterranean meatballs: Veggie balls with Mediterranean vegetables (peppers, courgette, aubergine, tomato)

Thai green curry: Veggie chicken in a green vegetable curry

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Or ... compose your own, we'll produce it with care!

Bakes in microwavable trays

Artisanal quality, microwave speed - the best of both worlds

Experience the convenience of microwavable meal components with the premium, golden-brown finish of a traditional oven. Our gourmet dishes are carefully crafted using a variety of high-quality bases - from fresh vegetables and potatoes to pasta, gnocchi and grains - all paired with our signature sauces, ranging from traditional favourites to spicy and world flavours.

Each dish is finished with a topping (such as crumble or seeds) and perfectly gratinated in our infrared ovens. This specialised process ensures an artisanal texture and a beautiful, golden-brown crust that was previously only achievable with home cooking. Available in versatile tray sizes for both individuals and families, these meals provide your customers with the speed of instant preparation combined with the gourmet quality of a home-cooked, oven-baked experience.

The recipe possibilities are varied and endless! Some examples:

Provençal gratin with Mediterranean vegetables: Courgettes, aubergines, tomatoes and peppers in a tomato and basil sauce

Pasta gratin with spinach: A comforting recipe of small pasta and spinach in a velvety sauce

Mediterranean Chickpea & Ratatouille Bake: A protein-rich fusion of chickpeas and charred Mediterranean vegetables in a zesty tomato sauce, finished with a golden lemon and herb crumb

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Or ... compose your own, we'll produce it with care!

Oven bakes

Golden-brown perfection: the ultimate oven-baked convenience

Experience the warmth and comfort of a home-cooked meal without the hours of preparation. Our oven-baked solutions are the perfect answer to today's fast-paced lifestyle: premium dishes that go straight from the freezer to the oven. Whether it is a classic, vibrant broccoli gratin or a Mediterranean-inspired Gratin Provençal packed with seasonal vegetables, we deliver that authentic, bubbly, golden-brown finish every single time.

Beyond our beloved classics, we invite you to innovate with us. In our Convenience Kitchen, our dedicated chefs work side-by-side with you to co-create a unique 'signature dish' for your assortment. By blending our culinary expertise with your vision, we tailor every sauce, topping and ingredient to your exact standards. It is a true partnership, designed to deliver high-end meals that carry your brand's culinary stamp and keep your customers coming back for more.

The recipe possibilities are varied and endless! Some examples:

Roasted Butternut & Sage Gratin: Velvety butternut squash and sweet potato slices bathed in a sage-infused pure-plant-cream, topped with toasted seeds for a sophisticated crunch

Gratin Provençal vegetables: Courgettes, aubergines, bell peppers

Mediterranean potato gratin: Sliced potatoes mixed with bell peppers, courgettes and olives

Root Vegetable & lentil bake: A rustic blend of earthy lentils and seasonal root vegetables in a rich, herby jus, finished with a crisp, scalloped potato topping

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Or ... compose your own, we'll produce it with care!



Stir fry

Stir-fry perfection: freshness that sizzles in minutes

Transform every meal into a culinary adventure without the prep-work stress. Our stir-fry range is designed for the modern lifestyle, where health, flavour and speed go hand in hand. By freezing each ingredient at its peak, we lock in the vibrant colours and that essential 'crunch' that makes a stir-fry so satisfying. It's the ultimate freezer-to-pan solution: a complete, deliciously seasoned meal that's ready to enjoy in less time than it takes to set the table.

The variety is as endless as your customers' cravings. Dive into aromatic world-style vegetable mixes from Moroccan to Indian or discover our all-in-one pasta stir-fries featuring everything from Mediterranean penne to rich, filled tortellini. Even the most classic comfort foods get a makeover with our sautéed potato blends, like the rustic Landaise or Parisian style. It's high-quality convenience that doesn't feel like a compromise – just honest, nutritious and tasty food that fits perfectly into a busy day.

The recipe possibilities are varied and endless! Some examples:

Moroccan style seasoned vegetable mix

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

Mediterranean style seasoned vegetable mix

Mixed veg's (aubergines, courgettes, peppers and olives) with a Mediterranean dressing

Parisian potato stir fry:

Seasoned potatoes with mushrooms and beans

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Or ... compose your own, we'll produce it with care!

Risottos and flavoured rice

Master the art of rice: from velvety risottos to global blends

Elevate your menu with the perfect balance of nutrition and world-class flavour. Our range of risottos and flavoured rice blends offers a sophisticated, healthy base for any meal, locking in the natural energy and fibre of every grain. Indulge in the velvety texture of a classic Risotto Pomodoro, a delicate Asparagus and Pea Risotto, or our versatile Risotto Bianco. For those seeking a culinary journey, our world blends - from vibrant Mexican and Italian mixes to aromatic Chinese rice - are perfectly seasoned and packed with colourful vegetables, bringing global inspiration to your kitchen in seconds.

The beauty of our rice category lies in its effortless preparation. While a traditional risotto requires constant stirring and patience, our ready-to-heat blends deliver a flawless result straight from the freezer.

The recipe possibilities are varied and endless! Some examples:

Risotto with wild mushrooms: Risotto, 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 vegetables (mushrooms, baby corn) and rice with soy sauce

Italian rice blend: Mixed vegetables (courgette, peppers, aubergine) with Italian dressing

Thai style rice blend: Mixed vegetables (sugar snaps, chilli, coriander) with rice in a Thai dressing

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Or ... compose your own, we'll produce it with care!

Quinoa & Grains



Global flavours, instant vitality: the power of grains & quinoa

Fuel your day with the ultimate fusion of health and convenience. Our range of ready-to-use grain and quinoa dishes brings the vibrant flavours of the world straight to your plate. Whether you crave the Mediterranean freshness of a Taboulé or Salade Niçoise, or the warming depth of an Indian or Mexican superfood bowl, these recipes are crafted with premium ingredients such as bulgur, lentils and chickpeas. Each dish is perfectly seasoned and flash-frozen to preserve its nutritional power.

With just a quick press of a button, you transform a frozen portion into a steaming, gourmet meal or a refreshing chilled salad. From delicious quinoa with spinach to protein-rich grain blends with zesty spices, the possibilities are endless. It is the perfect solution for a busy, on-the-go lifestyle that refuses to compromise on flavour or health.

The recipe possibilities are varied and endless! Some examples:

Taboulé: Bulgur wheat, tomatoes, cucumber, red & green bell peppers, onions, black olives, raisins, herbs

Indian super food: Green lentils, brown & basmati rice, cauliflower, spinach, chickpeas, red pepper, onion and chilli 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, soya 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

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Or ... compose your own, we'll produce it with care!

Sauces



Elevate every dish: gourmet sauces with zero waste

In a fast-paced culinary environment, quality and efficiency should never be a trade-off. Our delicious, freshly made sauces are flash-frozen into convenient pellos - perfectly portioned cushions that allow chefs in every kitchen to serve artisanal flavours in minutes. These sauces are ready-to-serve, eliminating the need for complex prep work while ensuring a consistent, high-quality taste in every single service.

Our extensive library of recipes is designed to spark creativity across any menu. We offer the timeless classics like Pepper, Béarnaise, Hollandaise, and Mushroom, alongside a vibrant selection of Italian favourites including Arrabiata, Bolognaise, and Napolitana. For those looking to add a global twist, our world-flavours range - featuring authentic Curry, Thai, Tandoori or Salsa – provides the perfect spicy or exotic touch.

The recipe possibilities are varied and endless! Some examples:

Classics

Pepper, Bearnaise, Hollandaise, Mushroom, Mousseline, Archiduc, ...

Flavours of the world

Curry, Thai, Tandoori, Salsa, ...

Italian

Arrabiata, Bolognaise, Napolitana, Siciliana, ...



Or ... compose your own, we'll produce it with care!

(Pure-plant) Ice cream

Tailor-made frozen desserts

As market demand for pure-plant frozen desserts is growing, we are happy to present to you our range of (pure-plant) ice cream. Thanks to our large choice in bases, flavours, sauces and inclusions, we can create a product proposition perfectly tailored to your needs. It all starts with choosing the right format (stick or tub) and size (small or large), providing a canvas for your unique brand identity. Whether you prefer a velvety oat, almond or coconut base or a refreshing fruit-driven alternative, we offer the flexibility to develop a dessert that resonates with the modern, conscious consumer.

The creative possibilities are truly endless, allowing you to build your signature dessert from the core to the coating. By managing every step of the process, we help you bring a bespoke, high-quality frozen treat to the retail shelf that is as ethical as it is indulgent.

The recipe possibilities are varied and endless! Some examples:

Form: Sticks and tubs

Base: Milk, fruit or pure-plant (soy, oat, almond, fava, rice, pea & coconut)

Flavour: Vanilla, salted caramel, coconut, dark chocolate, strawberry, mango/coconut, raspberry/strawberry, mango/passion, orange, mango, lemon, blackcurrant, apple, ...

Sauce: Salted caramel, maple syrup, strawberry, chocolate, mango/passion fruit swirl, ...

Inclusion: Caramelised macadamia pieces, chopped almond pieces, cocoa nibs, pecan nuts, hazelnuts, pistachio nuts, chocolate chunks, cocoa cookie pieces/dough, plant-based chocolate, dark chocolate, coconut coating, ...



Or ... compose your own, we'll produce it with care!

Fruit innovations

Fruit with a flourish: the future of frozen snacking

In this category, we focus on transforming premium frozen fruit into a surprising, ready-to-eat snacking experience. Using advanced micro-layering technology, we add an extra dimension to the natural flavour and texture of the fruit, creating a sensory journey in every bite. Each individual piece – from juicy grapes to tropical mango cubes – is protected by a wafer-thin, uniform coating that preserves the fruit's integrity while providing an immediate burst of flavour. This innovative process allows us to play with contrasts, offering a vibrant, healthier alternative to traditional confectionery that satisfies the craving for something sweet and exciting.

Beyond mere taste, our functional coating process offers endless possibilities for customisation. By stimulating the palate with clever sensory contrasts – such as a sharp, sour coating over a naturally sweet fruit core – we turn simple frozen fruit into a sophisticated, functional snack. It is the ultimate fusion of nature and food science, perfectly designed for the modern, health-conscious consumer who refuses to compromise on indulgence.

The recipe possibilities are varied and endless! Some examples:

Zesty lemon & sweet grape:

Fresh green grapes enrobed in sour lemon micro-layer for a refreshing 'sour-to-sweet' explosion

Zesty mango bites:

Mango chunks with a chilli-lime coating

Vitamin-boosted mango cubes:

Tropical mango pieces with a functional coating enriched with Vitamin C and a touch of passion fruit extract

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Or ... compose your own, we'll produce it with care!

Our Convenience Kitchens:

BELGIUM

Greenyard Frozen Langemark NV
Poelkapellestraat 71
8920 Langemark

Greenyard Frozen Hasselt (ICE)
Hellebeemden 3
3500 Hasselt

FRANCE

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

Greenyard Frozen France SAS (Loudéac site)
7 Rue des Coudriers - ZI de Monplaisir
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