

BIOCUISINE BV



SALES FOLDER

BioCuisine, a unique concept in honest and organic products.

- ✓ Craftsmanship
- ✓ Recognisable, fair trade products
- ✓ Delicious and healthy
- ✓ Sustainable, innovative and reliable
- ✓ Suitable for consumer, hospitality and care sectors
- ✓ Products prepared with passion and enthusiasm

Winter range from 3 October 2011 to 27 April 2012

BioCuisine BV



BioCuisine B.V.

Industriestraat 50
7482 EX Haaksbergen

T +31 (0)53 – 711 24 31

F +31 (0)53 – 711 24 30

E info@BioCuisine.nl

I www.BioCuisine.nl



Philosophy

Passion for the creation of a delicious, honest and **authentic** product, that is **BioCuisine**.

Production of meals and meal components which taste as they should, that is our day-to-day dedication.

The company

BioCuisine has a professional kitchen which complies with all the latest EC directives. Here, professionals prepare **traditional** products on a daily basis, using only the freshest ingredients to produce delicious meals, guaranteeing your convenience combined with excellent flavour. Organic for you but tasting like haute cuisine. BioCuisine also has its own meat processing department, where fresh ingredients are turned into delicious, authentic products each day.

All products are prepared in-house, with strict supervision of quality and food safety at all times.

The strength of our company lies in our **flexibility**. Where possible, we work with you as our partner, in **Co-Creation**.

Sustainable

Organic products are not only more tasty but also more sustainable. This means that the best possible balance has been found between ecological, social and economic interests. The aim is to meet current day requirements without the risk of deficits for future generations.

Range

The range comprises a full palette of meals and meal components; from fresh meat products to hotpots, soups and sauces, to oriental dishes but also stews and spaghetti.

A broad selection is available in various packaging sizes, suitable for care institutions, company catering, hospitality, retail and food service!

Whether you require fresh meat or meat products, vegetables fresh from the field or cut to size, a wide range of wines, delicious fresh dairy products or freshly baked bread: **it is all possible using BioCuisine**.

PROFILE

BIOCUISINE BV

Passion for the creation of a delicious, honest and authentic product, that is BioCuisine. Production of meals and meal components which taste as they should, that is our day-to-day dedication.

We do so by turning our attention to our traditional production process each day, with a fresh yet critical view. We carry out our own quality control. We work with a small, close-knit team of professionals, and company communication lines are kept short.

Our products do not contain preservatives.

In choosing the organic BioCuisine meals and meal components, you are opting for pure flavour and fair trade farming. Products which you can consciously enjoy, with peace of mind.

RANGE

The range is a very diverse mix of meals and meal components; from fresh meat to hotpots, from soups and sauces to oriental dishes.

A broad selection is available in various packaging sizes, suitable for care institutions, company catering, hospitality, retail and food service! Certain products may not be available all year round, due to the lack of use of artificial fertilisers, pesticides and preservatives. The prices may therefore also fluctuate slightly.

EKO HALLMARK

Organic products are recognisable not only by the "organic" name but often also via the EKO hallmark. In order to be classified as "organic", the production process must comply with certain legislation. This compliance is controlled, organic products and the production process are strictly supervised by Skal. Skal is the certifying authority for organically producing companies.

Organic products are generally a little more expensive than their standard counterparts. This is because organic (livestock) farming is more labour intensive, while harvests are much more susceptible to natural influences. However, the actual yield of meat and vegetables is actually 10% higher, due to less shrinkage during cooking.



WHO ARE OUR CUSTOMERS AND PARTNERS WITH WHOM WE WISH TO SHARE OUR MISSION?

Roughly speaking, the BioCuisine customers can be divided into 5 groups:

1. **Suppliers of the Institutional market**, who wish to offer their clients the perception and flavour of authentic meals.
2. **Hospitality wholesalers**, who have a clear need for stimulation of qualitative, corporate social responsibility in the market.
3. **Biological wholesalers**, who wish to meet their clients' demand for flavour, perception and sound, sustainable production.
4. **Retail**, who wish to offer their customers the perception and flavour of authentic meals.
5. **Export**, German consumers in particular have an appreciation of sustainable production, as well as the extensive BioCuisine range.

FOOD SAFETY & ENVIRONMENT FRIENDLINESS

All BioCuisine products naturally meet the strictest possible requirements in terms of hygiene and food safety, while always recognising the importance of animal welfare and environment friendliness. And so the top taste of BioCuisine has no bitter aftertaste!

24TH POSITION IN FRESH TOP 100

BioCuisine has won 24th position in the Fresh Top 100 2010.

BioCuisine was described as follows:

BioCuisine - producer of ready made organic meals, recently introduced a new method of packaging. The entire selection of organic meals is now available in a sausage-type roll packaging. There are portions for the refrigerator section in the supermarket, and also for the wholesale market. This covers a wide range of meals, soups and hotpots. According to the producer, the benefits of the roll shape are that meals can be vacuum packed, flavours are preserved more effectively and meals have a longer shelflife, thanks to an extra pasteurisation process. An added benefit is that the roll pack gives less waste than standard forms of packaging. For supermarkets, the roll pack meals also save space.

ORGANIC

Organic: *in a natural manner, without chemicals (Van Dale dictionary).*

The purpose of organic farming is to maintain the natural balance between people, plants and animals. This concerns not only the agriculture itself but also our living environment as a whole. Furthermore, animals are kept under the most natural conditions possible, also in terms of nutrition. Lastly, there is no use of genetically modified organisms.

A SUMMARY OF ALL THE BENEFITS

1. **Free from chemical-synthetic pesticides.** Chemical-synthetic pesticides are used in order to protect people, animals and materials from plagues or otherwise troublesome organisms. A disadvantage is that their use is not entirelyly specific, so that not only the infestation itself is poisoned but also other organisms. However, the greatest risk lies in residues left behind on foods. Our products are guaranteed free from such substances.
2. **Free from artificial aromas, colourings and flavourings.** Nearly all our food is subjected to aromas, colourings and flavourings, antioxidants, preservatives and E numbers. This is understandable, because consumers require products to look good and to keep well. Some people have problems with such substances, or may experience allergic reactions to them. We advise them to try our products, as they are free from artificial additives.
3. **Free from sulphite.** As a preservative, sulphite is a well known allergen. It is used in products to keep them from decaying. People with an aspirin allergy have an increased risk of a severe oversensitivity reaction to sulphite. There are but few products which do not contain any sulphite. No sulphite or sulphite-derived substances are added to our products.
4. **High nutritional values.** Laboratory tests have shown our products to have a higher nutritional value than comparable products. It is also a fact that standard potato, fruit and vegetable products contain more water than organic ones, due to the fertilisers used. The organic versions therefore have much more flavour, and less cooking shrinkage.

In other words, our traditional products are organically sound, and prepared for you in Bio Cuisine meals.

ORGANIC MEALS

RANGE

Our range comprises a broad palette of meals and meal components, from freshly cut vegetables to hotpots, and from stews to fresh meats. We are currently establishing contacts for the supply of dairy products, bread, wines and dry groceries. Not all products are available all year round, due to them being given time to ripen under natural conditions in organic farming. A good example of this is endive. For a summary of the current range, please check our website www.BioCuisine.nl under the Range tab.

ORGANIC REFRIGERATED MEALS

Consumers are less and less willing to spend time preparing meals, but they do wish to eat fresh and healthy food. A logical consequence of this is the variety of ready-made meals. These meals are a product group which has enjoyed enormous growth in recent years. More and more people are opting for the convenience of a prepared meal, which only needs to be reheated. And so automatically the supply of a range of ready-made meals and meal components grows.

Additionally, more and more people are opting for consumption with respect for people, animals and the environment: organic! Organic products have all the characteristics they should have, without all kinds of artificial interference. We are talking in terms of authentic, tasty and sustainable. There are references to old-fashioned flavours, the days of school gardens. The latest figures show the sales of organic food to have increased by more than 15% in 2007 and 2008, with a 20% increase in 2009 and 2010, and even a 32.3% increase in the first three months of 2011.

There is an amazing variety of organic products on offer. There is after all an organic version for all types of products: Potatoes, vegetables, fruit, bread, dairy products, cheese and meats. And what could be better than organic ingredients for the preparation of delicious ready-made meals? How about a tasty curly kale hotpot, for example, or a chunky, filling soup?



Art. No.	Art. description	BBE from production	packaging Top seal	Net Content
40350	Spinach Penne 2.5 Organic	12 days	Gastronorm	2.5 Kg
40351	Spinach Penne 1.0 Organic	12 days	Gastronorm	1.0 Kg
40360	Macaroni with ham dish 2.5 Organic	12 days	Gastronorm	2.5 Kg
40361	Macaroni with ham dish 1.0 Organic	12 days	Gastronorm	1.0 Kg
40365	Macaroni dish 2.5 Vegetarian	12 days	Gastronorm	2.5 Kg
40366	Macaroni dish 1.0 Vegetarian	12 days	Gastronorm	1.0 Kg
40370	Macaroni Broccoli 2.5 Organic	12 days	Gastronorm	2.5 Kg
40371	Macaroni Broccoli 1.0 Organic	12 days	Gastronorm	1.0 Kg
40810	Spaghetti Bolognese with ground beef 2.5 Organic	12 days	Gastronorm	2.5 Kg
40811	Spaghetti Bolognese with ground beef 1.0 Organic	12 days	Gastronorm	1.0 Kg
40815	Spaghetti Bolognese vegetarian 2.5 Bio	12 days	Gastronorm	2.5 Kg
40816	Spaghetti Bolognese vegetarian 1.0 Bio	12 days	Gastronorm	1.0 Kg
45360	Fried Noodles 2.0 Organic	12 days	Gastronorm	2.0 Kg
45361	Fried Noodles 0.75 Organic	12 days	Gastronorm	0.75 Kg
45365	Fried Noodles vegetarian 2.0 Organic	12 days	Gastronorm	2.0 Kg
45366	Fried Noodles vegetarian 0.75 Organic	12 days	Gastronorm	0.75 Kg
45700	Fried Rice 2.0 Organic	12 days	Gastronorm	2.0 Kg
45701	Fried Rice 0.75 Organic	12 days	Gastronorm	0.75 Kg
45705	Fried Rice vegetarian 2.0 Organic	12 days	Gastronorm	2.0 Kg
45706	Fried Rice vegetarian 0.75 Organic	12 days	Gastronorm	0.75 Kg
40830	Lasagna with ground beef 2.5 Organic	12 days	Gastronorm	2.5 Kg
40831	Lasagne vegetarian 2.5 Organic	12 days	Gastronorm	2.5 Kg
Art. No.	Art. description	BBE from production	packaging Top seal	Net Content
40605	Beef Goulash 2.5 Organic	12 days	Gastronorm	2.5 Kg
40606	Beef Goulash 1.0 Organic	12 days	Gastronorm	1.0 Kg
40610	Braised Beef and Onions 2.5 Organic	12 days	Gastronorm	2.5 Kg
40611	Braised Beef and Onions 1.0 Organic	12 days	Gastronorm	1.0 Kg
40615	Chicken Curry ragout 2.5 Organic	12 days	Gastronorm	2.5 Kg
40616	Chicken Curry ragout 1.0 Organic	12 days	Gastronorm	1.0 Kg
40620	Spicy Chicken 2.5 Organic	12 days	Gastronorm	2.5 Kg
40621	Spicy Chicken 1.0 Organic	12 days	Gastronorm	1.0 Kg
40630	Chicken Maroc 2.5 Organic	12 days	Gastronorm	2.5 Kg
40631	Chicken Maroc 1.0 Organic	12 days	Gastronorm	1.0 Kg
40640	Chicken Satay 2.5 Organic	12 days	Gastronorm	2.5 Kg
40641	Chicken Satay 1.0 Organic	12 days	Gastronorm	1.0 Kg
40650	Voll au Vent 2.5 Organic	12 days	Gastronorm	2.5 Kg
40820	Chili con Carne 2.5 Organic	12 days	Gastronorm	2.5 Kg
40821	Chili con Carne 1.0 Organic	12 days	Gastronorm	1.0 Kg
40822	Chili sin Carne 2.5 Organic	12 days	Gastronorm	2.5 Kg
40823	Chili sin Carne 1.0 Organic	12 days	Gastronorm	1.0 Kg

Art. No.	Art. description	BBE from production	packaging Top seal	Net Content
41360	Leek hotpot with ground beef 2.5 Organic	12 days	Gastronorm	2.5 Kg
41361	Leek hotpot with ground beef 1.0 Organic	12 days	Gastronorm	1.0 Kg
41365	Leek hotpot vegetarian 2.5 Organic	12 days	Gastronorm	2.5 Kg
41366	Leek hotpot vegetarian 1.0 Organic	12 days	Gastronorm	1.0 Kg
41370	Endive hotpot with bacon 2.5 Organic	12 days	Gastronorm	2.5 Kg
41371	Endive hotpot with bacon 1.0 Organic	12 days	Gastronorm	1.0 Kg
41375	Endive hotpot vegetarian 2.5 Organic	12 days	Gastronorm	2.5 Kg
41376	Endive hotpot vegetarian 1.0 Organic	12 days	Gastronorm	1.0 Kg
41410	Beetroot hotpot with bacon 2.5 Organic	12 days	Gastronorm	2.5 Kg
41411	Beetroot hotpot with bacon 1.0 Organic	12 days	Gastronorm	1.0 Kg
41415	Beetroot hotpot vegetarian 2.5 Organic	12 days	Gastronorm	2.5 Kg
41416	Beetroot hotpot vegetarian 1.0 Organic	12 days	Gastronorm	1.0 Kg
41610	Curly kale hotpot with bacon 2.5 Organic	12 days	Gastronorm	2.5 Kg
41611	Curly kale hotpot with bacon 1.0 Organic	12 days	Gastronorm	1.0 Kg
41615	Curly kale hotpot vegetarian 2.5 Organic	12 days	Gastronorm	2.5 Kg
41616	Curly kale hotpot vegetarian 1.0 Organic	12 days	Gastronorm	1.0 Kg
42640	Carrot hotpot with bacon 2.5 Organic	12 days	Gastronorm	2.5 Kg
42641	Carrot hotpot with bacon 1.0 Organic	12 days	Gastronorm	1.0 Kg
42645	Carrot hotpot vegetarian 2.5 Organic	12 days	Gastronorm	2.5 Kg
42646	Carrot hotpot vegetarian 1.0 Organic	12 days	Gastronorm	1.0 Kg
42940	Sauerkraut hotpot with bacon 2.5 Organic	12 days	Gastronorm	2.5 Kg
42941	Sauerkraut hotpot with bacon 1.0 Organic	12 days	Gastronorm	1.0 Kg
42945	Sauerkraut hotpot vegetarian 2.5 Organic	12 days	Gastronorm	2.5 Kg
42946	Sauerkraut hotpot vegetarian 1.0 Organic	12 days	Gastronorm	1.0 Kg
Art. No.	Art. description	BBE from production	packaging Top seal	Net Content
43200	Gratin Broccoli with ham 2.5 Organic	18 days	Aluminium	2.5 Kg
43201	Gratin Broccoli vegetarian 2.5 Organic	18 days	Aluminium	2.5 Kg
43300	Gratin Chicory with ham 2.5 Organic	18 days	Aluminium	2.5 Kg
43510	Gratin Potato vegetarian 2.5 Organic	18 days	Aluminium	2.5 Kg
43511	Gratin Celeriac 2.5 Organic	18 days	Aluminium	2.5 Kg
43720	Gratin Leek with ground beef 2.5 Organic	18 days	Aluminium	2.5 Kg
43940	Gratin Sauerkraut with ground beef 2.5 Organic	18 days	Aluminium	2.5 Kg

Art. No.	Art. description	BBE from production	packaging Top seal	Net Content
44100	Mashed Potatoes 2.5 Organic	12 days	Gastronorm	2.5 Kg
44101	Mashed Potatoes 1.0 Organic	12 days	Gastronorm	1.0 Kg
44120	Mashed potatoes with Parsnip 2.5 Organic	12 days	Gastronorm	2.5 Kg
44121	Mashed potatoes with Parsnip 1.0 Organic	12 days	Gastronorm	1.0 Kg
44300	Bonne Femme 2.0 Organic	12 days	Gastronorm	2.0 Kg
44301	Bonne Femme 0.75 Organic	12 days	Gastronorm	0.75 Kg
45210	Cous Cous 2.0 Organic	12 days	Gastronorm	2.0 Kg
45211	Cous Cous 0.75 Organic	12 days	Gastronorm	0.75 Kg
45860	Basmati rice 2.0 Organic	12 days	Gastronorm	2.0 Kg
45861	Basmati rice 0.75 Organic	12 days	Gastronorm	0.75 Kg
Art. No.	Art. description	BBE from production	packaging Top seal	Net Content
46110	Cauliflower Florets 2.0 Organic	12 days	Gastronorm	2.0 Kg
46111	Cauliflower Florets 0.75 Organic	12 days	Gastronorm	0.75 Kg
46130	Cauliflower broccoli 2.0 Organic	12 days	Gastronorm	2.0 Kg
46131	Cauliflower broccoli 0.75 Organic	12 days	Gastronorm	0.75 Kg
46150	Red Cabbage with apple 2.0 Organic	12 days	Gastronorm	2.0 Kg
46151	Red Cabbage with apple 0.75 Organic	12 days	Gastronorm	0.75 Kg
46180	Broccoli 2.0 Organic	12 days	Gastronorm	2.0 Kg
46181	Broccoli 0.75 Organic	12 days	Gastronorm	0.75 Kg
46410	Peas 2.0 Organic	12 days	Gastronorm	2.0 Kg
46411	Peas 0.75 Organic	12 days	Gastronorm	0.75 Kg
46440	Pea / Carrot mix 2.0 Organic	12 days	Gastronorm	2.0 Kg
46441	Pea / Carrot mix 0.75 Organic	12 days	Gastronorm	0.75 Kg
46640	Broken beans 2.0 Organic	12 days	Gastronorm	2.0 Kg
46642	Broken beans 0.75 Organic	12 days	Gastronorm	0.75 Kg
46641	Beans 2.0 Organic	12 days	Gastronorm	2.0 Kg
46643	Beans 0.75 Organic	12 days	Gastronorm	0.75 Kg
46810	Mexican mix 2.0 Organic	12 days	Gastronorm	2.0 Kg
46811	Mexican mix 0.75 Organic	12 days	Gastronorm	0.75 Kg
46950	Spinach à la crème 2.0 Organic	12 days	Gastronorm	2.0 Kg
46951	Spinach à la crème 0.75 Organic	12 days	Gastronorm	0.75 Kg
47210	Triolienne 2.0 Organic	12 days	Gastronorm	2.0 Kg
47211	Triolienne 0.75 Organic	12 days	Gastronorm	0.75 Kg
47380	Chicory à la crème 2.0 Organic	12 days	Gastronorm	2.0 Kg
47381	Chicory à la crème 0.75 Organic	12 days	Gastronorm	0.75 Kg
47400	Leek à la crème 2.0 Organic	12 days	Gastronorm	2.0 Kg
47401	Leek à la crème 0.75 Organic	12 days	Gastronorm	0.75 Kg
47420	Endive à la crème 2.0 Organic	12 days	Gastronorm	2.0 Kg
47421	Endive à la crème 0.75 Organic	12 days	Gastronorm	0.75 Kg
47450	Holland vegetable mix 2.0 Organic	12 days	Gastronorm	2.0 Kg
47451	Holland vegetable mix 0.75 Organic	12 days	Gastronorm	0.75 Kg
47460	Carrot slices 2.0 Organic	12 days	Gastronorm	2.0 Kg
47461	Carrot slices 0.75 Organic	12 days	Gastronorm	0.75 Kg

Art. No.	Art. description	BBE from production	packaging Top seal	Net Content
65000	Curly kale with bacon Organic	28 days	Roll	0.4 Kg
65001	Sauerkraut with bacon Organic	28 days	Roll	0.4 Kg
65002	Hotpot with bacon Organic	28 days	Roll	0.4 Kg
65003	Mashed potatoes Organic	28 days	Roll	0.4 Kg
65006	Beef goulash Organic	28 days	Roll	0.4 Kg
65007	Bolognese sauce ground beef Organic	28 days	Roll	0.4 Kg
65008	Braised Beef and Onions Organic	28 days	Roll	0.4 Kg
65013	Kale mashed potatoes vegetarian Organic	28 days	Roll	0.4 Kg
65014	Hotpot vegetarian Organic	28 days	Roll	0.4 Kg
65015	Sauerkraut mashed potatoes vegetarian Organic	28 days	Roll	0.4 Kg
65016	Spinach à la crème Organic	28 days	Roll	0.4 Kg
65020	Kale and celeriac hotpot Organic	28 days	Roll	0.4 Kg
65021	Sauerkraut with apples & raisins Organic	28 days	Roll	0.4 Kg
65022	Pea soup Organic	28 days	Roll	0.4 Kg
65024	Pumpkin hotpot Organic	28 days	Roll	0.4 Kg
65026	Goulash soup Organic	28 days	Roll	0.4 Kg
65033	Bolognese sauce with ham Organic	28 days	Roll	0.4 Kg
65034	Bolognese sauce vegetarian Organic	28 days	Roll	0.4 Kg
65037	Red Cabbage and Apple Organic	28 days	Roll	0.4 Kg
65038	Macaroni with Broccoli Organic	28 days	Roll	0.4 Kg
65039	Chicken Curry ragout Organic	28 days	Roll	0.4 Kg
65040	Chili sin Carne Organic	28 days	Roll	0.4 Kg
65044	Spicy Chicken Organic	28 days	Roll	0.4 Kg
65052	Bean soup Vegetarian Organic	28 days	Roll	0.4 Kg

- We also offer meals and meal components in rolls, in 0.5 to 3.0 kg versions with the same BBE as the 400 gram roll, ask about our terms and prices.
- We can of course produce customised meals and meal components on request, ask about our terms directly from r.hertong@biocuisine.nl
- BioCuisine aims to expand our range with more service items, if you are interested and would like further information, feel free to contact us.
- All deliveries are free de supplied in central DC whit minimum purchase of € 500,-