



Belgian chocolates and confectionery



Sourcing guide "Belgian chocolates and confectionery" (09 version)

Responsible editor:

Koen Allaert, managing director Flanders Investment & Trade

Report researched and compiled by Renaat Van de Putte at Flanders Investment & Trade Marketing and Knowledge Management Department

Lay-out, prepress and printing by Renaat Van de Putte at Flanders Investment & Trade Marketing and Knowledge Management Department:

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This report does not claim to be an exhaustive directory of all Flemish companies involved in the sector under review.





FI&T group pavilion at the Cologne ISM trade fair

Flanders: a treat for the world's sweetest tooth...

You will not be surprised to hear that chocolate is a true Belgian/Flemish icon the world over. Year upon year, over 1.2 billion euro worth of the world's best chocolates "made in Flanders" is shipped to chocolate-loving palates across the globe.

Meanwhile, worldwide exports of the delicacy have been going from strength to strength. Flemish manufacturers have managed this by marrying traditional craftsmanship and ancestral recipes to a dynamic innovation drive in line with ever-changing market trends and consumption patterns: new flavour variations, health and functional ranges (no-added-sugar, reduced-fat, low-carb, low-calorie, fibre-fortified, vitamin-enriched, sustainably sourced, organic, single-origin, high-cocoa content, 100% cocoa-butter based...).

Global chocoholics really are spoilt for choice in Flanders. Luckily, they can now fall back on the present report as a great sourcing tool for "all things sweet".

It includes company profiles of over 100 Flanders-based firms, all vying for the attention of "sweet-seeking" taste buds. Praline chocolates, bars, snacks, tablets, honey, chocolate spreads, marmalade, marzipan, nougat, mints, lollipops, chews, toffees, gums and jellies, marshmallows, choc coins, pâte de fruits..., you name it, it's all in there.

Also featuring, are companies manufacturing the equipment these delicacies are made on.

While you are poring over this report, we reckon you might be tempted to call us Flanders Indulgence and Treats. Well, just for this once you can call us that, but afterwards, we would prefer to be called by our familiar name again:

Flanders Investment and Trade: welcome to the land of more than chocolate...

Some may argue that chocolate is about the only thing Belgium - and Flanders for that matter - is worth knowing for. Allow us to prove them wrong !

Flanders does have a lot more to offer in a wealth of sectors and industries. The region is quite "resourceful", to say the least, when it comes to matching international market opportunities and a strong, export-driven economy.

Are you out there sourcing quality suppliers of goods and services? Or planning to set up or expand operations in Europe?

Either way, Flanders is your preferred option and Flanders Investment and Trade your ideal sourcing partner.

For any inquiries on international trade with Flanders, please contact:

Flanders Investment & Trade
Gaucheretstraat 90
B-1030 Brussels
T + 32 2 504 87 11 | F + 32 2 504 88 99
info@fitagency.com | www.flandersinvestmentandtrade.com

Or better still: pay a visit to our website and discover a worldwide network of over 75 offices. Flanders Investment and Trade is simply bound to be conveniently located near you, wherever you may be.

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CHOCO-LATÉ : BRUGES BRIMMING WITH CHOCOLATE

CHOPRABISCO and FENACO : sweet associations...

PICTOGRAM LEGEND



PRODUCTS / SERVICES



BRANDS



EXPORT MARKETS



MARKETS TARGETED



PROSPECTS



TRADE FAIR PARTICIPATION / VISIT



ASSETS / STRENGTHS

Acao (a division of Européenne du Chocolat Belgique sa)



- MENU** Vast seasonal and year-round range of high-quality handcrafted chocolates, tablets, bars and snack products in a variety of pack formats; extensive sugar-free range (part of it organic); functional food range (with added health nutrients)
- ®** Branded products : Arosa (conventional chocolate), Gérard d'Anvers (novelties), Perlège and Bel'Arte (no added sugar), Bel'Arte Bio (no added sugar, organic), Nove Vita (functional); various private label solutions available
- 🌐** 36 countries worldwide (Europe, USA, Canada, Asia, Middle East, northern & southern Africa)
- 👁️** Worldwide expansion drive
- ♥️** Importers, distributors, department stores, specialist retailers
- 🏛️** PLMA (Amsterdam), ISM (Cologne)
- 👉** Over 45 years of expertise and craftsmanship; Only the finest raw materials used (e.g. 100 % pure cocoa butter base); Product innovation catering for niche markets

ACAO
Helststraat 34 - 36 | B-2630 Aartselaar
T +32 3 870 66 60 | F +32 3 877 02 51
info@acao.be | www.acao.be

Albert Premier

- MENU** Wide range of standard chocolate coins and medals (of varying sizes, designs, foils, currencies,...) and products tailored to customer's requirements
- ®** Albert Premier branded products as well as private label ranges
- 🌐** Over 40 countries worldwide (Europe, North America, Asia,...)
- 👁️** Europe and Asia
- ♥️** Importers, distributors and manufacturers
- 🏛️** ISM (Cologne)
- 👉** Over 60 years of chocolate coin manufacturing experience; High-quality embossing and premium-quality chocolate used in manufacturing process; Sole Belgian chocolate coin manufacturer offering the only truly Belgian chocolate coin gift option on the world market



ALBERT PREMIER
Hemelstraat 8 | B-1651 Beersel
T +32 2 377 09 68 | F +32 2 377 15 36
info@albertpremier.be | www.albertpremier.be

Aldia



Glazes and jellies for decoration, high-fruit content fruit fillings and baking jams for professional users in the industrial, craft and artisan bakery, pastry and biscuit-making industries; Seasonal range of fruit preserves; additional catering and institutional range of jams for catering, food service and hospitality industries



Company brands: Frugel, Decorfruit, Aldia



Over 60 countries worldwide: Europe, the Middle and Far East, Russia, USA



Latin America



Importers/distributors supplying artisan pastry shops, foodservice operators and the hospitality sector; Industrial manufacturers of (long-shelf life) biscuits and pastry (fresh, frozen, bake-off)



SIAL and EUROPAIN (Paris), ANUGA (Cologne), IBA (Germany), GULFOOD (Dubai), HOFEX (Hong Kong), FHA (Singapore), IBIE (US)



Family-owned company, boasting 75 years of fruit-processing experience with an impressive track record of worldwide exports; Impressive standard product range in various pack and delivery formats (from tanks, drums, pails, cans, jars... down to single-portion cups), strong commitment to customization; Innovative product and recipe development : no added sugar/maltitol-sweetened range for dietetic and diabetic use... Stringent quality monitoring : state-of the art manufacturing equipment, conditioning premium-quality raw materials, HACCP standards applied



ALDIA

Aalststraat 3 | B-9700 Oudenaarde
T +32 55 31 12 91 | F +32 55 31 00 32
info@aldia.be | www.aldia.com

Natra All Crump



High-quality chocolate and hazelnut bread spreads (consumer range) and semi-manufactured industrial fillings (industrial range)



Manufacturer of private label brands, A brands; companybranded products (*Crumpy, Pralinutta, Pranutti, Patillia...*)



Worldwide marketing in over 40 countries



Ongoing marketing effort focused on Belgium, France, the Netherlands, UK and Germany; Further expansion sought in Scandinavia, Italy, Spain, CEE countries, Austria, Canada, Australia, New Zealand, USA, India



High-street retailers (for its own-label ranges); B2B partners in the chocolate, confectionery, biscuits and pastry industries (for its industrial ranges).



ISM and ANUGA (Cologne), PLMA (Amsterdam), SIAL and FIE (Paris)



Over 40 years of experience in professional bread spread manufacturing; Dynamic product innovation and development: bespoke recipes, formulations and flavour development, functional food trends (no-added-sugar, fibre and vitamin-enriched, certified organic...)

Vast array of retail and industrial packaging formats; Listed own-label supplier to major international retailers and brand-owners: Albert Heijn, Aldi, Auchan, Carrefour, Metro, Spar, Colruyt, Delhaize, Wal-Mart, Rewe, Edeka, Loblaws, Welcome, Unilever, Heinz, Kraft Foods, Cadbury Trebor Bassett, Wander, OTG, Van Dijk Food, Novartis...

Strict quality monitoring applied: HACCP, ISO 9001:2000, (IFS and BRC certified to A-grade), EDI applied

Natra allcrump



Natra allcrump

NATRA ALL CRUMP

Nijverheidsstraat 13 | B-2390 Oostmalle
T +32 3 312 95 30 | F +32 3 311 69 91
info@allcrump.be | www.allcrump.be

KaDé



KADÉ bvba
 Hagelberg 39 | B - 2440 Geel
 T +32 14 26 61 86 | F +32 14 26 61 81
 mail@chocbloc.be | info@paschka.be
 www.chocbloc.be |



Fresh cheese-based breakfast spreads (4 flavours: chocolate, stracciatella, strawberry, pineapple) and artisan chocolate bread spread with hazelnuts



Company brands only: Paschka (fresh cheese-and-chocolate spread) and Arnouts Chocolaterie (chocolate spread)



Germany, The Netherlands



France, Italy, UK, Spain



Importers, distributors, agents, high-street retailers



TAVOLA, MEAT & FRESH (Courtrai), KOKERELLO (Ghent)



BRC-Higher Level certified;

Premium-quality ingredients used only (Callebaut chocolate, all-natural ingredients...);

Product development and innovation: continuous recipe, flavour and health ingredient R&D ongoing for the Paschka range (30% lower-fat than traditional chocolate spreads and omega 3-fortified).

Packaging formats: entire product range is available both in bulk and in small shelf-ready resealable pots...

Products listed by major retailers, some of them of international renown: Colruyt, GB, Match, Intermarché, Spar, Delhaize, Cash&Fresh, Alvo...

Astra Sweets



High-quality sweets range consisting of gums (soft, hard, oil or sugar-coated, sour), liquorice items, marshmallows and mallow foam sweets, sherbet-filled flying saucers, peppermints, cough drops.

Also available: no-added-sugar gum and liquorice range, sugar-reduced jellies with added fruit juice, natural colourings and flavours.



Branded products (Astra Sweets, Frisia, Faam), along with a great portfolio of private label products



Global presence and ongoing worldwide market expansion drive



High-street multiple retailers. Channels: supermarkets, cash&carries, wholesalers, speciality candy stores, out-of-home market



ISM (Cologne), PLMA (Amsterdam)



With a tradition dating back to 1924, over the years the Astra Sweets company has developed into a leading player on the international sweets market, notching up an impressive exports track record (some ¾ of overall output) in the process. It also owns 2 manufacturing plants in the Netherlands, both acquired in 1999 from Cadbury Schweppes; Encompassing high-quality sweets portfolio manufactured to HACCP standards;

Dynamic retail-driven product and packaging development, resulting in a variety of merchandising pack formats: prepacked, bags, hanging bags, pouch packs, re-sealable drums for loose countline confectionery, bulk-delivered, pick-and-mix-counter-ready... BRC and IFS-approved, Astra Sweets ranks among the preferred strategic partners with numerous major high-street retailers for private label confectionery development.










Strong in sweets.



ASTRA SWEETS
 Bleukenlaan 18 | B-2300 Turnhout
 T +32 14 44 35 20 | F +32 014 42 91 28
 astrasweets@astrasweets.com |
 www.astrasweets.com |

Baronie Chocolates Belgium








-  Full range of year-round Belgian chocolate specialities (assorted chocolates, seashells and other chocolate confectionery items); Seasonal chocolate confectionery for the Christmas and Easter holiday gift market (eg. miniature egglets, filled and solid chocolate ball shapes...)
-  Both manufacturer's brands *Baronie* and de Heer and numerous private-labelled products
-  Worldwide
-  Continued worldwide marketing effort
-  Importers and high-street retailers
-  ISM and ANUGA (Cologne), NCA (USA), PLMA (Amsterdam)
-  Swift, efficient and customer-oriented marketing and product development; Various pack and formats available ("taster packs", twist wraps, pouch packs...); regular wrapping and packaging restyling; Strong brand tradition : since 1896 (*De Heer* brand); since 1920 (*Baronie* brand)



BARONIE CHOCOLATES BELGIUM
 Ondernemingstraat 5 | B-8630 Veurne
 T +32 58 31 01 50 | F +32 058 31 57 03
 export@baronie.be | www.baronie.com

Barry Callebaut Belgium



-  High-quality cocoa (products), chocolate and chocolate-related products for professional customers (industrial and gourmet/craft sectors) and chocolate confectionery for the consumer/end-user; "Industrial" and "Gourmet": standard range of chocolate, chocolate specialities (certified, well-being, origin, coloured and flavoured chocolate and nut mixtures), compounds, fillings, decorations, inclusions... and semi-finished products such as low, high-fat and certified cocoa powders; "Consumer": full range of chocolate confectionery and sweets
-  Branded "Industrial" range of chocolate and chocolate-related products (Barry Callebaut) and industrial cocoa products (Barry Callebaut and Bensdorp); Branded "Gourmet" range of chocolate and speciality products (Callebaut, Cacao Barry, Carma, Luijckx, Van Houten, Caprimo and Bensdorp) Branded consumer range (Jacques, Brach's, Stollwerck, Sarotti, Alpia, Alprose) and retailer own-brand products
-   Worldwide presence and global marketing effort
-  "Industrial" customers: chocolate confectionery, biscuits&bakery, ice cream& desserts, breakfast & snacking, chocolate dairy and sugar confectionery; "Gourmet" customers: artisan chocolatiers, pastry chefs, bakers, hotel and restaurant chefs, caterers, vending operators, ...; "Consumer": food retailers, specialty shops, department stores
-  FIE, SIREST, INTERSUC (Paris), HORECAVA and BAKKERIJDAGEN (Amsterdam), SIGEP (Rimini), ISM (Cologne), INTERNORGA (Hamburg), NORDBAG (Herning), EUROGASTRO (Warsaw), INGREDIENTS RUSSIA (Moscow), TEMA (Copenhagen)...
-  The world's leading chocolate (-related products) manufacturer; 8000 staff worldwide, over 30 production sites in 24 countries (among them the world's biggest chocolate factory in Belgium); 150 years' know-how; over 1700 chocolate recipes available; Fully-integrated: from wholly-owned cocoa-processing capacity (in Ghana, Ivory Coast, Cameroon and Brazil) to marketing end-user products; Innovative product development (e.g. fortified foods) and broad range of supporting services (BC Institutes and Chocolate Academies)

BARRY CALLEBAUT BELGIUM
 Aalstersestraat 122 | B-9280 Lebbeke
 T +32 3 73 02 11 | F +32 53 78 04 63
 wieze@barry-callebaut.com |
 www.barry-callebaut.com |








Barú

-  Assorted chocolates, seashells, chocolate flaked truffles, chocolate marbles, Easter eggs, Fair Trade and certified organic tablets and bars
-  Barú-branded products, as well as premium private label and store brand development for retailers and established brand owners
-  UK, Canada, Sweden
-  Worldwide
-  Long-term business relationships sought with importers, distributors and with high-end retail operators, specialist gourmet chocolate confectionery outlets
-  ISM and Anuga (Cologne), Sial (Paris), Fancy Food Show (US), Food&Hotel Asia (Singapore)
-  The Barú story began when 3 second- and third-generation Belgian chocolate manufacturers - eager to develop a strategic sales and international marketing concept - decided to team up with an export management team with a proven experience in the international marketing of gourmet chocolates and beverages.
These companies, all of them family-owned, with chocolate-making skills handed down across generations, boast ample production capacity and are firmly committed to manufacturing high-quality products (HACCP, BRC and/or IFS certification held). Barú offers a wide range of exquisite Belgian chocolate products, presented in stylish, contemporary packaging: its colourful interpretation of the traditional iconic Belgian ballotin box definitely makes products by Barú prominently stand out on the shelves.



BARÚ nv
 Industrielaan 4 | B- 3590 Diepenbeek
 32 11 85 05 44 | F +32 11 35 23 86
 info@baru.be | www.baru.be

't Boerinneke - Marino

-  Chocolate and hazelnut spreads rich with real Belgian chocolate (consumer range) and semi-manufactured industrial fillings (industrial range)
-  Company brands on offer ('t Boerinneke-Marino, MarinoTartinella), along with various private label offerings
-  France, UK, Japan, USA, Middle East
-  Continuous global marketing effort undertaken
-  Trade intermediaries (importers, distributors...) seeking exclusive territorial rights to market and distribute the 't Boerinneke-Marino product range.
-  ISM (Cologne), SIAL (Paris)
-  The family-owned 't Boerinneke-Marino company traces back its earliest roots to 1955. At present, the third generation is now firmly lined up to further strengthen the company's international track record as an established manufacturer and supplier of high-quality chocolate spreads.









Certified organic or BRC Higher Level and IFS-certified, the company offers a varied and comprehensive assortment attuned to each customer's requirements and specifications. It has always set great store by the high level of quality of its range of delectably smooth, readily spreadable, mellow-flavoured chocolate spreads.

The product array includes both company-branded specialities and private own-label brands in a broad variety of pack options: from 200g. plastic tubs, 350 and 400g glass jars, 20g single-portion cups, through to catering-sized 5 and 20 kg buckets and industrial-sized 900 kg containers.

't BOERINNEKE - MARINO
 Kuitegemstraat 33 | B - 2890 Sint-Amands
 T +32 52 33 29 28 | F +32 52 33 80 49
 info@boerinneke-marino.be | www.boerinneke-marino.be



BCT (Belgian Chocolates Technology)

-  Chocolate-processing equipment and accessories for melting, tempering, moulding, filling/ depositing, spinning, enrobing, cooling, storing...
-  Luxembourg, France, the Netherlands, Czech Republic, China, Iran, Dominican Republic, Bangladesh...
-  International marketing effort ongoing, mainly throughout Europe (France, Germany, UK...)
-  Importers, distributors of chocolate-making equipment, supplying professional end-users, ranging from small artisan and medium-sized to semi-industrial and industrial chocolate and confectionery manufacturers
-  BELGIAN BAKERY EVENT (Brussels)
-  Drawing on 13 years of first-hand experience in the chocolate confectionery industry, BCT first entered the market in 1993. Since then, it has continuously strengthened its position as a major supplier of state-of-the-art chocolate-making equipment to Belgian and foreign confectioners. All of its equipment (most of it PLC-driven and touch screen-operated) is designed, developed and manufactured in house. Due to a high level of customisation, BCT pursues a dynamic product development policy, resulting in regular launches of enhanced equipment innovations (e.g. the ERMT800 enrobing machine, the MBT50 tempering and moulding machine or its latest 60-mould spinner for chocolate hollows).
BCT offers an outstanding service level and boasts numerous references from leading industrial chocolate manufacturers (Barry Callebaut, Belcolade, Cargill-OCG) The company also supplies second-hand equipment, when available.

BCT



BELGIAN CHOCOLATES TECHNOLOGY (BCT)
Slachthuisstraat 30 bus 11 | B-2300 Turnhout
T +32 14 61 98 05 | F +32 14 61 04 50
bctnv@bctnv.be | www.bctnv.be

Chocolaterie Guillaume

-  Impressive standard range of artisan-crafted chocolate confectionery, including:
 - a standard 70-variety, year-round range of exquisite chocolate classics: pralines, seashells, truffles, tablets, bars, chunks/slabs, nut-decked mendiants, caraques, tuiles...;
 - confectionery for the holiday season and special occasions (solid, hollow and filled chocolate articles for Christmas, Easter, Fall, Halloween...).More... marketing of additional range of non-chocolate confectionery (marzipan, nougat, liquid liqueur filled chocs, pâtes de fruits...)
-  Proprietary *Guillaume* brand, but comprehensive private label options available
-  France, Denmark, Ireland, UK
-  The Netherlands, Luxembourg, Spain, Italy, Scandinavia...
-  Importers / distributors supplying high-end bakeries, pastry shops and chocolate confectionery stores; High street retailers
-  BROODWAY (Courtrai-Belgium)
-  Uncompromisingly true to the traditional values of artisan chocolate-making, Chocolaterie Guillaume only uses carefully selected, finest-quality and wholesome ingredients for its authentic chocolate recipes: 100% pure cocoa butter based chocolate, all-natural key ingredients for all of its formulations, so no added artificial flavourings or colouring agents...
The encompassing product portfolio comes in a wide scope of stylish packaging options, suited for any occasion: (seasonal) gift-packed ballotin favour boxes, window pouch packs, luxury tins... or bulk-delivered to the point-of-sale, if so required.



A member of the authoritative Bruges Artisan Chocolatiers' Guild, Chocolaterie Guillaume pairs traditional artisan chocolate-making processes with prime chocolate making know-how and boasts an impeccable service delivery track record among select customers, both at home and abroad.

CHOCOLATERIE GUILLAUME
IZ Vogelzang Grasdreef 19 | B-8200 Brugge
T +32 50 38 08 40 | F +32 50 39 28 09
chocolaterieguillaume@skynet.be |
www.chocolaterieguillaume.be |

BDMO

MENU Luxury cardboard gift boxes for chocolates, confectionery and biscuits





MENU BDMO is a leading European group of companies (180 staff, over €30 million turnover), incorporating two major players with highly complementary activities in the graphics and packaging industry: **Bruggeman & Desouter** (B) and **Montreuil Offset** (F). Over the years, both these companies have accrued a vast amount of specialist expertise in luxury cardboard packaging.

First and foremost, BDMO specializes in providing its customers with high-quality - bottom-and-lid type - cardboard packaging formats, combining optimum functionality with a stylish *chic* and enhanced sales appeal. Through early-stage involvement in customers' manufacturing and marketing strategy, BDMO's in-house NPD department is able to develop bespoke commercial packaging all the way up to fully-finished, pre-market release 3D models.



BDMO operates a full spectrum of some of the most advanced high-precision equipment: 8 printing presses with a 6-colour range and UV varnish enabled, 8 die-cutting machines, 6 folding-glueing machines, 8 glueing lines for wrapped cartons and 1 glueing robot.

At all stages of the production process, the environmental impact is closely monitored and substantially reduced by the use of recyclable, chlorine-free cardboard varieties, environmentally-friendly inks, varnishes, glues, etc.). With many customer references to its name from most top-of-the-line Belgian chocolate brands, BDMO has definitely proved its worth as an established and widely trusted partner for added-value cardboard packaging.

-  Worldwide
-  France, the Netherlands, Germany and UK
-  Companies across the chocolate and biscuit-making industry
-  ISM-PROSWEETS (Cologne), EMPACK (Belgium, the Netherlands, France), EMBALLAGE, PACK & GIFT (Paris)

BDMO - BRUGGEMAN-DESOUTER nv
Nijverheidsstraat 11 | B-8760 Meulebeke
T +32 51 48 08 11 | F +32 51 48 65 40
info.be@bdmo.com | www.bdmo.com

Choc-o-licious

MENU Luxury gourmet chocolates

Upon graduation from the Bruges-based Ter Groene Poorte International Hotel School, Frederic Van Landeghem started off making gourmet chocolates for diners at his parents' restaurant to savour over their after-dinner coffee.

As from 2007, he moved on to a shiny new and well-equipped workshop. True to the company motto "The art of taste" and combining tradition and innovative chocolate-making flair, delicate *Choc-o-licious* chocolate creations are passionately hand-crafted from the finest ingredients, with adventurous hand-piped ganache fillings, blended with refreshingly new aromatic flavour hints (gingerbread, springtime honey, curry, banana, pear, coconut, lavender, balsamico...)

The product portfolio is sold internationally under the *Choc-o-licious - The art of taste* brand or as a private label and is available in various packaging formats, ranging from smartly prepacked assortments (in 5 and 9-piece gift boxes, lidded window boxes or ballotins) through to unmarked bulk packaging and delivery options.

Choc-o-licious also runs a worldwide-delivery online store: www.choc-o-licious-online-store.com

Apart from its standard range, Choc-o-licious also offers personalized bespoke and corporate offerings and seasonal or special-occasion ranges for Valentine's or Easter, featuring an astounding designer range of Easter eggs (pearl studded, arabesque emblazoned or decorated with Keith Haring-style stripes).

MENU Specialist wholesalers and distributors, supplying high-end delicatessen stores and specialist chocolate outlets

MENU The whole of Europe and the US



CHOC-O-LICIOUS bvba
Antwerpsesteenweg 96B | B-9100 Sint-Niklaas
T +32 3 771 37 73 | F +32 3 771 37 73
info@choc-o-licious.com | www.choc-o-licious.com

Belberry Preserves

MENU Handcrafted jams, marmalades, preserves and jellies (26 varieties), no-added-sugar range (9 varieties), fruit sauces (8 varieties), fruit vinegars (4 varieties)
Additional range of fruit syrups (3 varieties) and compotes, chutneys, pickles and honey (6 varieties)
Catering-size jars (28 and 42g) of marmalades and jellies for the hospitality and inflight catering markets

R Branded (*Belberry* and *Belberry Royal Marmalade*), as well as customer private label products

Globe The Netherlands, Germany, Luxembourg, Denmark, UK, Ireland, Greece, Spain, Portugal, Finland, Japan, Korea, Hong Kong, China

Glasses Middle East

Heart Importers of speciality foods, supplying high-street retailers, high-end department stores, tax free, travel retail stores and gourmet food outlets

Building ISM (Cologne), TAVOLA (Courtrai, Belgium), SIAL (Paris), IFE (London), GULFOOD (Dubai), FOODEX (Japan), HOFEX (Hong Kong), FOOD & HOTEL ASIA (Singapore)

Hand Traditional craftsmanship since 1956. Finest-quality ingredients used (no additives, finest-quality sugars, 55% fruit-content cooked in open-topped kettles and small batches). Many times winner of Tavola and other Fine Food Awards;
Other major endorsements: Belgian Royal Warrant holder and supplier to some of the most upmarket international department stores: Harrods (London), Takashimaya (Tokio), El Corte Inglés (Spain), Rob (Brussels), City Super (Hong Kong)...; Belberry Maître Confiturier flagship store at the Tokyo Midtown Galleria luxury shopping centre



Belberry
MAÎTRE CONFITURIER
Est. 1956 Belgium

BELBERRY PRESERVES bvba
Doenaertstraat 11 | B-8500 Kortrijk
T +32 56 22 05 60 | F +32 56 22 15 60
info@belberry.com | www.belberry.com

Belcolade



MENU High-quality Belgian couverture chocolate, ready-to-use fillings, chocolate specialities and ingredients for the professional market

R Proprietary brands only: premium *Belcolade* brand (made in Belgium); *Debelis* (dedicated chocolate manufacturing business within the Puratos group) and *Carat* (high-quality compound coatings, cocoa and nut-based fillings).

Globe Worldwide (over 80 countries)

Glasses Continued worldwide market expansion effort

Heart Professional users of industrial chocolate: chocolate manufacturers and confectioners, the bakery, biscuits and pastry, dairy, ice-cream and desserts industries, artisan chocolate makers, bakers, pastry chefs, catering operators, bakery ingredients wholesalers...

Building ISM (Cologne)

Hand Only Belgian-owned manufacturer of Belgian industrial chocolate for the professional market;








Leading company within "Chocolate" business unit of Puratos international bakery ingredients manufacturing group;
Worldwide operations with 4 chocolate-dedicated companies (Belgium, Spain, Thailand and US) and 7 additional production sites worldwide;
Major R&D effort and innovative product development drive (e.g. *Collection* range: Origin, Organic/Bio and Fairtrade references)

BELCOLADE nv, a division of Puratos
IZ Zuid III - Industrielaan 16 | B-9320 Erembodegem
T +32 53 83 96 00 | F +32 53 83 89 38
info@belcolade.com | www.belcolade.com
Statutory seat:
Industrielaan 25 - Zone Maalbeek B-1702- Groot-Bijgaarden

Comprehensive support services (Chocolate Centres) and application-specific custom product development;

Quality monitoring: BRC Higher Level certified, premium-quality ingredients: 100% cocoa butter base and natural vanilla, GMO-free, no-added-sugar and certified organic range available, kosher certification of all chocolate products; diverse bulk pack and delivery formats (liquid, blocks, drops, shavings, chips, chunks...)

Belfine - ChocDecor

-  Decorated/coloured chocolate hollow figures, relief figurines, lollipops, filled bars and square tablets
All-year round and seasonal/special-occasion lines (Valentine's, Christmas, Halloween, Easter, St.Nicholas, sporting events...)
-  Branded lines (*Belfine*, *Bel'icious Moments*), along with customer private label offerings
-  Australia, Austria, Denmark, Finland, France, Germany, Greece, Ireland, Italy, Japan, Korea, the Netherlands, Norway, Portugal, Romania, Saudi Arabia, Spain, Switzerland, UK, USA
-  Sweden, Poland, Turkey, Hungary, Russia...
-  Importers, distributors, gourmet chocolate stores
-  ISM and ANUGA (Cologne), SIAL (Paris), ALIMENTARIA (Barcelona), ALL CANDY EXPO (Chicago)
-  BRC-certified European market leader in the field;
In-house artwork and design, copyright-protected designs, models and moulds;

Craftsmanship twinned with state-of-the-art processing technology (HACCP applied); first Belgian company to master the technique of decorating filled chocolate confectionery items.



Innovating and broadening the product range (novelties, new shapes, special-occasion or themed lines (e.g. sports, Thanksgiving...);
Pack formats : window favour boxes, clip closure bags, drums, retail and other P.O.S display units, bulk-packed...



BELFINE - CHOCDECOR
IZ E17/3 Spieveldstraat 29 | B-9160 Lokeren
T +32 9 340 51 07 | F +32 9 340 51 08
info@belfine.com | www.belfine.com

The Belgian Chocolate Group



-  Chocolate products : seashells, pralines, tablets, mendiants, mini bars, truffles and hollow figures
-  Brands (The Belgian, Prestige of Belgium, Koeltesreep, Belgian Harvest), along with private label products
-  Worldwide
-  Worldwide marketing effort
-  Business intermediaries: importers/distributors supplying e.g. high-street retail trade channels, duty free and travel retail sector...;
B2B: confectionery manufacturers or private label retailers



-  ISM and ANUGA (Cologne), PLMA (Amsterdam), SIAL (Paris)
-  Encompassing range of Belgian quality chocolates, both industrial and artisan-processed;
IFS and BRC Higher Level certified;
Comprehensive private label and co-manufacturing services;
In-house product development team;
Flexible service delivery excellence

BELGIAN CHOCOLATE GROUP
Geelseweg 72 | B-2250 Olen
T +32 14 25 85 25 | F +32 14 25 85 24
info@bcg.be | www.thebelgianchocolates.be



Betec

-  Betec develops and manufactures equipment for chocolate manufacturing: hand-moulding machines, enrobers, automatic tempering machines, chocolate tanks, cooling tunnels, dosing and filling machines, automatic moulding lines, spraying and decorating equipment.
-  Proprietary *Betec* equipment
-  The Netherlands, France, Iran, Israel, Scotland, Poland, Bosnia-Herzegovina, Croatia, Spain, Czech Republic...
-  EU countries; longer-term worldwide marketing effort planned
-  Distributors
-  EUROPAIN (Paris), PROSWEETS (Cologne), IBA (Munich, Dusseldorf), BELGIAN BAKERY EVENT (Brussels)
-  In-house design, development and engineering of a broad - standard and customized - range of high-quality equipment (to HACCP standards)



BETEC nv
 Oude Bergstraat 12 | B-2861 Onze-Lieve-Vrouw-Waver
 T +32 15 63 65 67 | F +32 15 75 58 93
 betecnv@telenet.be | www.betecnv.be

Bouchard L'Escaut

-  Belgian quality chocolate confectionery (pralines, truffles, bars, tablets, liquor-filled chocolates, Neapolitan chocolates, mendiants, chocolate spreads...); No-added-sugar chocolate confectionery range available, as well as a number of non-chocolate confectionery (*pâte de fruits*, marzipan, marmalade, caramelized biscuits...), novelty seasonal and special-occasion products
-  *Bouchard L'Escaut* and *Daskalidès* brands, along with private and retailer-own label offerings
-  Australia, France, Israel, Japan, Middle East, Spain, UK, US...
-  Worldwide market development and expansion effort ongoing
-  High-street retail trade, importers, distributors, duty-free and travel retail operators, hospitality and catering industries
-  ISM (Cologne), GULFOOD (Dubai), PLMA (Amsterdam), SALON DE LA FRANCHISE (Paris and Brussels)
-  Leading group of Belgian chocolate manufacturing companies of international renown [*Bouchard L'Escaut* and *Daskalidès*] with an impressive combined product portfolio, offering a vast range catering for various customer demand patterns: mid-range confectionery retailed at supermarkets, customized corporate confectionery, premium products and the luxury *Daskalidès* branded line, retailed through own-branded-and-operated stores (150 worldwide), shop-in-shop outlets or franchised stores.



Bouchard
 belgian chocolate



Dynamic innovative development of products (origin chocolate, novel formulations and exotic flavour blends (4 peppers, coriander, lemon, orange, ginger, cinnamon...)) and retail concepts;

Traditional recipes and finest-quality natural ingredients used only: 100% pure cocoa-butter based chocolate, no preservatives, artificial flavourings or colouring agents...

Various creative packaging formats and assortments: pre-pack range (window gift boxes or ballotins (luxury, miniature, transparent...)), luxury tins, hampers, custom corporate packaging, individually flow-wrapped and bulk-delivered, in retail POS display units...

BOUCHARD L'ESCAUT
 Skaldenstraat 11 | B-9042 Gent
 T +32 9 25 50 360 | F +32 09 259 00 69
 info@bouchard.be | www.bouchard.be

Cacaoh!






CACAOH!

Doornplasstraat 85 | B-9031 Drogenen
T +32 9 227 91 11 | F +32 9 224 16 52
info@cacaoh.be | www.cacaoh.be

-  Belgian 100% pure cocoa butter base chocolates filled with selected natural ingredients (fruits, nuts, spices...); Various seasonal and special-occasion ranges on offer (New Year, Valentine, Easter...)
-  Both branded (CacaOh!, Terre Fragile) and private label products in bulk
-  Denmark, France, Germany, Greece, Italy, Japan, Luxembourg, the Netherlands, Spain, Sweden, Switzerland, UK
-  European markets, Middle East, Asia, the Americas
-  Partnerships with distributors, supplying fine food and gift shops, delicatessens, the food service, high-street retail operators, selected restaurants and bars, business gift branch
-  ISM (Cologne), Eurochocolate (Perugia), other regional or local trade fairs
-  Dynamic, creative product, packaging and POS display format development (e.g. the pie-slice shaped gourmet chocolate range presented in a smart spring-form cake tin)
Innovative, flexible customer-oriented and bespoke product development, sustainability engagement (e.g. Fair Trade range, eco-efficiency applied...)

Cand'Art

-  Full range of lollipops, catering for all tastes, ranging from traditional fruity, sour and multi-flavoured to some of the more trendy flavoured lollipop varieties (salty liquorice, salmiac, hot pepper...); Various seasonal and novelty product ranges (Christmas, Halloween, Valentine's,...); New to the range are other hard-boiled sugar confectionery items in a variety of flavours and shapes (like shell-shaped *licks*, another childhood favourite).
-  Cand'Art branded products as well as retailer-own and other personalised labels available
-  Benelux, Nordic countries (Denmark, Norway, Sweden, Finland, Iceland) Germany, France, Taiwan, Ireland, Switzerland
-  United Kingdom, Austria, Italy
-  Wholesalers, importers, agents
-  ISM (Cologne)
-  75 years of candy manufacturing experience, 35 of which as a leading manufacturer of lollipops (capacity: up to 1 million units a day); HACCP applied and IFS-certified (A grade); Innovative product development in line with market trends; creative custom packaging solutions



Cand'ART
•LOLLIPOPS•

CAND'ART
Spelverstraat 26A | B-3740 Bilzen
T +32 89 49 29 91 | F +32 89 41 66 81
info@candart.com | www.candart.com

Caluwé - Demandé Pralines

MENU Gourmet chocolate confectionery: praline chocolates, chocolate-dipped candied orange rind, mendiants, truffles, Easter eggs, seashells... in an unparalleled array of flavours, shapes and inclusions

R Both company-branded portfolio and private label offerings available, bulk-delivered or in stylish gift-boxes, adorned with an artful floral pattern

globe **globe** Worldwide exports and worldwide marketing effort

heart Department stores, pastry shops, confectionery outlets, delicatessens, boutiques specializing in wedding and baptism favour confectionery (sweetmeats, sugared almonds, dragees...)

building Established presence as an exhibitor at the most prestigious international confectionery shows: ISM (Cologne), Fancy Food Show (New York), Sweets Middle East (Dubai)

hand The Caluwé-Demandé Pralines company was founded back as early as 1968 and has developed into a genuine household name on the Belgian gourmet confectionery market. Family-owned to this day and with the 3rd generation of master chocolate makers currently at the helm, the company has over the years increasingly ventured into overseas markets.

The Caluwé family has been making chocolates since 1968 from their home in Wommelgem, Belgium.

Originally, George and Julie Caluwé made chocolates for the local trade but, over the years, their exquisite delicacies won worldwide fame. The factory expanded to allow the Caluwé family to continue to supply its glorious chocolates to chocolate-lovers around the world. On retiring, they passed the business on to their sons.

At present, with their grandson, Koen Caluwé at the helm, the company is into its third-generation of artisan chocolate-makers.

Koen is fiercely proud of the traditions he has inherited and is committed to ensuring that every single chocolate made is true to the values inspired by his grandparents, whilst seeking out new and wonderful ways to delight Caluwé fans worldwide.

Lovingly made with passion and flair, based on the Caluwé tradition and generations of family secrets and expertise, Caluwé Artisan Chocolatier proudly presents the most exquisite hand-crafted Belgian chocolates. Traditional with a twist.



Caluwé Artisan
CHOCOLATIER



CALUWÉ-DEMANDÉ PRALINES nv
Herentalsebaan 516 | B-2160 Wommelgem
T +32 3 353 66 72 | F +32 3 354 00 54
info@cdchocolates.com |
www.caluweartisan.com | www.cdchocolates.com

Dewa Europe



MENU Broad range of **no-sugar-added chocolates** (both bulk-packed and boxed/prepacked), bars (38g and 100g), foiled Easter eggs (bulk), biscuits, waffles and wafers;
Acticoa®-based products, rich in antioxidants (prepacked mendiants, instant cocoa drink);
Traditional Belgian chocolates (bulk-packed) and seasonal and occasion-themed confectionery items (Valentine's, Easter, Christmas...)

R Company brands: *Devina* (traditional Belgian chocolates), *Duke&Mandarine* (no-sugar-added and Acticoa®-based cocoa and chocolate products); comprehensive own-label options available

globe Europe, Middle East

globe Europe, Asia, Middle East, US, Latin America, Australia

heart Importers, distributors

building ISM and Anuga (Cologne) Sial (Paris), Food & Hotel Asia (Singapore)

hand At the 2008 edition of the ISM confectionery show, the Dewa Europe company officially launched its highly varied product range, entirely sourced from top Belgian suppliers: the choicest traditional Belgian chocolates, biscuits, waffles and wafers... and novel products tapping into the functional chocolate market niche: Acticoa®-based chocolate products (with enhanced levels of antioxidant polyphenols and nutritional health credentials), gluten-free and dairy-free products. The array of the added-value products on offer is continually being broadened, thus catering for health-conscious consumers, switching to functional foods in an effort to fit chocolate treats into the context of a balanced diet. Set on making its product portfolio a success internationally, Dewa's management draws on 25 years of combined experience in chocolate and confectionery marketing.

DEWA EUROPE

V. Vergauwenstraat 46 | B-2870 Puurs








T +32 3 298 08 98 | F +32 16 72 01 42

info@dewa-europe.com | www.dewa-europe.com



CandyCard



-  Personalized decorated chocolate confectionery, through high-definition printing on chocolate
-  Custom labelling only
-  France, Germany, Hungary, the Netherlands, Portugal, Spain, UK
-  Scandinavia, Italy, Portugal, USA, Australia, Saudi Arabia
-  Importers, distributors, agents, high-street retailers (supermarkets, department stores), the corporate market, hotel, catering and hospitality
-  ISM (Cologne), IFE (London), SIAL (Paris), PSI shows... (participation by agents)
-  In-house developed, European patented chocolate decorating technology for high-definition sugar printing, allowing detailed capturing onto chocolate confectionery items of logos, photographs, signature artwork...




CandyCard®
★ ★ ★ ★ ★


CANDYCARD

Hellegatstraat 4 | B-2590 Berlaar
T +32 3 422 60 60 | F +32 3 422 54 90
info@candycard.be | www.candycard.be

Extensive product range: pralines, bars, neapolitan chocs, hollow figures, seasonal items... in diverse packaging formats (flow-pack, multi-pack, promotional gift boxes and other bespoke packaging options); Stringent quality monitoring: 100% cocoa butter based couverture and quality white sugar, HACCP applied manufacturing, certified GMO-free chocolate; Preferred partner with a number of national and foreign tourist authorities, international hotel brands (Marriott, Renaissance, Hilton, Sheraton...), retailers (Arko, Hüssel...) and a myriad of companies in the corporate line of business (DPD, AXA, Esso, MSD, Canon, BP, Thyssen, Lufthansa, Audi...)

Carline Flanders Chocolates


-  Wide range of handcrafted chocolates in a variety of tried and tasted, as well as innovative fillings and decorations; Versatile range of seasonal chocolates and speciality chocolate confectionery; Latest additions: origin chocolate range, comprising 6 varieties of finest-quality chocolate made of single-origin cocoa beans from prime harvesting areas in the Caribbean, Africa and Asia, luxury-boxed, single-origin tablets and big-size tablets (3 kgs chocolate slabs) with inclusions of nuts and candied fruit; Extensive line of marzipan fruit shapes and figurines; No-added-sugar hazelnut chocolate spreads


-  The company carries the Carline Belgian Royal Chocolates brand for its premium chocolates range and Sarah & Julia for high-street retail outlets, Fruits d'Amour for its marzipan products; Private label manufacturing for several worldwide distributors

-  Western Europe, USA, Morocco, Australia, Malaysia, China

-  Worldwide marketing effort

-  Importers, distributors supplying the upper end of the market, wholesalers, chocolate boutiques

-  US FANCY FOOD SHOWS (through participation by agent) and a number of regional distribution trade fairs targeted at the retail bakery, pastry, confectionery and ice-cream markets: TOQUES ET CALOTS (Lille), BROODWAY (Courtrai-Belgium)...;

-  Broad standard range of gourmet chocolates (some 125 items); Family-owned business cherishing traditional Belgian chocolate-making craft excellence and blending it with cutting-edge manufacturing equipment and a dynamic innovation drive; Carefully-selected ingredients used only, some of them custom-made: GMO-free, 100% pure cocoa butter-based chocolate (single-origin for part of the range), natural vanilla...; Proven experience with bespoke packaging for year-round high-end gourmet chocolate.



CARLINE FLANDERS CHOCOLATES
Vlietestraat 60 | B-8531 Bavikhove
T +32 51 25 09 25 | F +32 51 25 09 05
info@carline.be | www.carline-flanders-chocolates.be

Carmina



Traditionally crafted liquid liqueur chocolates, liqueur-filled chocolate "rochers" and the original *Congolais*[®] chocolates with a butter cream filling
All classic liqueur fillings on offer (amaretto, cognac, curaçao, gin, marasquin, rum, whisky...)
Bespoke flavour development



Carmina-branded, but private label available also



New-to-market exporter



World



Importers, distributors, high-street retailers...



ISM (Cologne)



Customer-oriented approach as to formats, flavours and own-label packaging requirements (trays, favour boxes, crates...)



CARMINA

Van Heetveldelei 66 | B-2100 Deurne

T +32 3 326 40 34 | F +32 3 325 04 26

carm@skynet.be | www.chocolateriecarmina.be

Old-fashioned chocolates and other long-forgotten delicacies like the 60's *Marbi*[®] brand chocolate spread, topped with a dark chocolate tablet, or the rhomb-shaped *Congolais*[®] chocolates, a traditional Antwerp treat (°1912), were rescued from oblivion by the Carmina company

Chocolaterie Carré



Quality liqueur-filled chocolates



Amuselle and *Delicoeur*-branded and retailer or distributor own-label products



Denmark, UK, Japan, France, Italy, Spain



Worldwide marketing effort ongoing



Distributors, retailers, contract repackers, chocolate manufacturers (for co-manufacturing)



ISM (Cologne)



Over a decade of experience in specialist manufacturing of one single quality chocolate article, quality liqueur-filled chocolates, a fitting addition to existing assortments;

Broad range of artisan-crafted chocolates in 8 flavours of liqueur inclusions and a specialty range of chocolates filled with fruit-flavoured gin or geneva gin;

Preferred co-manufacturing partner for various Belgian chocolate brand owners;

Various packaging formats: wooden gift case or transparent favour box, bulk-packed..., personalised packaging options available

CHOCOLATERIE CARRÉ

Stationsstraat 51 B | B-8552 Moen

T +32 56 64 85 34 | F +32 56 72 24 25

info@chocolateriecarre.be | www.chocolateriecarre.be

Cavalier

MENU Finest no-sugars-added Belgian chocolates and biscuits.

The extensive Cavalier range includes: 42 and 44g bars, 85g tablets, filled tablets, neapolitans, chocolates (pralines), seashells, 40% reduced-fat chocolates, snacks, biscuits, hazelnut paste and seasonal products (Easter, Christmas holiday season).

R Cavalier-branded and private-label products

Globe some 50 countries worldwide

Glasses Worldwide

Heart Independent importers and distributors

Building ISM and ANUGA (Cologne), SIAL (Paris), FOODEX JAPAN (Tokyo), SWEETS MIDDLE EAST (Dubai), along with a number of Belgian trade fairs of national scope

Hand Cavalier is the leading manufacturer of **no-sugars-added Belgian chocolate products**, some of them with reduced fat levels.

The entire range of products is maltitol- and lactitol-sweetened and offers the very same exquisite taste as their conventionally" sweetened counterparts.'

All products have fewer calories, are suitable for carb-conscious dieters and diabetics, and tooth-friendly into the bargain.

The Cavalier company is fully BRC-certified ("A" grade).



CAVALIER

Burg. L. Pussemierstraat 46 | B-9900 Eeklo

T +32 9 376 99 99 | F +32 9 376 99 90

info@cavalier.be | www.cavalier.be

Centho-Chocolates

MENU Exclusive collections" of hand-crafted, finest-quality, single-origins chocolate creations

Globe UK, Denmark, USA, Japan...

Glasses Worldwide market development effort

Heart Selected high-end retail outlets with an exclusive offering of fresh and superior-quality chocolates; Volume market entry definitely **not** sought, readiness to examine exclusive market- or customer-specific supplier arrangements;

Building ISM (Cologne)

Hand Centho-Chocolates is a young and dynamic company, working exclusively with single-origin-chocolate. sourced from estates that often bear Fairtrade and Rainforest Alliance certification.



Centho
CHOCOLATES 

Expert know-how, combined with top craftsmanship and a heartfelt passion for artisan chocolate-making, enables Centho to conjure - from the finest single-origin chocolate - subtly balanced creations, using fruit, spices, nuts and other adventurous inclusions and challenging new flavour blends.

A case in point is Centho's Belgian caramelized biscuit praline, which won the 2007 UK Great Taste Award.

Centho-Chocolates has developed a "Flavours of the World" collection, offering a harmonious and true sensation of taste to the chocolate gourmet palate.

CENTHO-CHOCOLATES

Veeweidestraat 3 | B-3080 Duisburg

T +32 2 767 07 74 | F +32 2 305 01 98

info@centho-chocolates.com |

www.centho-chocolates.com |

The 8g **Premium** chocolates, are vacuum-packed and bulk-delivered.



Chocolaterie Chario

-  Decorated seasonal hollow chocolate figures (Easter, St. Nicholas, Halloween, special occasions...);
Chocolate items for the hospitality, catering, food service and corporate sectors with customised embossment or imprint in edible ink
-  Chario branded as well as customer private labels
-  The Netherlands, Germany, UK
-  The Netherlands, Germany, UK, France
-  Importers, distributors, confectionery wholesalers, corporate and promotional wholesale companies
-  ISM (Cologne), SIAL (Paris)
-  Craft chocolate-manufacturing experience since 1969;
Broad variety of seasonal novelty products (including large-size shapes, measuring up to 70 cm in height);
Swift delivery guarantee;
In-house design and custom development of personalised chocolate gift items



CHOCOLATERIE CHARIO
 Steenweg op Gierle 171 | B-2300 Turnhout
 T +32 14 41 88 95 | F +32 14 42 06 91
 chocolateriechario@skynet.be | www.chocolateriechario.be

Chocofino

-  Broad range of handcrafted filled chocolates and other types of chocolate confectionery (caraques, chocolate-coated candied orange peels, mendiants), both year-round and seasonal
-  Beside a broad range of private label offerings, there is the new *Jean de Bruxelles*-branded collection and the *Small is beautiful* collection of miniature pralines, both ranges available prepacked in luxury 250g favour boxes or bulk-delivered and unbranded.
-  Belgium (85%) and the Netherlands, France, Japan (15% between them)
-   Importers sought throughout Europe, US and Asia
-  As an exhibitor: ISM (Cologne)
-  Boasting 40 years' experience in artisan chocolate-making, the Chocofino company now carries a broad product array of about 50 high-quality pralines retailed by bakeries and pastry shops on the home market, but increasingly crossing borders to foreign customers. Annual output: 20 tonnes;

Wholesome, finest-quality ingredients used: all chocolates freshly-made without the addition of preservatives, using the best Callebaut cocoa-butter-only chocolate, wafer thin chocolate shells and bases, home-made fillings, high-gloss hand-finish and decoration;

Innovative product development, resulting in premium additions to the range (e.g. the mill-shaped, nougatine-based chocolate called *Molentje*, that won the 2003 Ambiance Gastronomy Award or the *Beguines*, uniquely shaped in a company-developed chocolate mould to mark the 1999 Flemish *beguinages*' world heritage status;



CHOCOFINO
 't Lindeke 24 | B-8880 Sint-Eloois-Winkel
 T +32 56 35 44 35 | F +32 56 35 35 13
 info@chocofino.be | www.chocofino.be

Chocolate World

-  Manufacture and marketing of polycarbonate and silicon moulds for the chocolate and sugar confectionery industry; Marketing of chocolate manufacturing equipment
-  Proprietary equipment (*Chocolate World* and *Sileto*)
-  Over 100 countries worldwide
-  Continual worldwide marketing effort
-  Food-processing, chocolate and confectionery manufacturing equipment: importers, distributors, agents, wholesalers
-  FISPAL (Sao Paulo), GULFOOD (Dubai), HOFEX (Hong Kong), IBA (Dusseldorf), PRO-SWEETS (Cologne), SIGEP (Rimini), SIRHA (Lyon),
-  Global exporter: 80% of overall output destined for export; Broad range of standard moulds for about any type of chocolate or candy (pralines, hollow figures, marzipan, enrobed and filled chocolates, seashells, discs, neapolitans, bars, tablets, lollipops, seasonal confectionery, novelties...), magnetic moulds, silicon moulds...; bespoke moulds crafted on demand by in-house designers and experienced mould makers (the company carries a large stock of some 1500 moulds); Chocolate World launches its new catalogue "X-tra Edition 2009" with great new collections like the *Maya*, *Small is Beautiful*, *Macarons*, *Smileys*, *Truffle...* moulds)



This innovative company guarantees full traceability of its moulds using some of the most advanced laser technology.

CHOCOLATE WORLD

Lange Elzenstraat 123 | B-2018 Antwerpen

T +32 3 216 44 27 | F +32 3 216 98 33

info@chocolateworld.be | www.chocolateworld.be

Christopher Chocolate

-  Luxury enrobed pralines in a wide variety of innovative flavours and shapes
-  Company brand (Christopher Chocolate) along with custom private label products
-  New-to-export company
-  General market reconnaissance under way
-  Importers/distributors supplying the high-end part of the market (for branded line), high-street retailers (for private label offerings)
-  ISM (Cologne), ALIMENTARIA (Barcelona), ALL CANDY EXPO (Chicago), SIAL (Paris)
-  Young, innovation-driven company drawing on 15 years' experience in chocolate-making; Unique patented processing technology allowing three-layer extrusion of chocolate fillings irrespective of inclusions (fruit pastes, nuts...); Innovative flavours (bergamot-lemon, clove-nutmeg, Earl Grey tea, hot chilli pepper, apricot-lavender, strawberry-black pepper...), novel shapes (triangular, rectangular, cubic, square, rhomb-shaped...) and sizes (e.g. the 5-g. Minicube praline measuring just 1 cm²), customisation (personalised imprint, artwork, decoration or hand-finish); Various packaging formats, standard and bespoke: bulk, prepacked in designer luxury packaging, flow-pack...



CHRISTOPHER CHOCOLATE

Brandstraat 16 | B-9160 Lokeren

T +32 3 771 23 50 | F +32 3 296 21 89

info@christopherchocolate.com |

www.christopherchocolate.com |

Cideart

MENU Specialist in packaging for chocolates and confectionery products; Broad seasonal and special-occasion range available: holiday season (Christmas, Valentine's, Easter, Fall...), favour packaging items (for weddings, christenings, communion services, anniversaries, birthdays...)



R Cideart-branded, but customer-specific branding/labelling available also

Globe Exports to over 20 countries (France, UK, the Netherlands, Germany, Italy, Greece, the Middle East, Canada...)

Glasses Ongoing worldwide marketing effort

Heart Importers, distributors wholesalers, agents

Building PRO SWEETS (Cologne), INTERSUC (Paris), MAISON & OBJET (Paris)

Hand This family-owned company, manufacturer of specialist packaging since 1962, carries an extensive standard product array, alongside customer bespoke development of unique packaging formats for the chocolate gifting market. These out-of-the-ordinary packagings, designed entirely in house, are made of cardboard, fabric and glass, with or without floral design adornments. Proven service delivery excellence and trusted corporate partnerships with customers at home and abroad.



CIDEART

Industriezone Zuid III, 3 | B-9320 Erembodegem
T +32 53 83 70 00 | F +32 53 83 02 75
info@cideart.com | www.cideart.com

Cnudde



MENU Confectionery manufacturing and marketing

R Branded lines: Convenience Innovations, Elsa's Story, Cacao & Co, Tréfond (see also company profile of Délice Chocolaterie)

Globe Spain, the Netherlands, Germany, France

Glasses Continued search for worldwide market opportunities

Heart Department stores, distributors supplying catering firms, cash and carry outlets and the hospitality and out-of-home market

Building TAVOLA (Courtrai-Belgium), HORECA EXPO (Ghent-Belgium), BAKKERIJ DAGEN (Amsterdam), EUROPAIN (Paris)

Hand Broad confectionery array for the catering and hospitality industries, sourced both locally (e.g. the Tréfond range) and internationally (e.g. Venezuelan single flavour-grade cocoa chocolate); Custom manufacturing of bespoke products for corporate gifting: logo imprint chocs for the Efteling theme park (NL); Solid references with major global brand-owners (e.g. Lufthansa) and events (2006 Soccer World Cup), official Disney licensee for tie-in confectionery (e.g. the Lion King, Winnie the Pooh, Mickey Mouse...);

Regular launches of innovative chocolate-manufacturing technology (e.g. the high-tech frozen shell chocolate moulding technique or the dual sheen transfer film) and novelty products (e.g. fizzy beads, chocolate or cocoa butter-coated granules for use in desserts, chocolate and pralines). The latter product was shortlisted for the 2005 Horeca Expo Innovation Award.

CNUUDE

Brugsesteenweg 81 | B-8520 Kuurne
T +32 56 35 84 15 | F +32 56 35 06 68
cnudde.p@skynet.be | www.cnudde.com

Cocomas

- MENU** **Hand-crafted coconut paste figurines:** fruit and vegetable shapes or the delightful *Cocotruffettes* ball shapes with a variety of toppings and a lavish dusting of genuine Belgian cacao powder, presented in a lovely cup concept

Also available: seasonal and special-occasion specialities, no-sugar-added and kosher varieties

- ®** Cocomas-branded and private label products
- 🌐** USA, France, the Netherlands, Austria, Spain...
- 👁️** France, Spain, Germany, USA and Scandinavia
- ♥️** High-street retailers, agents, importers
- 🏠** ISM (Cologne)

- 👍** High-quality coconut paste manufacturing tradition since 1973;

Customized packaging formats, prepacked and bulk (gift boxes, pouch packs, blister trays, bulk single-piece flow-packed, tubs, bulk display units...)



COCOMAS
 Brouwerijstraat 5B | B-8501 Bissegem
 T +32 56 35 92 90 | F +32 56 35 92 35
 info@cocomas.be | www.cocomas.be



Chocolaté

- MENU** Gourmet chocolates: exquisite Marcona almonds enrobed in a delicately flavoured praline / truffle of prime-quality Belgian chocolate. The range is now available in no less than 6 delicately-balanced flavour blends: hazelnut praline, coffee vanilla, grape pulp-flavoured white chocolate, mango/cinnamon, orange liquor, orange blossom/passion fruit and lavender/cava marc brandy

- ®** Company brand (*Chocolaté*), along with private label offerings (supplied by two renowned Belgian chocolate manufacturers)

- 🌐** Germany, Italy, UK, UAE, US, China

- 👁️** Worldwide market development sought, with particular attention currently focused on Denmark, France, Germany Italy, Spain, Sweden, Switzerland, Austria, South Africa, USA, Dubai, Australia...

- ♥️** Specialist gourmet and fine food outlets, the hotel and hospitality sector, airline, duty-free and travel retail channels, coffee roasters, high-end department stores.

- 🏠** ISM and ANUGA, (Cologne), SIAL (Paris), CHOCO-LATÉ (Bruges)



Drawing on a background in successful Belgian bakery business concepts like the Croissy in-store bakery chain, Mrs. Marcella Pepermans, current CEO of the Chocolaté company, branched out into an entirely new business venture in 2005, **novelty gourmet chocolates**, centred around the noble Marcona almond variety, native to Spain and unsurpassed in texture and flavour and therefore any chef's favourite choice in almonds.

Apart from the undeniable novelty value of this fully-handcrated delicacy, the Chocolaté company also involves in dynamic innovative product development, with regular market releases of new - customized - flavours, recipes, packaging designs: bulk-packed (2.5 kg) or gift-boxed (from 400g, 200g or 65g luxury favour boxes down to the lovingly crafted 7g "box one" cube), personalized wrappings and packagings (with corporate logo, signature, special-occasion, season-themed...)

Brimming with new ideas, Mrs. Pepermans is on to a new retail project, the *café choc* concept store, which can be best described as a cross between a trendy coffee and tea lounge, a chocolate parlour and a stylish health food delicatessen.

CHOCOLATÉ
 Dorpsstraat 35 | B - 2970 Schilde
 T + 32 3 464 10 86 | F + 32 3 464 10 87
 info@bvbachocolate.com | www.bvbachocolate.com

Colac



- MENU** Chocolate toppings and decorations (flakes, shavings, buttons, leaves...), bulk chocolate blocks; Dessert sauces and toppings, fruit-based preparations and pastry fillings, glazing jellies, jams, icings, ice-cream ingredients; Wide range of no-added-sugar ingredients available also
- ®** Colac, Diabeline and Belchoc branded products as well as unbranded tailor-made specialities
- 🌐** The Netherlands, Germany, UAE and a number of African countries
- 👁️** Germany, UK, Scandinavia, Central and Southern Europe, USA, Canada
- ♥️** Importers/distributors supplying industrial and craft dairy processors and ice-cream manufacturers, the hospitality and food service sectors; Health food outlets (for the no-added-sugar range)
- 🏛️** ANUGA (Cologne), SIAL (Paris), BELGIAN BAKERY EVENT (Brussels)
- 👉** Company set up in 1981, rapidly expanding into foreign markets; Broad standard array of high-quality products and ingredients and additional functional range (organic, no-added sugar, low-fat, low-calorie...); Dynamic company policy of customisation and tailor-made product development; Diversity of packaging formats for industrial, semi-industrial, craft and artisan purposes

COLAC
 Energieweg 3 | B-2390 Malle
 T +32 3 312 49 10 | F +32 3 311 65 30
 info@colac.be | www.colac.be

Confidas

- MENU** High-quality "pâte de fruits" (fruit paste)
- ®** Confidas-branded or private label
- 🌐** Worldwide
- 👁️** Ongoing worldwide marketing effort
- ♥️** Confectionery distributors and manufacturers, catering and hospitality industry, duty-free and travel retail business, sports foods distributors
- 🏛️** ISM (Cologne)
- 👉** Company set up in 1982 by current managing director, Paul Seiloglou with a vast experience in confectionery; Market leader on the Belgian "pâte de fruits" market, Confidas runs a broad product range in a wide variety of shapes and flavours (pineapple, strawberry, apricot, pear and black cherry); High-quality natural ingredients (100%-fruit content, no artificial colouring or preservatives...; HACCP and ISO 22000:2005 certified (all-encompassing international food safety standard);










CONFIDAS



Additional range of derived fruit-paste-based products (Fruit du Provence with a 30 to 50 % fruit content), Pecti Fruit jellied confectionery); Customer-specific product development (bespoke shapes, flavours and packformats available (bulk-packaged, flow-pack, luxury gift box...);

CONFIDAS
 Booiebos 29 | B-9031 Gent
 T +32 9 282 01 01 | F +32 9 282 01 37
 info@confidas.com | www.confidas.com

C.V.O. International - Ovidias

-  Fresh Belgian chocolates, individually seal-wrapped, in tin can packaging for retailing in chilled conditions
-  Company-branded (Ovidias), as well as private labels
-  EU countries, USA, Japan, Taiwan, Korea, China
-  Worldwide marketing effort ongoing
-  Direct targeting of supermarket chains (both hard and soft (value-for-money) discount stores) with chilled in-store shelving
-  ISM (Cologne)
-  Set up in 1978, the company launched an innovative, worldwide patent-protected chocolate packaging and vending concept: freshly-made chocolates, individually seal-wrapped and canned with an extended shelf-life of up to 1 year if stored and retailed in temperature-controlled conditions (0 to 7°C); On offer also: retailer-oriented range of Ovidias branded glass-fronted chillers and vending machines; Comprehensive array of products and pack formats: selection of 7 cans, each containing 6 or 7 assorted chocolates (Bianco, Venetia, Fondante, Multi-mix, Nut mix, Cupido and Kingly), additional range of boxed assorted cans for the gifting market; All products freshly made to traditional recipes by craftsmen on state-of-the-art equipment, using 100% pure cocoa-butter based chocolate, no preservatives or artificial colouring or flavouring agents...; continuous recipe development, sustainable, food-contact-approved packaging, complying with EC and US AIB standards; 2005 winner of the International H/M&RS "Best New Product" Award in the "Flavours" category; the company also came third in a 2002 APEAL contest for steel packaging effectiveness in foodstuffs.



C.V.O. INTERNATIONAL - OVIDIAS
Industrielaan 26 | B-3730 Hoeselt
T +32 89 41 25 81 | F +32 89 41 72 93
ovidias@skynet.be | www.ovidias.com

De Klok



-  Belgian quality chocolates and truffles filled with egg liqueur; Additional range of traditional artisan-made delicacies: sugar-free sweets and drops, fruit preserves, honey and chocolate spreads, caramelised biscuits, gingerbread, marzipan, geneva gin (vanilla, chocolate and lemon-flavoured)
-  De Klok company-brand and broad private label options
-  The Netherlands, France, Germany, Ireland, Japan
-  Market consolidation sought on existing export markets
-  Distributors supplying a broad range of retail types: delicatessens, bakeries, pastry shops, sweets and confectionery outlets, off-licences, first-class butchers' and dairy speciality retail outlets
-  ISM (Cologne), TAVOLA and BROODWAY (Courtrai-Belgium)
-  2nd generation artisan manufacturer of a range of traditional regional delicacies; Centrepiece of the "De Klok" ("the Bell") range is its 100% natural egg liqueur, prepared in small batches according to time-honoured home recipes, made with the finest-quality raw materials only: fresh free range eggs, finest-quality milk, sugar and alcohol, no preservatives, colouring or thickening agents added, a high 22% alcohol content, yet mellow-flavoured and a virtually unlimited shelf-life;

DE KLOK
Wanzelesteenweg 73A | B-9260 Serskamp
T +32 9 369 08 06 | F +32 09 369 08 86
info@deklok.be | www.deklok.be

Stylish vintage design packaging and broad selection of personalisable assorted hampers, luxury gift baskets and crates

Confiserie 2000

MENU Premium confectionery range, including artisan-quality pâtes de fruits (year-round and seasonal), gums (soft, hard, fizzy sour, sugar or oil-coated), cuberdons (cone-shaped gelatine and gum arabic based chewy sweets with a liquid centre), rhum rocks (crispy rhum-flavoured chocolates) and agar-agar based fruit confectionery

R Branded portfolio: Candy Monster (gums), Excellence (pâtes de fruits) and Lydia (agar-agar fruit range); Private label arrangements are an option

Globe France, UK, the Netherlands, Germany

Glasses Market development effort in Germany ongoing

Heart Confectionery and chocolate wholesale trade

Building Indirect trade fair participation by local agents

Hand Ever since it was founded in 1977, Confiserie 2000 has grown into a medium-sized family-owned company, offering a broad range of quality confections, the centrepiece being its artisan-made line of pâte de fruits; Finest-quality products: HACCP applied throughout the manufacturing process, all-natural and wholesome ingredients used only, 40% fruit content, state-of-the-art manufacturing plant, allowing large-volume production blended with traditional craftsmanship and artisan recipes and formulations; Broad choice of pack formats: bulk-delivered in unbranded boxes or prepacked (hanging bags, tubs, loose countline in resealable drums, single-wrapped wicker trays, in-store merchandising display units, bespoke promotional packaging with personalised labelling for corporate gifting...



CONFISERIE 2000

Nieuweweg 12-14 | B-9940 Kluizen

T +32 9 357 42 19 | F +32 9 357 68 17

info@confiserie2000.be | www.confiserie2000.be

Delafaille Chocolatier

MENU Delafaille offers an extensive assortment of pralines, seashells, heart shapes, Mini-Twists and Easter eggs, all attractively packaged and elegantly boxed.

In 2007, the exciting Choco Frites range was launched, featuring chocolate fries, faithfully replicating in chocolate that other genuine Belgian icon, fri(t)les. They come in 2 flavour blends (white or milk chocolate), have mellow hazelnut praline centres and come in cone-shaped cornets, scoop boxes, tubs or buckets.

2009 witnesses Delafaille Chocolatier presenting a new collection of themed ballotins. Each single one of the 5 themes has 7 different type of favour boxes, along with 4 unique kinds of wrapping paper. Delafaille specifically created new praline shapes and developed a series of proprietary paper designs, only and exclusively to be found at Delafaille's!

R Proprietary *Delafaille* and *Choco Frites* brands, along with retail private label offerings

Globe Belgium, France, the Netherlands, Germany, Japan, Czech Republic, Poland, China, Portugal, Korea,

Glasses International marketing effort ongoing

Heart Importers, distributors

Building ISM (Cologne)

Hand Set up in 1999, the Delafaille Chocolatier company has swiftly moved to become a prime manufacturer of a comprehensive range of premium gift chocolates, both company-branded and private-labelled alike.



DELAFAILLE CHOCOLATIER

Doornpark 16 Zone C | B-9120 Beveren

T +32 3 620 20 70 | F +32 3 666 07 75

info@delafaille.be | www.delafaille.be

www.chocofrites.be |

Chocolaterie De Schutter

MENU Seasonal and special-occasion hollow chocolate figures (Christmas, Halloween, Valentine's, Mother's Day, Easter, St. Nicholas...), either decorated, coloured or plain, including a sugar-free assortment of chocolate figurines

R Branded (De Schutter) as well as private label products for a number of established brand owners

Globe Europe and the USA

Glasses Asian countries

Heart General grocery and specialist confectionery wholesalers

Temple ISM (Cologne)

Hand Fourth-generation chocolate manufacturers since 1919; As from 1997, things really have taken off for the company, which, over the years, has gone from strength to strength and secured a substantial market share in the hollow chocolate figures niche on the Belgian market and abroad.

Steady investment drive in flexible processing equipment, storage capacity, innovative moulding, decoration and packaging capability, constant product innovation in keeping with market trends, flavour preferences and packaging requirements to customer specification...]
HACCP applied and BRC certified and finest-quality ingredients used only (100% cocoa butter base chocolate)



CHOCOLATERIE DE SCHUTTER
Gaversesteenweg 115 | B-9800 Deinze
T +32 9 386 13 03 | F +32 9 380 80 54
raff@chocolaterie-de-schutter.be |
www.chocolaterie-de-schutter.be |

De Zwarte Vos



MENU Freshly-made artisan chocolates (pralines, marzipan, hollow figurines) and chocolate creations for the business giftables market

R De Zwarte Vos company brand

Globe Worldwide

Glasses Worldwide market opportunities sought

Heart Retailing channels, catering for the premium end of the chocolate market

Temple KOKERELLO (Ghent-Belgium)

Hand Ever since the very first chocolates left his artisan chocolate-making workshop a decade ago, Bart Van Cauwenberghe, the ambitious manager at De Zwarte Vos Chocolates, has regularly turned out surprising novelty chocolate items. Currently, the company carries a range of about 40 chocolate varieties. Only the finest natural ingredients are used: 100% cocoa butter Callebaut chocolate (part of it even single-origin), fresh farm butter and cream, proprietary liqueurs, finest nut varieties, no preservatives...
Innovative product and flavour development: new flavours with a whiff of the exotic (jasmine, ginger, lavender, tonka..., single malt- based fillings and regional speciality ingredients (e.g. freshly-ground coffee from a nearby traditional coffee roaster or egg liqueur from a local gin distillery);



dezwarevos

In 1995, the company was honoured with the Callebaut Ambassador for Belgian Chocolate Award for innovative flavour and texture development; Numerous commissions for bespoke chocolate creations (e.g. the 2006 present to HRH King Albert II by the Callebaut company, a chocolate sculpture weighing 44 pounds, representing regional icons from the Belgian province of East-Flanders).

Regular host to overseas trade visitors, live on-stand chocolate-making demos at trade or corporate events, on board ferries etc.

DE ZWARTE VOS
Dorpsstraat 76 | B-9800 Deinze
T +32 9 386 42 05 | F +32 9 386 42 05
info@dezwarevos.be | www.dezwarevos.be

Starbrook Airlines



-  High-quality Belgian chocolates (pralines, filled bars, tablets, seashells, neapolitans, truffles, novelty chocolate products) in unique retro-style packaging
-  Branded lines (*Starbrook Airlines, Classic Wheels, Fleet*); private label solutions possible
-  52 countries worldwide (mainly Europe, the Americas and Asia)
-  Continued worldwide market prospecting effort
-  Duty-free and airport travel retail shops, in-flight sales market, luxury chocolate confectionery and speciality food outlets, delicatessens, high-end department stores
-  ISM (Germany), TFWA (France), TAVOLA (Belgium), IAADFS-Duty Free Show of the Americas (Florida-USA)



STARBROOK AIRLINES

Klaus Michael Kuehnelaan 3 | B-2440 Geel

T +32 14 23 03 33 | F +32 14 23 00 45


info@starbrook-airlines.com |

www.starbrook-airlines.com | www.belgianchocolates.be




Unique chocolate retailing concept based on early 50's aviation / transportation imagery; Nostalgic retro, vintage packaging and display and showcase format, developed by Belgian "aviation artist", Jaak De Koninck; Innovative and customized product development with frequent novelty product launches HACCP certified and Due Diligence Procedure applied

Délice Chocolaterie

-  Belgian-quality chocolate confectionery: praline chocolates, truffles, caraques, tiles, mendians, délices (twin ganache-filled chocolate disks), seasonal confections and figurines (Easter eggs, St Nicholas items, teddy bears...); Tréfond branded luxury line of twin circular thin wafers of top dark chocolate filled with the creamiest of ganaches; available in 6 flavours: raspberry, orange, liqueur-cocoa, hazelnut-milk, hazelnut-dark and mix (subtle aromatic blend)

Trefond
melt together




-  Branded product range (Délice and Tréfond), along with private label offerings

 Europe, UK, Asia, Australia, Middle East

 Eurozone, North America

 Importers, distributors

 ISM (Cologne), SIAL (Paris)

-  Company boasting 30 years of chocolate-making excellence and offering a broad standard range of high-quality chocolate confectionery; Stringent quality control: HACCP applied, finest-quality ingredients only (100% cocoa butter based, no preservatives or colouring agents, guaranteed GGO-free), high-gloss chocolate finish, unique recipes with a high cocoa, almond and hazelnut content...

Innovative brand development with outspoken premium appeal: at ISM 2006, the company launched the novelty Tréfond line, developed for discerning connoisseurs at the luxury end of the global chocolate market;

Stylishly designed luxury gift boxes, appealing high-definition Tréfond imprint on top of the chocolate wafer



DÉLICE CHOCOLATERIE

Filips Van de Elzaslaan 18 | B-8500 Kortrijk

T +32 56 25 82 13 | F +32 56 21 63 76

delice@scarlet.be |

www.delice-chocolaterie.be | www.trefond.be

Den ouden advokaat



- MENU** Egnog-filled chocolates and chocolates with a pure malt-based eggnog centre;

Available also: no-added-sugar, maltitol-sweetened and certified organic varieties

- R** Den Ouden Advokaat branded products
- Globe** Germany, the Netherlands, Norway, Denmark
- Glasses** Spain, Central and Eastern European countries, Russia, Croatia

- Heart** Importers, distributors, agents, retailers

- Building** ANUGA (Cologne), HORECA EXPO (Ghent-Belgium)

- Hand** Unique range of beautifully diamond-shaped filled chocolates; "seasonal" shapes available on demand; Finest ingredients used: 100% cocoa butter Callebaut bitter chocolate and pure alcohol-based eggnog; Innovative product development (e.g. chocolate-flavoured eggnog, organic and no-added-sugar line; Winner of the ANUGA Taste 03 Award and shortlisted for the Belgian HORECA EXPO 2005 Innovation Award; *Belgian Quality Control* certified and certified organic



DEN OUDEN ADVOKAAT
 Hoogkamerstraat 32-34 | B-9100 Sint-Niklaas
 T +32 3 776 59 49 | F +32 3 776 05 03
 info@denoudenadvokaat.be | www.denoudenadvokaat.be

Chocolaterie Diane

- MENU** Chocolate flaked truffles

- R** Diane company-branded as well as products for retail private label partners

- Globe** The Netherlands, Germany, France, Japan, UK, Canada, South Africa, Australia, Russia, China, New Zealand

- Glasses** Korea, Taiwan, Singapore, Scandinavia, Middle East, USA, Ireland, Austria, Brazil, Mexico

- Heart** Importers, distributors and high-street retail operators (supermarkets, department stores)

- Building** ISM (Cologne)

- Hand** Chocolaterie Diane is reputed for one single chocolate item: exquisite Belgian chocolate truffles. Set up in 1991, the company was named after its founding mother, Madame Diane, who then launched her hugely popular chocolate truffle range. Remaining faithful to traditional craft skills, the family-owned and -managed company expertly prepares its own fillings in house. *Diane* finest-quality chocolate truffles are made with the best premium-quality ingredients only: 100% pure cocoa butter based *Callebaut* chocolate, no artificial colouring agents, preservative and GMO-free...

To guarantee the highest quality levels, stringent quality control procedures apply throughout the manufacturing process.

Packed in various attractively designed luxury gift boxes and other pack formats, these delicacies are swiftly dispatched across the globe.



CHOCOLATERIE DIANE
 Toekomstlaan 20 | B-9160 Lokeren
 T +32 9 348 22 45 | F +32 9 349 06 58
 info@chocolateriediane.be | www.chocolateriediane.be

Chocolaterie Diane ...

... discover a world of chocolate truffle !

Dills



DILLS

Interleuvenlaan 62 | B-3001 Heverlee
T +32 16 81 80 77 | F +32 16 81 29 78
info@dills.be | www.dills.be



Digestive mints



Branded products only (Dills digestive Mints)



France, Greece, the Netherlands, Romania, Spain, Japan, South Korea, South Africa



EU countries, Canada, Australia, New Zealand



Importers, distributors



ISM (Cologne), FOODEX JAPAN (Tokyo)



Dills digestive mints are a world's first: based on natural essential oils from herbs and fruits (clove, coriander, angelica, lemon and bitter orange peel..., endowing them with a unique flavour, proven digestive properties and a mildly refreshing effect; *Dills* are not a medicine, but a sugar-free sweet with a medicinal extra;

Catering for the needs of health-conscious customers and in line with functional food market trends;

Nifty packaging and various retail display and point-of-sale showcasing solutions available for newsagents', grocery stores, petrol station forecourts, supermarkets and pharmacists

Chocolaterie Doods



Finest artisan-made traditional chocolates and sugar confectionery for the luxury end of the market: premium chocolates, truffles, caraques, candied orange rind, seasonal themed hollows (Easter, Saint Nicholas, Christmas, Valentine's Day), special-occasion and business gifting chocolate creations, no-sugar-added, maltitol-sweetened chocolates



Doods branded products only



New-to-export company



Worldwide market development effort pursued



Operating in the uppermost part of the market; Volume, mass or value market entry is definitely not an option



None so far



A 3rd generation descendant, raised in a Flemish family with chocolate running through its veins (his grandfather used to work at the iconic Callebaut factory), Kris Doods is man with a true passion for the traditional artisan chocolatier's craft. The Doods range includes some real classics that have stood the test of time and its changing tastes, whereas other varieties have brought a touch of the innovative to time-honoured recipes, using a selection of only the finest and purest natural ingredients. Some may call Doods a "chocolate purist" and quite rightly so, in that he most certainly is not one to turn out mass-produced confectionery others tend to pass off as "premium Belgian chocolates". He also uncompromisingly adheres to the most stringent reference standards on the Belgian premium-quality chocolate market; In 1997, Kris Doods took over the presidency of Fenaco, the Royal Association of Belgian Chocolate Makers and Confectioners, a position he still holds to this day.



CHOCOLATERIE DOOMS

Groene Weg 29 | B-9280 Wieze-Lebbeke
T +32 53 77 51 42 | F +32 53 77 51 42
kris.doods@fenaco.org

Du Barry

-  Pralines, truffles, seasonal hollow chocolate figures and other chocolate specialities
-  Du Barry manufacturer's brand; private label available also
-  Europe as a whole, USA, Norway, Brazil, China
-  Worldwide
-  Importers, wholesale, department stores, gourmet and fine food stores, specialty chocolate boutiques
-  ISM and ANUGA (Cologne), SIAL (Paris), FEDOBA (Brussels)
-  Vast standard product range of about 190 different praline chocolates, hundreds more custom varieties available; Over 20 years' experience in Belgian quality chocolate manufacturing; Quality raw materials and ingredients used: 100% cocoa-butter based chocolate, no added preservatives nor artificial colouring agents...



DU BARRY
 Groenstraat 27 | B-9041 Oostakker
 T +32 9 251 44 33 | F +32 9 251 82 37
 dubarry@skynet.be | www.dubarry.20m.com

Duc d'O Chocolaterie



-  Broad range of chocolate confectionery (pralines, truffles, seashells, liqueur-filled chocolates, pâtes de fruits, seasonal specialities, chocolate bars)
-  Primarily Duc d'O branded products
-  over 90 countries worldwide
-  Argentina, Albania, Bosnia-Herzegovina, Chile, Egypt, Kazakhstan, Kyrgistan, Lebanon, Macedonia, Maghreb countries, Syria, Turkey, Tadjhikistan, Turkmenistan, Ukraine, Uzbekistan
-  Importers, distributors
-  ISM (Cologne)
-  Belgian family-owned chocolate-manufacturing business since 1983 with an impressive export sales record (80% of production); Finest-quality ingredients used: 100% cocoa-butter based chocolate, premium brand liqueurs, almonds, fruit pulps..., all fillings and centres prepared in-house according to traditional recipes and subject to the most stringent quality and safety standards (HACCP applied, ISO 9001 approved), no artificial colourings, no added preservatives;



DUC D'O CHOCOLATERIE
 Bazelstraat 250 | B-9150 Kruibeke
 T +32 3 774 51 91 | F +32 3 774 40 56
 info@ducdo.com | www.ducdo.com



Stylish designer packaging and promotional display and showcase units;
 Various pack formats for the catering industry: trays, baskets, tubs, bulk-packed...]

Haribo België

-  Marshmallows in various shapes, flavours and colours (sugar, dextrose or starch-based, coconut-dusted, Callebaut chocolate-coated...)
-  Haribo Chamallows-branded products, apart from various European retailers' own-label products
-  Mainly EU, occasionally Far East, North and South America
-  Europe
-  Importers and high-street retailers
-  Regular exhibitor at PLMA (Amsterdam), ISM (Cologne) MDD (Paris)...
-  Manufacturing tradition since 1950; Part of the German Haribo confectionery group as from 1996; Extensive standard, promotional and seasonal product ranges, frequent novelty roll-outs; IFS and BRC Higher Level certified, kosher range available; Packaging variety: bags, mini-bags, hanging bags, cones, jars, tubs, drums, bulk-packed, displays...



HARIBO BELGIË

Duffelsesteenweg 233A | B-2550 Kontich
 T +32 3 450 73 70 | F +32 3 450 73 80
 info@be.haribo.com | www.haribo.com

Confiserie Elise



-  Broad range of craft chocolate confectionery: chocolate-coated nuts, "orangettes" (candied orange peel), chocolate mendiants, truffles (25 different flavours), pralines, miniature chocolate Easter eggs (30 varieties), zoo animal figurines, marzipan...
-  Elise branded and a number of private label products
-  Mainly Europe
-  Europe, USA and Australia
-  Importers, distributors, agents, chocolate manufacturers
-  ISM (Cologne)
-  Third-generation family-owned business with over 40 years' experience as craft chocolate makers; Only premium quality ingredients used (100% cocoa-butter base Belgian chocolate, no additives or preservatives...); Flexible approach to customer-specific requirements (brands, flavour varieties, packaging...)

CONFISERIE ELISE

Kluizenhof 13 | B-9170 Sint-Gillis-Waas
 T +32 3 707 04 90 | F +32 3 707 01 69
 info@chocelise.be | www.chocelise.be

Euro-Sweets

-  Traditional jellied confectionery (soft, hard, with a fizzy sugar or sour coating) and high-quality chocolate-coated sugar confectionery, lollipops, marshmallows and foam sweets.
Seasonal candy lines available (Christmas, Saint Nicholas, Easter-themed...)
-  Euro-Sweets branded as well as private label products
-  Europe, Asia, North America
-  CEE countries, Asia
-  Importers, distributors, department stores and other high-street retail outlets
-  ISM (Cologne), SWEETS CHINA (Shanghai)
-  Set up in 1919, this third-generation company, based in the port-city of Antwerp, is still family-owned and draws on over 80 years of confectionery manufacturing experience; Comprehensive product range, covering the entire confectionery array of traditional favourites with timeless appeal;
Preferred supplier with a number of major multiple stores (e.g. Carrefour, Delhaize, Colruyt..);
Flexible and customer-oriented delivery excellence and trusted corporate partnership with its customer base.



EURO-SWEETS

Eikelstraat 66-68 | B-2600 Antwerpen

T +32 3 230 54 37 | F +32 3 239 36 95

info@eurosweets.be | www.eurosweets.be


Finex



-  Soft gums and jellies (oil-coated, sugar-coated, extra sour, winegums, liquorice ...);

Broad range of sugar-free jelly confectionery;
Seasonal line available (Halloween, Christmas, Valentine's Day, Easter)


-  Finex branded products, private label possible

 Australia, Canada, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Japan, Lithuania, Norway, the Netherlands, South Africa, Sweden, Switzerland, New Zealand, UK, USA

 Austria, CEE countries, Middle East

 Importers

 ISM (Cologne)

 Family-owned SME, building on a manufacturing tradition going back as early as 1947, proven track record in exports (about 90% of turnover);
Extensive, ever-broadening product range, including around 100 jelly and gum confectionery items;
Creative, innovative, flexible and customer-oriented product development: 23-item sugar-free range (1/3 of overall output), regular portfolio additions (new flavours, shapes...)



FINEX

Zwedenstraat 3, IZ De Nest | B-9940 Evergem

T +32 9 227 85 11 | F +32 9 226 19 58

info@finexbelgium.be | www.finexbelgium.be

Flanders Fillings & Compounds



High-quality compound chocolate, cocoa-based fillings and centres, ready-to-use hazelnut (praliné) fillings and other recipes based on traditional ingredients (cocoa butter, cocoa liquor/mass, milk-fat based preparations...)

Flanders Fillings and Compounds (FFC) was established in 2006.

For the development of its cocoa fillings and compounds and fillings, it draws on the in-house oil and (confectionery) fat-processing expertise of its parent company, Fuji Oil Europe. Within the chocolate, pastry and ice cream manufacturing industries, these fats are widely used as cocoa butter alternatives (CBA), substitutes (CBS) or equivalents (CBE).

FFC supplies both lauric and non-lauric, tempering and non-tempering chocolate compound types. Its product range is particularly aimed at tackling fat migration from fillings or centres to outer chocolate shells, resulting in the unsightly "fat bloom", which also adversely affects the final product's shelf life.

The company's product development team provides adequate and affordable solutions to application-specific recipe issues to do with anti-blooming, crystallization, viscosity, one-shot depositing and extrusion, bake-stable recipes, texture and coating flexibility and - currently top of the food and health agenda - avoiding the adverse nutritional effects of hydrogenation, unhardened trans-fats and excess saturated fats.

All compounds and fillings by FFC are available in various B2B delivery options: bulk liquid, as well as in 5 kg tablets, in 5 to 25 kg containers or as easy-melt drops in 10 to 16 kg lined boxes.



European chocolate confectionery, ice cream, bakery and pastry industries



ISM (Cologne), Food Ingredients Europe (France, UK, Germany)



FLANDERS FILLINGS & COMPOUNDS

Kuhlmannlaan 36 | B-9042 Gent

T +32 9 341 77 68 | F +32 9 343 07 18

thierry.boudrez@fujiioileurope.com | www.fujiioileurope.com

Gardimex



Marshmallow figures (lollipops, sticks, skewers, pies...)



Branded products (Finesse and Ponci Collection) alongside private label offerings



The Netherlands, Norway, Switzerland, UK



Spain, Portugal, Germany, Austria, France



High-street retailers (supermarkets, department stores...) and importers



ISM (Cologne)



Flexibility and customer-orientation: annual review and swift renewal of our range of novelty confectionery products in line with consumer and market trends; Seasonal speciality products available (Christmas, Easter, Valentine's and Halloween)



GARDIMEX

IZ Ganzenbol - Fabriekstraat 56 C2 | B-2547 Lint

T +32 3 454 21 07 | F +32 3 454 51 96

info@gardimex.com | www.gardimex.com

Geldhof Confiserie

MENU Pectin-based jellied confectionery, gum range (hard and soft, oil-coated, sour, sugared, wine gums, liquorice, cuberdons); Agar agar based confectionery, Chocodip® agar fruit slices; chocolate confectionery: truffles (flaked, cocoa-dusted, liqueur-flavoured...); Also available: no-added-sugar range of agar and pectin-based confectionery along with an organic truffle and confectionery line

R Branded (Geldhof, Sweets and Candy, Bio-Pro) along with unbranded or retailer-own / private label products available

G The Netherlands, Germany, France, Austria, Spain, UK, Sweden, Italy, Iceland, Kuwait

G Global marketing effort ongoing

H Importers, distributors, agents, high-street retailers, chocolate and confectionery wholesale trade

I ISM (Cologne)

S Geldhof Confiserie is a 3rd-generation confectioner, famous for nostalgic Belgian candy icons like *snowballs* or those other childhood treats, *cuberdons* (raspberry noses), cone-shaped chewy sweets, gum arabic based and raspberry and red fruit flavoured, recently granted traditional Flemish food speciality status.

Geldhof's artisan confectioners aptly blend old-style, traditional craftsmanship with an ever-improving export track record and innovative product development (*Chocodip*® agar-based products, restyled and consumer-driven retail concept innovation (*Cuberdons The Original*). Its subsidiary company, Sweets and Candy, is a former winner of both the "Silver" and "Bronze Taste Awards" for its organic confectionery and vanilla truffle varieties respectively



GELDHOF CONFISERIE

Tieltsesteenweg 107 | B-9900 Eeklo

T +32 9 377 21 59 | F +32 9 378 13 99

daniel@conf-geldhof.be | www.conf-geldhof.be

Gudrun Chocoladewerken

MENU Broad range of chocolates (enrobed and moulded), truffles (flaked and cocoa-dusted), seashells and Easter eggs;

R Company-brands (Gudrun, Gavarny, Van Lys) along with retailer branded lines

G Europe, USA, Mexico, Canada, Asia, Australia, New Zealand

Worldwide market prospecting effort

Importers, distributors, agents

H ISM (Cologne), ALL CANDY EXPO (Chicago)

I Group of Belgian chocolate manufacturing companies (Chocoladewerken Gudrun, Belcomar, Chocolaterie Van Lys);

S Over 60 years of master chocolate-making craftsmanship, coupled with state-of-the art technology;

Prime ingredients used only (original Belgian chocolate made from 100% cocoa butter, natural ingredients, no artificial colouring or flavouring agents or preservatives, HVO-free and GMO-free).

Both production units are BRC-approved (to A level standards) and have obtained the Quality Control label.

Furthermore, our Lier-based manufacturing plant was awarded the accolade for "excellence of achievement" by AIB International (the American Institute of Baking).

Innovative, customized product and packaging development



GUDRUN CHOCOLADEWERKEN

Industriestraat 18 | B-2500 Lier

T +32 3 491 91 91 | F +32 3 491 91 99

info@chocolates.be | www.chocolates.be

Guylian

GUYLIAN
The World's Favourite
Belgian Chocolates



GUYLIAN
Europark-Oost 1 | B-9100 Sint-Niklaas
T +32 3 760 97 00 | F +32 3 777 06 81
info@guylian.be | www.guylian.be

-  Premium Belgian chocolates: chocolate seashells (11 different shapes, incl. iconic seahorse-shape with original Guylian hazelnut praliné filling), pralines, truffles, seasonal chocolate products, gift-boxed assortments: bars, single-wrapped chocolates, gourmet products...
-  Branded range (Guylian Belgian Chocolate Seashells, Guylian Twistwraps, La Trufflina, Opus, Solitaire and Belgian Classics Assortments)
-  Worldwide to over 112 countries
-  Continued worldwide market expansion effort
-  High-street retail trade (supermarkets, department stores), wholesalers and cash & carries, impulse sector (forecourts, newsagents), travel retail outlets, specialist confectionery stores, bakeries
-  ISM (Cologne), TFWA (Cannes, Singapore, Miami), FANCY FOOD SHOWS (USA)
-  Leading Belgian chocolate manufacturer with over 40 years' manufacturing experience; impressive export track record (96% of overall output destined for worldwide export); highest-positioned (9th) and single Belgian chocolates brand in the world's league table of top-selling branded confectionery in international travel retail.



Quality monitoring: original recipes, premium-quality ingredients (100% cocoa-butter-based chocolate, cocoa and hazelnuts from prime growing areas, in-house developed craft hazelnut roasting process, handcrafted fillings, BRC (grade A) certificate held, ISO 9002 and 9001-2002 certified, authenticity seal on all brands.

Dynamic product development and novelty launches (e.g. twist-wrapped chocolate seashells, Belgian chocolate bars, novel filling flavours...);
Leading sponsor of the Project Seahorse international marine conservation project

Hacos


-  Comprehensive range of chocolate-making equipment for moulding, enrobing, extruding, depositing, piping, melting, tempering, cooling, decorating...
-  In-house design and manufacturing under the company's proprietary Hacos brand
-  Over 70 countries worldwide
-  Worldwide
-  From craftsman chocolate makers to medium-sized, semi-industrial and industrial chocolate manufacturers
-  INTERPACK (Düsseldorf), INTERSUC and SALON DU CHOCOLAT (Paris), PRO SWEETS (Cologne), BELGIAN BAKERY EVENT (Brussels), SIRHA (Lyon)
-  Over 50 years' experience as a one-stop shop for professional chocolate manufacturers requiring chocolate-making technology; Prime supplier to a great many chocolatiers globally; Tailor-made solutions for any chocolate-making project; Innovative power: e.g. the Hacos Decorobot...

hacos
VAN MEULENBEKE



HACOS
Industrieweg 11 | B-2390 Malle
T +32 3 311 70 80 | F +32 3 311 68 95
info@hacos.com | www.hacos.com

Hamlet

-  Chocolate products and confectionery: (gift-boxed) chocolate assortments, truffles, mendiants, tuiles, bars, sticks, chocolate cat's claws, seasonal lines...
-  Branded ranges (Hamlet geared towards the premium end of the market and Cupido for value-for-money markets)
-  Worldwide
-  Continued worldwide market expansion effort
-  Various types of business partnerships sought: e.g. importers, distributors, wholesalers, retailers, discounters...
-  ISM and ANUGA (Cologne), SIAL (Paris), PLMA (Amsterdam)
-  For half a century now, the Hamlet company has specialised in marketing an extensive array of chocolate and non-chocolate confectionery and biscuits to customers worldwide. The Hamlet portfolio also includes a comprehensive prepack range of gift boxes and in-store display materials. Each year, the company turns out new products and concepts from its IFS "Higher Level" certified production site.



HAMLET
 Kerkstraat 77 | B-9120 Beveren
 T +32 3 775 28 01 | F +32 3 755 12 51
 info@hamlet.be | www.hamlet.be

Ickx Chocolatier



-  Exclusive premium-quality range of pralines and seasonal chocolate products
-  Branded (*Ickx*) and own-label products
-  The Netherlands, UK, Ireland, Germany, France, Scandinavian countries, Spain, Switzerland, Italy, Greece, USA, Canada, Australia, the Middle East, Japan
-  Worldwide marketing effort
-  Up-market specialty food outlets, delicatessens, gourmet chocolate shops, high-street retailers, department stores, wholesalers, importers, distributors
-  ISM (Cologne) and other national trade fairs
-  Broad range of hand and machine-crafted chocolate confectionery, both year-round and seasonal / special-occasion: Christmas, Valentine's, Easter, Mother's Day, Fall, Holiday Season...; HACCP monitoring applied and BRC Higher Level approved; (Bespoke) contemporary packaging design and development (eg. the Chocolatissimo range of season-themed luxury packaging and wrapping); Innovative recipe development (e.g. appealing true-to-nature range of seasonal coloured chocolate shapes: happy ducks and bunnies, snowman, advent wreath, pine tree, Santa...)

ICKX CHOCOLATIER
 Rijkmakerlaan 28 | B-2910 Essen
 T +32 3 677 12 34 | F +32 3 677 12 00
 info@choc-ickx.be | www.choc-ickx.be

Many times winner of the "Chocolatier of the Month" Award by UK Chocolate Tasting Club

Interwest

MENU Contract packing duties on behalf of manufacturers of chocolate and sugar confectionery, sweets, biscuits, crisps, snacks, petfood...

R Customer-specific packing and labelling

Globe France, Germany, the Netherlands

Glasses France, Germany, the Netherlands, UK

Heart Manufacturers of dry foodstuffs, chocolate and sugar confectionery, biscuits, snacks, crisps, petfood...

Building Regular visitor to ISM (Cologne) and INTERPACK (Düsseldorf)



Hand Social objective : InterWest provides supported employment for 350 people with a wide range of disabilities; Purpose-built food-packing plant, equipped with state-of-the art packaging equipment (for dosing, flow-pack, overwrapping and shrinking, cellophane-wrapping, hand multi-packing...); BRC Higher Level accredited; Co-packing duties performed for all major Belgian chocolate manufacturers and a number of multinational food brand owners

INTERWEST
 Werkplaatsstraat 4 | B-8630 Veurne
 T +32 58 31 23 30 | F +32 58 31 51 05
 contact@interwest.be | www.interwest.be

Natra Jacali



MENU Belgian chocolates, seashells, bars, tablets, seasonal products (Christmas, Valentine's, St. Nicholas, Easter, Halloween...), speciality confectionery (candied orange rind, mendiants, liquor-filled chocolates...), cocoa-dusted truffles, classic truffles, *crox* and *mini crox*...

R All major international retailer own-brands. The company brands are *Jacali*, *Governor's Table*, *Belgid'Or*, *Freya*, *Donckles*, *Les Délices D'Ellezelles*

Globe Over 50 countries worldwide: all CEE countries, Scandinavia, Turkey, Middle East, China and the Far East, India, South Africa, USA, Latin America

Heart All major retailers (private label customers), importers/distributors (for the company's branded lines)

Building ISM (Cologne), PLMA (Amsterdam, Chicago)

Hand Huge product range, balanced mix between high-tech manufacturing and artisan finish; Set up in 1988, the company merged into the quoted Spanish Natra food group in 2005; Integral quality monitoring applied (BRC and IFS certified), prime quality raw materials and comprehensive range of pack formats: prepacked, gift-boxed (ballotin, window box...), sachets, trays, hampers, retail display units, bulk-packed, custom developed and private label packaging, along with **newly developed** innovative packaging concepts, like the sleek designer tubes...



NATRA JACALI
 Brugsesteenweg 95 | B-8450 Bredene
 T +32 59 34 03 30 | F +32 59 34 03 31
 info@natra.be | www.natra.be








Kapas

-  Fresh cheese and finest Belgian chocolate-based breakfast spreads and speciality desserts
-  Company brands Chomelka, Choca and Choco Light (no-added-sugar variety), along with offerings for private label purposes
-  The Netherlands
-  Export effort pursued both within and outside of Europe
-  Importers, distributors and retailers of chocolate(-based) products
-  ISM (Cologne), FOODEX (Tokyo), ALIMENTARIA (Barcelona), FOOD & HOTEL KOREA (Seoul), IFE (London), SIAL (Paris), CIBUS (Parma), TAVOLA (Courtrai-Belgium)...
-  Dynamic product development and positioning: the artisan-made Chomelka spread is a suitable lower-calorie alternative to any of the regular chocolate spreads on offer, spreadable straight from the fridge and also available in a no-added-sugar variant, catering for health-conscious consumers; Following a 2005 acquisition, the Kapas company is a wholly-owned part of the Belgian fine foods company Corma, manufacturer of the traditionally cured and internationally reputed Ganda ham



KAPAS
 Doornpark 9 | B-9120 Beveren
 T +32 3 775 18 00 | F +32 3 775 68 88
 info@kapasbeveren.be | www.kapasbeveren.be

Kathy Chocolaterie

-  Kathy Chocolaterie redefined 7 product groups: *Special Gift, Deluxe, Pleasure, Seashells, Pralines, Classic mix and Truffles.* Besides these product categories, Kathy Chocolaterie also specialises in seasonal products.
-  In addition to the original Kathy-branded products we also offer many customer private labels
-  Worldwide
-  Europe, USA, Middle East
-  Any type of trade intermediation to be examined
-  ISM and ANUGA (Cologne), SIAL and MDD (Paris), PLMA (Amsterdam)
-  Kathy Chocolaterie, located in Bruges, pre-eminently the Belgian city of chocolate, boasts a rich tradition with over 85 years of experience in manufacturing one of Belgium's most trusted chocolate brands.

We cherish the company's most deeply held core values: high quality, delicious chocolate products.

At ISM, Kathy Chocolaterie will present all the newest additions to the thoroughly redefined product range,

Visit our booth, discover and indulge.



KATHY CHOCOLATERIE
 Kolvestraat 70 | B-8000 Brugge
 T +32 50 32 06 92 | F +32 50 32 02 01
 sales@kathy.be | www.kathy.be



Kathy Confiserie



Kathy



KATHY CONFISERIE
 Pathoekeweg 82 | B-8000 Brugge
 T +32 50 320926 | F +32 50 31 29 87
 info@confkathy.be



Toffees, chews and hard-boiled sugar confectionery in a variety of flavours, shapes, fillings (fruit, mint, caramel, liquorice, chocolate-enrobed, sherbet-filled...); "Functional" sweets range (sugar-free sweets, sweets for pharmaceutical drug delivery)



Products marketed under the proprietary *Kathy* and *Sweet Miracles* brands and various private labels



Europe



Ongoing marketing effort in Europe; Particular interest in the Far East and South America



Importers



ISM (Cologne), PLMA (Amsterdam)



Broad range of premium-quality confectionery, some of it are real childhood classics (annual production: a staggering 2.5 million kg of sweets);

Multiple packaging formats and customer-oriented manufacturing flexibility
 The new management team is quite outspoken as to its intention to firmly reposition its branded lines of confectionery.

Kennes Confiserie



Boiled-sugar confectionery (toffees, caramels, lollipops, rock candy, drops; Gadgets with a refreshing tangy sherbet centre; Fruit-flavoured frozen lollipops; Additional line of sugar-free confectionery



Both branded (Kennes and Yeti) and private label offerings available



Europe



Worldwide



Importers, distributors, high-street retailers and retailing groups










Third-generation family-owned company manufacturing traditional, old-style sugar confectionery since 1904, using finest-quality ingredients only

KENNES CONFISERIE
 Schapenbaan 40 | B-1731 Zellik
 T +32 2 460 28 42 | F +32 2 460 28 42
 confiserie.kennes@tele2.be

Kim's Chocolates



KIM'S CHOCOLATES nv
 Grijpenlaan 11 | B-3300 Tienen
 T +32 16 55 15 80 | F +32 16 56 92 42
 info@kimchoc | www.kimchoc.be

-  Premium-quality Belgian chocolates, including a no-sugar-added range)
-  Company brands (*Cachet, KC Chocolatier*), as well as retailer own-label products
-  35 countries across Europe, Asia and North-America
-  Worldwide market expansion effort
-  Importers, distributors and agents, supplying varying marketing channels, according to the company's branded ranges: Cachet brand (high-street retail trade); KC Chocolatier (gourmet chocolate and specialty food stores, upmarket department stores, travel retail, duty-free and inflight sales business and - for its no-sugar-added range - health food and dietary products outlets
-  ISM (Cologne), SIAL and SALON DE LA FRANCHISE (Paris), ALIMENTARIA (Barcelona), TFWA ASIA-PACIFIC Duty Free and Travel Retail Exhibition (Singapore)
-  Company ranking among top 10 Belgian chocolate manufacturers;
 Co-manufacturing projects with well-known chocolate manufacturers and major retailer private label projects;
 Broad 2-tier branded product portfolio: Cachet (boxed chocolates, bars and tablets and no-sugar-added range (chocolates and biscuits, fit for diabetics, low-calorie, rich in fibres) and KC Chocolatier (bulk chocolates, bars, tablets and a luxury line of gift-boxed chocolate assortments);
 Quality monitoring: finest ingredients (100% cocoa butter, GMO-free, no preservatives added), HACCP applied, ISO 9001:2002 certified, ISO 14000:2004 certified, BRC and IFS certified, kosher certification, ACS (Belgian Food Agency food safety standard)

KlingeLe Chocolade

-  Broad range of no-added-sugar chocolate products (bars, tablets, pralines, seashells, spreads, dragées, chocolate-coated peanuts, caraques and seasonal chocolate confectionery products
-  Both branded (**Balance** and **Yep!**) and private label products
-  Belgium, various European countries, Asia, USA and Canada
-  Europe, USA, Canada, China, Japan, Australia
-  Importers, food brokers, wholesalers and agents
-  ISM, ANUGA (Cologne), PLMA (Amsterdam), SIAL (Paris)
-  12 years' experience as a manufacturer of no-added-sugar products only, so cross-contamination with sugar-containing products is fully avoided;

Products suitable for diabetics;
 Dynamic product development (low-calorie, fibre-enriched, low-carb, snack range);
 BRC-certified and HACCP approved;

Former winner of the King Baudouin Foundation "Young Entrepreneur of the Year" Award



KlingeLe

KLINGELE CHOCOLADE
 Noorwegenstraat 19 | B-9940 Evergem
 T +32 9 258 23 58 | F +32 9 258 23 42
 info@klingelechocolade.be | www.klingelechocolade.be

Côte d'Or (Kraft Foods Belgium)



MENU Broad range of top-quality chocolates in an impressive variety of flavours and sizes: tablets, bars and pralines, toffees, chocolate spreads...

® Côte d'Or brand

🌐 Worldwide

👁️ Worldwide

♥️ Importers, distributors and agents, supplying all retail segments: department stores, supermarkets, out-of-home chains, speciality shops.

🏠 ISM and ANUGA (Cologne), CHOCO-LATÉ (Bruges)

👍 A staple treat in every Belgian household, Côte d'Or has iconic brand status on the Belgian chocolate market apart from being one of Europe's best recognized chocolate brands. Edging towards its 125th anniversary, Côte d'Or has been producing chocolate since 1883 to a time-honoured recipe, creating its authentic and unique taste. Côte d'Or sources and selects its finest-grade cocoa beans with the utmost care from Latin America, Africa and other prime harvesting areas. Drawing on ancestral know-how and expertise in the chocolate manufacturing process (roasting, conching...), it therefore guarantees superior-quality products made with pure cocoa butter. The company pursues a dynamic product innovation and brand extension policy, resulting in frequent product launches, featuring new flavours, fillings or inclusions, spin-off products (spreads, bite-sized confectionery items...), high-cocoa content varieties (e.g. the Sensations range)... and innovative packaging options: assorted prepack ranges, resealable single-bar wrappers...

CÔTE D'OR (KRAFT FOODS BELGIUM)
 Brusselsesteenweg 450 | B-1500 Halle
 T + 32 2 362 31 11 | F + 32 2 362 38 40
www.kraftfoods.be | www.cotedor.be

Chocolaterie Ledoux

MENU Year-round range of pralines, truffles, chocolate seashells and caraques; Seasonal range for the holiday season: hollows, figurines, egg-filled Easter eggs, chocolate logs and clogs containing a selection of assorted chocolates...

® Chocolaterie Ledoux branded alongside own-label products available

🌐 New-to-export company

👁️ Neighbouring markets (France, the Netherlands...)

♥️ Any type of trade intermediation to be examined

👍 Yvette Ledoux is a woman chocolatier boasting about 35 years of chocolate-making experience: after a 17-year stint at an industrial chocolate company, in 1989 she decided to set up shop as an independent artisan chocolate-maker. Over the years, business has gone from strength to strength, leaving her no other option than to move production to new semi-industrial premises. From there, she turns out a well-rounded product range with no compromises made on ingredients (natural ingredients, finest Belgian chocolate, no artificial colouring agents, nor preservatives added...); Yet, the artisan tradition was not entirely banned from the manufacturing process: some vital stages in gourmet chocolate-making are still performed the traditional way (hand-moulding, hand-piping of fillings, hand-painting or decorating). She is a regular hostess to groups of chocolate enthusiasts visiting her workshop.



chocolaterie
ledoux










CHOCOLATERIE LEDOUX
 Boezingestraat 133 | B-8920 Langemark
 T +32 57 48 92 22 | F +32 57 48 92 22
info@choc-ledoux.be | www.choc-ledoux.be

Les Maîtres Confiseurs



LES MAÎTRES CONFISEURS
 Brouwerijstraat 23C | B-1910 Kampenhout
 T +32 16 65 06 50 | F +32 16 65 92 59
 lesmaitres@confiseurs.be | www.confiseurs.be

-  Extensive range of luxury confectionery, including chocolates, gums and jellies, pâte de fruits, sugared almonds, marrons glacés (candied chestnuts), nougat, marmalades and preserves, honey, sweet spreads, traditional biscuits and a broad array of gingerbread (Dutch-style ginger breakfast cakes)
-  Apart from its umbrella brand Les Maîtres Confiseurs, a range of private label solutions are available
-  About 20 (mainly European) countries
-  Marketing development effort continued on existing markets, with particular focus on France and Germany
-  Importers, distributors or agents operating in a higher-end retail environment
-  ISM (Cologne), SIAL (Paris)
-  Since 1993, the Les Maîtres Confiseurs company has specialised in sourcing and selecting upmarket confectionery from artisan master confectioners across Europe;
 Comprehensive product portfolio including over 1200 chocolate and non-chocolate confectionery items;
 Long-term supplier arrangements with global premium brand owners Leonidas and Neuhaus for complementary non-chocolate confectionery offerings;
 Pack format diversity: range of luxury tins for boxed chocolates designed in-house, contract packaging and reconditioning, bespoke and themed packaging;
 Firm ambition to develop Les Maîtres Confiseurs into a genuine retail concept (e.g. as a shop-in-shop confectionery outlet within other specialty or department store), conjuring up a unique atmosphere of nostalgia, elegance and indulgent luxury.

Chocolaterie Limar



CHOCOLATERIE LIMAR
 Steenweg op Gierle 228/4 | B-2300 Turnhout
 T +32 14 41 34 03 | F +32 14 42 86 32
 sales@limarchocolates.com |
 www.limarchocolates.com |

-  Full range of all-year-round Belgian premium chocolates (moulded, hand-made and printed chocolates, *frozen-cone-moulded* chocolates);
 Additional range of products for the holiday season: Valentine's and Mother's Day, Easter (featuring a lovely range of Easter-themed animal shapes), Summer, Fall and Christmas...
-  Standard *Limar*-branded assortment, along with a wide range of premium private label products
-  Europe as a whole, USA, Canada, Asia, Australia and the Middle East
-  Ongoing worldwide marketing drive and market broadening effort on existing markets
-  Importers, distributors and high-street retail operators (supermarkets, department stores...)
-  Annual participation at ISM (Cologne)
-  Company founded 25 years ago with an ever-improving overseas export performance record;
 Vast range of high-grade chocolates in a variety of shapes, flavours, and packaging formats: prepacked (ballotins, luxury gift boxes, wicker trays, crates, baskets, clip-closure sachets, bulk-delivered);
 State-of-the-art manufacturing with hand-crafted finish;
 Long-standing custom and private label arrangements



Meli

-  Full range of **quality honey** (polyfloral, monofloral, liquid, creamy, certified organic...); **Fine food products** derived from or containing honey (honey-sweetened Belgian chocolate spread, gingerbread, honey-based sweets, honey waffles...)
-  Leading company brand: *Meli*; secondary brands: *Melapi*, *Meliflor*, *Melonia*, *Apimel*, *Diaflor*, *Chanflor*, beside numerous retailer private labels
-  The Netherlands, France, Germany, the UK and a number of other countries across Europe
-  Ongoing foreign marketing effort in UK, Scandinavia...
-  Food retail chains and specialist importers / distributors of confectionery and gourmet foods, Belgian fine food specialties...
-  PLMA (Amsterdam), ANUGA (Cologne), IFE (London)
-  Founded in 1935, over 70 years' honey-processing experience, Belgium's leading quality honey processor; Vast array of honey and honey-related products in a variety of packaging options (from single-portion cups, squeeze bottles and jars to buckets or pallet containers); manufacturing flexibility (bespoke, contract manufacturing, ability to run small series, supply personalized batches and retailer own-label lines); Strict quality monitoring: BRC and IFs certified to Higher Level grade, full traceability of honey sourced globally from a network of reliable suppliers in prime production areas, state-of-the-art processing plant and laboratory facilities, both in-house and outsourced screening for presence of contaminants



MELI
 Handelsstraat 13 | B-8630 Veurne
 T +32 58 31 03 10 | F +32 58 31 03 11
 info@meli.be | www.meli.be

Meroso Foods



-  Premium chocolate truffles
-  *Lemaître* branded as well as private label products available
-  Europe, the Middle East, Japan, Australia, China, Canada
-  USA, CEE countries
-  High-street retailers, distributors
-  Exhibits at ISM (Cologne); regular trade visits to ANUGA (Cologne) and SIAL (Paris)
-  BRC-approved company set up in 1998 offering a comprehensive (9 varieties) range of delicately flaked or dusted gourmet truffles with an exquisite filling; Product innovation (e.g. in-house developed chocolate flaking and cocoa dusting concept);



Marketed also: high-energy cocoa drink (*Hemo* brand), enriched with minerals and vitamins

MEROSO FOODS
 Hogerheidestraat 130 | B-1880 Ramsdonk
 T +32 15 71 40 30 | F +32 15 71 45 00
 info@meroso.com | www.meroso.com

Mol D'art



Single-use chocolate packaging (blisters, trays and inserts), polycarbonate moulds (for moulding chocolates and hollow chocolate figures), multiple-use magnetic moulds;
Chocolate-making equipment and accessories for professional chocolate manufacturers (melting pots, moulding, tempering and enrobing lines, cooling tunnels...)



Proprietary Mol D'art brand



Worldwide (Europe, USA, Africa, China)



Worldwide prospecting effort



Professional chocolate manufacturers, bakery and pastry industries (both industrial and craft)



BELGIAN BAKERY EVENT (Brussels)

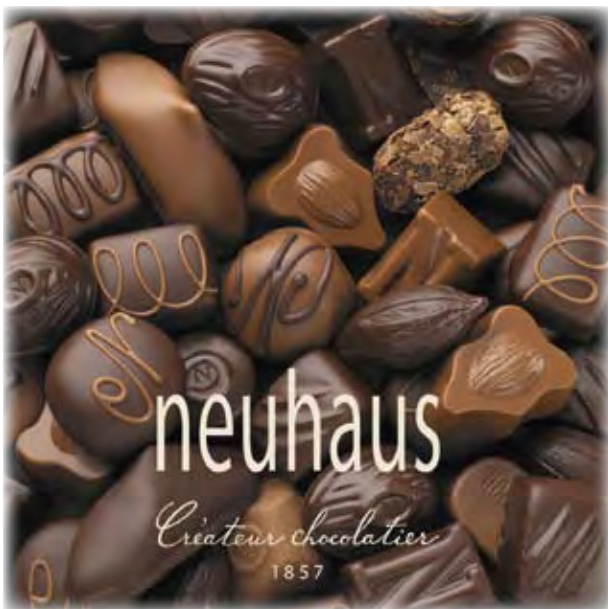


Blisters designed and manufactured in house;
Customized mould and packaging development;
All packaging is food-grade;
References from major Belgian and international chocolate manufacturers (Godiva, Leonidas, Neuhaus-Jeff de Bruges...)



MOL D'ART
Industriepark 16 | B-3290 Webbekom
T +32 13 33 41 77 | F +32 13 33 47 04
info@molart.be | www.molart.be

Neuhaus



High-end luxury pralines, biscuits and chocolate confectionery (bars, tablets, napolitains, truffles, seasonal chocolate products (Easter eggs, chocolate hollow figures), marzipan...)



Proprietary brands only: Neuhaus, Jeff de Bruges, Mondose, Astrio



CEE and West European countries, Asia-Pacific, the Americas, the Middle East, Africa



Worldwide



Duty-free and travel retail branch



ISM (Cologne), TFWA (Cannes and Singapore)



Century-old chocolate-making tradition since 1857;

Global player with over 2000 points-of-sale worldwide;

Undisputed market leader in BELUX in the luxury gourmet chocolate niche (Neuhaus);

Only the very finest-quality ingredients used;

Dynamic development of novel retail formats: proprietary branded retail outlets, franchising, shop-in-shop; Belgian Royal Warrant holder since 2000.



NEUHAUS
Postweg 2 | B-1602 Vlezenbeek
T +32 2 568 22 11 | F +32 2 568 22 07
info@neuhaus.be | www.neuhaus.be



Noble Chocolates

-  Chocolate cups with exquisite natural flavour fillings, available in 4 taste varieties and 25 different flavours: soft creams, hazelnut, fruit and spirits
-  Both branded (*Noble*) and private label products
-  USA, Canada, Scandinavia, France, Germany, Italy, Spain, Greece, Hungary, Singapore, Japan, China, Hong Kong, Taiwan, UAE
-  USA, Canada, Ireland, Germany, The Netherlands, France, CEE countries, Latin America, South Africa
-  Importers, distributors, agents, high-street retailers (high-end department stores), gourmet food outlets, travel retail business, catering and hospitality service providers
-  ISM (Cologne), SIAL (Paris) and a number of regional trade fairs
-  Founded by a 4th generation descendant from a Belgian family, manufacturing premium luxury biscuits of global renown;

Premium-quality ingredients and raw materials used only: pure cocoa-butter based chocolate, no added preservatives...;
Persistent innovative product development: e.g. novelty fruit and liqueur range rolled out at SIAL 2004;

Various pack formats: luxury tin favour box line, bulk-wrapped, food service dispenser displays, travel retail packaging formats...;
HACCP monitoring applied, BRC Higher Level and IFS certified.

Winner of the 2001 UK "Chocolate of the Year" Award and the 2002 SIAL "Selected Trends and Innovations" Award



NOBLE CHOCOLATES
Handelsstraat 5 | B-8630 Veurne
T +32 58 31 77 40 | F +32 58 28 76 70
contact@noble-chocolates.com |
www.noble-chocolates.com |

Chocolaterie Parfait

-  Exclusive customised moulded chocolate products, personalised pralines, bespoke promotional chocolate creations and seasonal chocolate novelties
-  Parfait company-branded products as well as personalised labelling
-  New-to-export company
-  Germany, the Netherlands, France
-  Corporate logo chocolate confectionery market
-  Regular visitor to ISM (Cologne) and SIAL (Paris)
-  Master chocolate maker developing and manufacturing unique bespoke chocolate business gifts (e.g. chocolate tiles ("tuiles") smothered in hazelnuts or miniature car tyre-shaped chocolates);
Only premium-quality ingredients used: 100 % cocoa-butter-based Belgian couverture, no preservatives or colouring added;
Some corporate references : Yokohama, Bekaert, Clovis Matton...



CHOCOLATERIE PARFAIT
Roeselaarsestraat 80 | B-8870 Izegem
T +32 51 31 11 79 | F +32 51 31 11 79
geldhof.johan@skynet.be

Choc-o-lait

-  Finest Belgian chocolate dippers, available in 4 flavours: plain, milk, hazelnut and *Cointreau*
-  *Choc-o-lait* brand; co-branding and private label arrangements available
-  The Netherlands, Germany, Denmark, Sweden, Poland, UK, USA, Canada, Hungary, Ireland, Austria, France, Spain, Estonia, Latvia, Lithuania, Japan
-  Staged market development into Europe, US and Asia
-  Importers and distributors supplying the catering, hospitality and out-of-home markets
-  ISM (Cologne), HORECAVA (Amsterdam), DRINKTEC (Munich), HOTELYMPIA (London), CHOCO-LATÉ (Bruges-Belgium), HORECA EXPO (Ghent, Belgium), TAVOLA (Courtrai-Belgium), along with a number of regional trade events in priority export markets; Regular trade visits to other major food-related trade events like ANUGA (Cologne), SIAL (Paris)...
-  Original convenience concept: customers prepare their own steaming "cuppa" deliciously hot chocolate by swirling the Choc-o-lait stick, topped by a square lump of the finest real Belgian chocolate, in a mug of hot milk. Alternatively, it can also simply be enjoyed as a "chocolate on a stick";

The Choc-o-lait line is a stylish quality product, the perfect addition to any existing range of hot drinks, catering also for low-fat dieters or other health-conscious customers, e.g. by using reduced-fat milk or soy milk. It comes with a matching mug and a range of at-retail promotional material;

Premium quality product made of finest ingredients: Callebaut couverture chocolate, proprietary Cointreau liqueur, recipes thoroughly lab-tested by the Callebaut company...; Winner of the 2006 Silver Tavola Award for most innovative product in the "catering and hospitality" category



CHOC-O-LAIT - PARTY PARTNERS
 Ambachtsweg 18 | B - 9820 Merelbeke
 T + 32 9 282 86 77 | F +32 9 282 20 77
 info@choc-o-lait.be | www.choc-o-lait.be

Confiserie Pascaline

-  Hand-crafted, organic/Fair Trade, hard-boiled **cough sweets** and **nougat**, equally organic and Fair Trade; 5 standard flavours available, more flavours developed on request
-  *Pascaline*-branded (home market) and a number of retailer own-labels available
-  Belgium, the Netherlands, UK, Scandinavia, Luxembourg, Switzerland
-  France, Germany, Switzerland, Austria
-  Organic food retailers and wholesalers
-  ISM (Cologne) and BIOFACH (Nuremberg)
-  Organic range certified by the Belgian BE-02 organic certification body;
 Social content: entire organic range carries the Fair Trade mark and is *Max Havelaar* approved;
 Supplier to all major organic retail outlets in Belgium;

Product development effort: organic nougat speciality developed in house, organic nougat granulate, chocolate with specks of nougat granules...



CONFISERIE PASCALINE bvba
 Beukenstraat 33 | B-1502 Lembeek
 T +32 2 356 98 03 | F +32 2 356 98 73
 info@pascaline.be | www.pascaline.be

Portion Pack Belgium



MENU Individually-wrapped biscuits and chocolate confectionery: neapolitains, bars, truffles, pralines, miniature tablets, marzipan, assortments, seasonal ranges (Christmas, Valentine's day, Easter, Fall...)

R Branded (**Cocachoc** and **Elite**) and customer-own label

Globe Europe, Japan

Glasses Italy, UK, Greece, USA, China

Heart High-street retailers and supermarket chains, agents, importers, catering and hospitality industry, coffee roasters

Building ISM (Cologne), SIRHA (Lyon), HOSTELCO (Barcelona), SIC (Milan), HORECA EXPO (Ghent)

Hand Extensive product range for the catering, hospitality and the consumer/retail sectors; BRC and IFS certified; Vast range of packaging formats: flow-pack, bulk-packed, customized corporate and retail packaging formats...;

Part of PortionPack Europe, Europe's leading provider of portion-size packaging;



Preferred partner with major international retailers (Aldi, Delhaize, Colruyt, Système U...) and premium brand owners (Douwe Egberts, Delacre, Jules Destrooper, Desobry, Duc d'O Chocolaterie...);

Official licensee for a number of Belgian television celebrity children's programmes (Studio 100).

PORTION PACK BELGIUM

Toekomstlaan 49 | B-2200 Herentals

T +32 14 25 96 00 | F +32 14 22 44 43

info@portionpack.be | www.portionpack .be

Pralibel

MENU Semi-artisanal Belgian chocolates (both branded and private label, bulk and prepacked)

Fairtrade Belgian chocolates (branded and private label)

Globe Active in over 45 countries worldwide

Glasses All countries, except Western Europe

Heart OEM business; Worldwide Fairtrade market; Traditional gourmet, chocolate and other speciality foods wholesalers, importers and high-street retailers (department stores, hypermarkets,...)

Building ISM (Cologne), FODEX JAPAN (Tokyo)



Hand State-of-the-art production environment and ERP-guided facilities; IFS and BRC-certified producer; Premium-quality ingredients (100% cocoa butter, GMO-free...) and in-house made fillings;

Wide range of bulk chocolates (over 150 different chocolates) and gift-packed packaging options available.

Winner of the 2008 Red Dot Design Award for its *Chocolate Meets...* concept, successfully marrying carefully selected chocolate varieties to wine, coffee, tea and liqueurs or spirits.



PRALIBEL

Jagershoek 21 | B-8570 Vichte

T +32 56 78 80 80 | F +32 56 78 80 88

info@pralibel.be | www.pralibel.be

www.luxury-belgian-chocolate.com

Prefamac

-  Extensive range of industrial and artisan chocolate manufacturing equipment and accessories for moulding (with a brand new range of chocolate moulds launched in 2008), melting, tempering, enrobing, cooling, flaking, pumping, conveying, spinning, heating, depositing...
-  Proprietary *Prefamac* equipment
-  Worldwide
-  Worldwide market expansion effort
-  Selected distributors, agents/brokers and industrial end-users in the chocolate, confectionery and biscuit manufacturing industries
-  ProSweets / ISM (Cologne)
-  20 years' expertise in chocolate manufacturing equipment and an impressive export track record (up to 95% of overall output exported to 95 countries worldwide);
Constant R&D effort and innovative engineering development, resulting in regular roll-outs of advanced equipment and chocolate moulds (e.g. *Switch* multi-purpose enrobing machine, *Power Plus* cooling tunnel, *Continua* continuous tempering machine...); Customisation is the company's middle name;
Preferred equipment supplier of many top brand-owning confectionery and biscuit manufacturers and during the "World Chocolate Masters" contest; Winner of the 1998 Hermes business performance Award and the 1999 Women in Enterprise Development Award, shortlisted for the 2003 Flanders Exporter of the Year Award.



PREFAMAC
 Industrial Zone Zolder-Lummen 1058
 Dellestraat 11A | B-3560 Lummen
 T +32 13 52 18 84 | F +32 13 52 18 48
 info@prefamac.com | www.prefamac.com



Prostor



-  Marshmallow articles in various shapes, flavours, colours and packaging formats; Sugar and fat-free marshmallows (low-calorie, tooth-friendly, natural colourings); Seasonal and occasion-related product range (Christmas, Valentine's, Easter, Halloween)
-  Branded (Mellow Party) and various private label products
-  EU countries and the USA
-  New EU member states
-  Europe-wide distributors
-  Annual presence at ISM (Cologne)
-  BRC approved (Grade A);
Various pack formats (transwrap-bagged, clip-closure cone bags and Santa boots, bulk-packaged);
Innovative novelty product development: sugar and fat-free marshmallows, barbecue marshmallows for toasting...



PROSTOR
 Samelstraat 59 | B-9170 Sint-Gillis-Waas
 T +32 3 770 82 07 | F +32 3 770 62 70
 info@mellow-party.com | www.mellow-party.be

Ravico

- MENU** Raw materials/ingredients for professional food manufacturers and foodservice operators: chocolate couverture, cups, decorations and other speciality items for filling, icing, glazing, coating..., pastries, bakery ingredients and mixes, raw materials for pastry and ice cream processing
Bulk or customized packaging options available (150g to 1kg bags and taster packs, filled with choc buttons, callets, sugar diamonds...
- R** Branded (*Ravico*), as well as unbranded or private label products
- Globe** Over 25 countries worldwide: Scandinavia, USA, Canada, UK, Ireland, France, Germany, the Netherlands, Australia, Russia, Taiwan, Singapore, Hong Kong, Korea, Japan, Saudi Arabia...
- Glasses** Continued worldwide marketing effort
- Heart** Chocolate, confectionery, bakery, pastry and ice-cream manufacturers, hospitality, foodservice and catering sector, bakery ingredients' wholesalers
- Building** ISM and ANUGA (Cologne), SIAL (Paris), SIRHA (Lyon), FOOD EX JAPAN (Tokyo)
- Hand** Company set up as early as 1907 as a trading company specialized in supplies for and from the colonial territories (*Ravitaillement Colonial*);

This company, still 100% family-owned to this day has continually expanded its business, manufacturing and exporting a truly vast array of **Belgian Specialities** the world over, from raw materials through to consumer retail products. HACCP and self-monitoring industry standards are fully complied with. In 2008 Ravico USA was set up to cover the US market.

RAVICO
a belgian tradition



RAVICO

St. Kristoffelstraat 39 | B-1840 Londerzeel
T +32 52 31 94 20 | F +32 52 31 94 29
info@ravico.com | www.ravico.com

Rial Confiserie

- MENU** **Lollipops** in a variety of shapes (flat, ball, heart-shaped...) and flavours ranging from "all-time favourites" like lemon, orange, apple, raspberry, cola, cherry, milk, caramel, ice-cream...) to more novel flavours like salty liquorice, sour or nougat (fruit-flavoured or chocolate compound-coated) through to **sugar-free lollipops**
- R** *Rial* branded and customer private label products
- Globe** The Netherlands, France, Italy, Germany, UK
- Glasses** Europe
- Heart** Importers, agents and high-street retailers
- Building** ISM (Cologne), SIAL (Paris)
- Hand** Over 25 years of lollipop manufacturing experience; Fully home-made product range; Custom product development and various pack formats (bulk-packaged, drums, retail countline hanging bags...)



RIAL CONFISERIE

Pannenbakkersstraat 2A | B-8552 Zwevegem
T +32 56 75 89 06 F +32 56 75 99 06
confiserie.rial@scarlet.be | www.rial-lolly.com

Rigaux Chocolaterie



RIGAUX
Finest Belgian Chocolates



RIGAUX CHOCOLATERIE

Lepelstraat 20 | B-9660 Brakel

T +32 55 42 57 22 | F +32 55 42 64 58

rigaux@euphony.net.be | www.chocolaterierigaux.be



Premium chocolates, petit fours and ball truffles in a variety of flavours, inclusions and fillings; Seasonal and special occasion product range (chocolates, hollow figures...)



Rigaux branded and customer own-brand label products



Some 12 countries (Benelux, Germany UK, USA, Japan...)

Worldwide market expansion sought;



Ongoing marketing effort in European markets like Switzerland, Scandinavia, Austria, UK, Spain, the Netherlands, Italy, France, Germany



High-street retailers and trade intermediaries: importers, distributors, agents



ISM (Cologne)



Set up in 1986, based on 50 years' experience in the bakery, pastry and confectionery lines of business; the company is an established name on the Belgian chocolate confectionery market and attains ever-increasing export performance levels. As business size has outgrown the current premises, a brand-new factory has been purpose-built to the highest standards...

Broad luxury range of artisan hand-crafted gourmet products, using carefully selected and locally sourced quality ingredients; Several packaging options available: various-sized ballotins and other luxury gift boxes, seasonal and bespoke packaging solutions bulk-packed, continual development of novel pack formats...

Confiserie Roodthoof



High-quality Belgian toffees and sweets, chocolate-enrobed toffees, marzipan products and certified organic toffees; Premium range of 8 flavoured toffee varieties branded Our Original Belgian Toffees[®], based on original recipes dating back to the 1920s: Chocomint, Chocolate, Butter, Coconut, Mint, Liquorice & Mint, Milk and Coffee. Another top favourite is the single twist-wrapped coffee-flavoured Caramella Mokatine[®], a true icon in Belgian traditional confectionery.



Roodthoof branded and private label products



Benelux, Europe



Europe, Middle East, Asia, North America



Brand positioning at high-end department stores and other specialist gourmet outlets



ISM (Cologne)



Third-generation, family-owned confectionery manufacturers since 1925;

Top-quality ingredients and traditional flavourings used Particular attention to design and development of stylish wrapping and appealing luxury packaging; Various pack formats are available: bulk-packed and prepacked sachets, tins

Confiserie Roodthoof
Estd. 1925



CONFISERIE ROODTHOOF

Lange Leemstraat 376 | B-2018 Antwerpen

T +32 3 230 94 40 | F +32 3 239 02 30

export@roodthoof.be | www.roodthoof.be

Rovacos

-  Comprehensive product range of both edible (sugar-, jelly, chocolate and marzipan-based) and inedible seasonal / special occasion or otherwise-themed decoration and topping items for the bakery, pastry, confectionery, chocolate and ice-cream industries
-  Rovacos company-branded beside many private label offerings
-  Worldwide
-  Continuous overseas marketing effort in Italy, Greece, Jordan, Algeria, Israel, the Lebanon, UAE...
-  Various types of trade intermediaries sought: purchasers in the bakery, confectionery, chocolate and ice-cream industries, (delivered) wholesalers or cash&carry operators supplying these particular industries
-  ISM (Cologne), GULFOOD (Dubai)
-  Originally set up in 1958, the Rovacos company boasts some 50 years' experience in the particular niche of cake and dessert decoration items;

Fully-owned and operated production plants in Croatia and Thailand; Persistent creative development of novelty items for an ever-widening range of applications (fun, festive, seasonal, special occasion, entertainment and diversely themed decorative topping items...)



ROVACOS
 Robbrechtsstraat 30-32 | B-1780 Wemmel
 T +32 2 460 40 65 | F +32 2 460 74 59
 infos@rovacos.be | www.rovacos.be

Savat Confiserie



-  Hand-crafted marshmallow figurines, mallow pops and other creations made up of bits of marshmallow, gums and jellies; Full range of holiday season and special occasion products
-  Branded (*Savat*) as well as own-brand products
-  Ireland, UK, the Netherlands, Spain, Portugal, France, Germany, Greece, Australia
-  Rest of Europe
-  Importers/distributors
-  ISM (Cologne)
-  Over 100 marshmallow designs and creations available;



Dynamic (contract) product development in line with market trends and customer taste;

Various packaging solutions on offer: hanging bags, cone bags, flow-pack, bulk-packaged, P.O.S. countline and retail display units...

SAVAT CONFISERIE
 Sluizeken 21 | B-9620 Zottegem
 T +32 9 361 27 90 | F +32 9 361 16 77
 savat.info@skynet.be | www.savat.com



Smet International



- Chocolate decorations: handcrafted cups, napkin rings", drops, pencils, shavings, chunks, mocha beans...; Seasonal hollow chocolate figures (coloured or plain); More...Various sprinkle toppings and candied fruit
- Smet branded, as well as unbranded or private labelling available
- Most European countries (Benelux, Germany, UK, France, Greece, Italy, Portugal, Spain, Scandinavia, Austria, Switzerland), USA, Canada, Taiwan, Australia
- Poland, Czech Republic, Hungary, Russia, Asia
- Importers, high-street retailers, industrial ice-cream, pastry, cake and breakfast cereals manufacturers
- FOOD INGREDIENTS EUROPE
- Over 40 years of branch experience; HACCP applied throughout manufacturing process; Vast standard product range and innovative, bespoke product development (e.g. novelty twin-grooved mocha bean, the aerated chocolate drops, coloured and flavoured chocolate items); References from major established brand leaders; Fully-owned production plant in Poland, specialized in hand-finished hollows.

SMET INTERNATIONAL
 Antwerpsesteenweg 150 | B - 2390 Malle
 T +32 3 311 70 00 | F +32 3 311 79 46
 info@smet.be | www.smet.be

Speculla

Speculoos spread... a close relative of the caramelized biscuit, but in the guise of an unctuous sandwich spread, sweet and delicately spiced, granular in texture and specked with *speculoos* biscuit granules, naturally flavoured or with Belgian chocolate blended in.

The *Speculla* offering is available in a host of packaging formats, adapted to a variety of food distribution channels: single-portion 30g. miniature jars (for the hospitality, catering and giftables market), 180g retail-sized jars and 1kg catering-size buckets, marketed across Belgium, the Netherlands and Luxembourg under the *Speculla* brand name or private label arrangements.



- **Hospitality, catering and foodservice industries**
 - **Retail:** food brokers and specialist wholesalers, supplying higher-end speciality food outlets, delicatessens, convenience stores and (small-scale) grocery retail...
 - **Food processing:** ice cream, dessert and bake-off products manufacturers...
 - **Licensed co-manufacturing** agreements considered

Germany, France, United Kingdom, Greece, Italy, Spain, Croatia, Serbia, Slovenia, Montenegro, Albania, Romania, Bulgaria...

The story of speculoos spread really originated in 2005 as an inventive idea by Mr. De Maeyer, former nutritionist at a local care home. Having witnessed the (messy) breakfast table ritual of elderly residents struggling to spread their coffee-soaked caramelized biscuits onto a slice of bread, he embarked on a mission to have them enjoy their favourite biscuit more conveniently. 3 years of painstaking trial recipe development, reformulation and artisan preparation eventually resulted in the novelty *Speculla* spread, combining the familiar flavour, texture and mouth feel of the Flemish iconic biscuit.



Picked up by the Flemish TV show "de Bedenkers" (the Inventors), things really took off and the innovative spread - meanwhile protected by EP patent 1806055 - was an instant success.



Speculla now operates a custom-built, fully-automated plant, which on a daily basis turns out 3500 jars of the delicacy (with spare capacity up to 10,000 units a day).

Ongoing product development is focused on new *foodpairing* flavour blends and broadening the product range with other *speculoos*-based confections (wafers and chocolates).

Speculla - Creative Spread Innovations
 Brandheide 13 | B-2880 Bornem
 T +32 485 55 29 50 | F +32 03 825 60 05
 dirk@speculla.be | www.speculla.be

Sueda - Coco-Rico

-  Fondant sugar confectionery and filled praline chocolates
-  Branded (*Sueda - Coco-Rico*) and bulk-delivered, unbranded or private label
-  France, Germany
-  The Netherlands, Germany, UK
-  Importers, distributors and retail stores



ISM (Cologne)

-  Small family-owned business looking back on 5 generations of experience in confectionery craftsmanship;

-  Broad range of chocolates and traditional fondant sugar confectionery, delicately gloss-finished and with true nostalgic appeal, both year-round and seasonal or occasion-themed: Christmas, Saint Nicholas, Easter, Fall, Summer...); finest ingredients used: 100% pure cocoa-based Callebaut chocolate, natural flavourings only; Member of FENACO, the Royal Association of Belgian Master Chocolate Makers and Confectioners



SUEDA - COCO-RICO
 Destelbergenstraat 40 | B-9040 Gent
 T +32 9 228 60 27 | F +32 9 229 29 57
 info@sueda.be | www.sueda.be


United Sweets

Custom repackaging operations for confectionery...


... in various types of bags and pouches, topped with a header card, to be hung on display racks (holding from 12 to 42 confectionery varieties).

Header cards present a number of benefits:

- attractive hanging presentation set-up for a broad range of confectionery ;
- maximum visibility and strengthened brand identity on a minimum amount of shop floor space; optimum impact on "impulse purchasing" behaviour;
- flexibility as to the range of confectionery products on display, facilitating the launch of new additions

-  Besides its custom repackaging activities and comprehensive private label operations, United Sweets also carries 3 company brands, *Lollywood* and *Kikidi* (vast branded confectionery lines) and *American Fun Food*, featuring candy floss, foam sweets and chocolate-coated mallows, popcorn, flying saucers..., all packed in resealable beakers.

-  Stockists and retailers, confectionery distributors, cash-and-carries or delivered (confectionery) wholesalers, confectionery manufacturers (for co-packing arrangements)







-  Established in 2002, United Sweets has gained a solid reputation as a custom repackaging specialist for confectionery. Operating advanced processing and packaging equipment in compliance with the most stringent hygiene and food safety standards, it provides customers with an outstanding level of service, ranging from basic co-packing and repackaging bulk-delivered sweets to full-service treatment, including product selection and sourcing assistance and bespoke processing, packing and labelling. Unites Sweets boasts first-rate references from major confectionery brand-owners or wholesalers like Haribo, Candy Toys, Ameal Candy World...



UNITED SWEETS nv
 Noordkaai 18 | B-8870 Izegem
 T +32 51 31 93 30 | F +32 51 31 98 18
 info@unitedsweets.be | www.unitedsweets.be

Sukerbuyc



-  Hand-made artisan chocolates and marzipan
-  Sukerbuyc brand
-  Worldwide (notably through its on-line sales website)
-  Worldwide market reconnaissance
-  Customers operating in the premium end of the chocolate market
-  Artisan chocolate-maker established in 1977 in the heart of the historic town centre of Bruges, currently running a chocolate workshop, store and adjoining coffee shop. Over the years, Sukerbuyc has developed into one of Bruges' most reputed artisan chocolate-makers; No compromises made as to the time-honoured, jealously-guarded recipes, the finest-quality ingredients and the dedication to a traditional craft manufacturing process...







Impressive everyday and seasonal range of over 90 chocolates and chocolate specialities (drops, truffles, candied ginger and orange rinds, mendiants, seashells and the iconic Lace selection of crispy chocolate thins); Breadth of choice in pack formats: from ballotin favour boxes to luxury packagings (e.g. the upscale range of tins, featuring images of the scenic magnificence of Bruges)

Sukerbuyc also maintains a dedicated on-line sales website: www.choc-online.be

SUKERBUYC

Katelijnestraat 5 | B-8000 Brugge
T +32 50 33 08 87 | F +32 50 67 65 66
info@sukerbuyc.be | www.sukerbuyc.be

Sweet Line

-  Artisan-made pralines, truffles (plain or with added rum, Cointreau or Grand-Marnier) and seasonal, hand-painted chocolate hollow goods; Additional range of no-sugar-added (maltitol-sweetened) pralines and ice cream creations
-  Pralines Van Nevel branded products only
-  Successful export ventures in Germany, France and Dubai
-  UK, France and Germany
-  Trade partners or intermediaries operating in the premium end of the gourmet chocolate market; Volume market entry not sought
-  The Sweet Line company was set up in 1997, drawing on a family tradition stretching back to 1982. The present owner is a young, ambitious, true-to-his-craft chocolate-maker, running a small family-owned chocolate workshop, equipped with state-of-the-art machinery able to cope with capacity increases;

Highest-quality standards pursued and only the finest-quality ingredients for moulding, filling, enrobing, piping... (100% pure cocoa-butter based *Barry Callebaut* couverture of the highest grade and with the highest cocoa content (known by the trade as milk 665 en fondant 835), farm-fresh dairy butter, no preservatives or colouring agents added;

Its butter truffle won the 1995 European Golden Laurel Food Award for best regional speciality product;

Varous pack options available (prepacked in ballotin favour boxes or bulk-delivered to customer specification)



Sweet Line

SWEET LINE



Woumenweg 5 | B-8600 Diksmuide
T +32 51 51 04 34 | F +32 51 51 00 24
jeroen.bailleul@skynet.be | www.sweetline.be

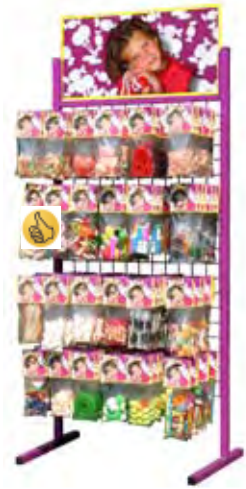
Sweet-Pack



SWEET-PACK

H. Heymansstraat 5 | B-3920 Lommel
T +32 11 55 38 94 | F +32 11 55 41 88
info@sweetpack.be | www.sweetpack.be

-  Sweetpack offers custom repackaging services for confectionery (cello cone bags or cornets, assortments, retail display cases and other countline units...), private label and retailer own-label repackaging of confectionery ranges, including hard-boiled candies, flying saucers, gummies, no-sugar-added gummies, kosher gummies, toys and candies, lollipops, marshmallows,...
-  Repackaging of both branded (*Sweet-Pack*) and unbranded or private label confectionery products



 European markets mainly (Germany, the Netherlands, Scandinavia, Luxembourg, France), Taiwan...


 Continuous worldwide marketing effort.

 High-street retailers, confectionery importers, distributors and wholesalers.

ISM (Cologne)


Sweet Pack, currently part of the Ravico group, was founded in 2000 as a result of the joint-venture between sweets manufacturers, the Candy Party and Confiserie De Neet. Benefiting from Ravico's proven track record in worldwide confectionery exports, Sweet-Pack has increasingly grown into an international candy exporter to be reckoned with, able to handle and deliver both small and large batches of product to customers at home and abroad.


DD Engineering

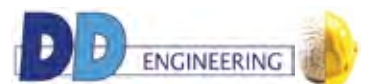
 Design, construction and operation of advanced, fine-tuned and upgraded standard and custom-built machinery and equipment for the chocolate and biscuit-processing industry; Optimization of the production process, competitive studies of technical equipment, plant engineering, machinery CE regulation, Atex (zoning reports and explosion tests by in-house lab), programming, start-up and machinery utilization follow-up, after-sales service, maintenance contracts, (sustainable) energy optimization, construction support, determination of utilities.

 *K&K Machinery* (sole distributor in Europe for the eponymous Turkish manufacturer of chocolate processing machinery);
DD Engineering (custom-built specialist machinery and prototyping).

  Marketing effort across Europe for distribution, installation and start-up operations of K&K chocolate-making machinery; Engineering projects throughout Europe and further expansion sought to global markets.

 Food processing companies (especially those involved in chocolate and biscuit-making, potato and vegetable-processing, ready meals preparation, the dairy industry, meat and oil processing...)

 Customized solutions provider for comprehensive manufacturing processes: engineering (utilities), automation (plc), safety (CE, Atex), special and standard machinery and equipment, consultancy, energy



DD ENGINEERING

Sint-Krispijnstraat 7 | B - 8900 Ieper
T +32 57 42 15 21 | F +32 57 42 15 12
info@ddeng.be | www.ddeng.be

Confiserie Thijs

-  Soft gums, lollipops (both boiled sugar and nougat) and bonbons, tricolour gums and salmiak-nougat lollipops and bonbons
-  Branded products (*Confiserie Thijs*) as well as numerous retailer private labels
-  France, Spain, Italy, UK, Germany, the Netherlands, Switzerland, Austria, Sweden, Denmark, Norway...
-  France, UK, Ireland, Germany, Austria, Switzerland, Portugal, Finland, Greece, Poland, Hungary
-  Importers / Distributors
-  ISM (Cologne) - triennial participation
-  Third-generation confectioners with over 75 years of tradition;

BRC Higher Level certified;

Broad standard range and bespoke development of novelty sweets (gluten-free range, bespoke colours, flavours...);


Listed supplier to major retailers (Colruyt, GB, Delhaize, Carrefour, Anbel...)







THIJS CONFISERIE
 Industriepark Noord 20 | B-9100 Sint-Niklaas
 T +32 3 7661818 | F +32 3 776 90 43
 info@confiserie-thijs.be | www.confiserie-thijs.com

Trefin Confiserie



-  Broad and varied range of sugar and chocolate confectionery: bonbons, toffees, chocolate seashells, heart-shaped filled chocolates, truffles and filled neapolitan chocolates, seasonal assorted chocolate Easter eggs, hard-boiled sweets in over 20 flavours (mint, fruit, coffee, butter, butterscotch... and multiple assortments); Additional range of no-added-sugar chocolate seashells

-  **Trefin**-branded and private label packaging
-  Over 45 countries worldwide
-  Special prospecting effort into new EU countries
-  Importers, distributors, high-street retailers (supermarkets and department stores)
-  ISM (Cologne), FOODEX JAPAN (Tokyo), SWEETS MIDDLE EAST (Dubai), SIAL (Paris)

 Major Belgian sugar and chocolate confectioner, boasting worldwide export sales and 80 years' experience in manufacturing some of the most iconic sweets on the Belgian confectionery market (e.g. the *Hartmint* hard-boiled mint sweets); Extensive range of bulk and consumer packaging formats, both seasonal and year-round: prepacked, countline-ready, family-packed, gift-boxed, tinned, in baskets, tinned, in baskets, hampers, point-of-sale display units...; Premium-quality ingredients used only: no colourings, no GMO; Trefin is BRC and IFS certified



TREFIN CONFISERIE
 Waaslandlaan 5 | B-9160 Lokeren
 T +32 9 340 59 20 | F +32 9 340 59 30
 info@trefin.com | www.trefin.com

Sweet Candy Maker

-  Hard-boiled sugar confectionery: traditional rock candy sticks, croc tears, rock lollipops, mimi lollipops, chewy sticks and traditional Dutch candy items
-  Company brands (*Sweet Candy Maker* and *Candy Plus*), as well as private label products
-  The Netherlands, Germany, UK, France, Scandinavian countries
-  Ongoing marketing effort throughout Europe
-  Various types of business partnerships sought, depending on target market and sales strategy.
-  ISM (Cologne)
-  Sweet Candy Maker is a newly-established company following the takeover of confectionery producers "Twin Sweets" and "De Grens", both specialist producers of hard-boiled sugar confectionery, boasting over 20 years of manufacturing experience.

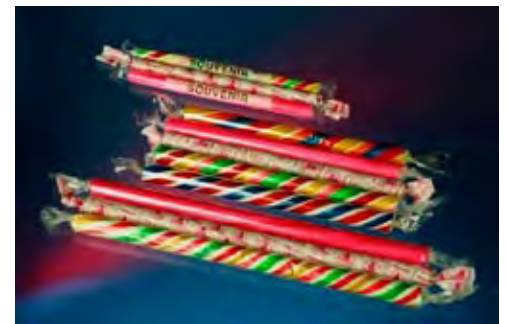


SWEET CANDY MAKER

Abdijlaan 17 | B-8460 Oudenburg
T +32 59 27 83 96 | F +32 59 27 54 80
lies@sweetcandymaker.com

Broad range of genuine, traditional, all-time favourite sweets, available in a variety of colours, flavours, sizes (from bite-size 4g items, regular to giant 150g chunks) and packaging formats (individually-wrapped, in drums, shelf-ready sachets, countline display units...).

All of these products are essentially artisan-made even though manufacturing takes place in a BRC certified industrial manufacturing environment.



Valentino Chocolatier



-  Premium Belgian chocolates
-  The *Valentino Chocolatier* brand is a well-established one, with 75 branded chocolate boutiques carrying the *Valentino* fascia, both in Belgium and abroad. The *Grand-Place* brand features the glorious Brussels main square setting to promote premium Belgian chocolates internationally;
-  Half of the company's output is sold on the Belgian market, the other 50% is destined for export to 30 countries worldwide. All European countries are covered, with France, the UK and Germany holding the top three spots in the league table. Further afield, the USA, China (with 12 branded shops) and Japan are among Valentino's main markets.
-  Developing and consolidating existing export markets is a top priority at present. Major markets targeted are the USA, Canada and the Scandinavian and Eastern European countries.
-  Importers, distributors, specialist retail trade and agents
-  Regular exhibitor at ISM and ANUGA (Cologne), ALIMENTARIA (Barcelona), FEDOBA (Brussels) and SALON DU CHOCOLAT (Paris)
-  Valentino's vast product range consists of 80 different varieties of chocolates, truffles, chocolate figures, Easter eggs, bars, mini tablets and other chocolate specialties;
A large variety of both traditional and contemporarily trendy packaging formats is available: Belgian ballotins, luxury boxes, seasonal outer wrappings, Easter and Valentine-themed favour boxes, chocolate hampers and standard bulk cartons...
The company puts a great deal of effort into new product development and launches one chocolate novelty a month across its 75 Valentino-branded stores in Belgium and abroad.

Valentino
chocolatier

VALENTINO CHOCOLATIER
Ninoofsesteenweg 1026 | B-1703 Schepdaal
T +32 2 567 05 71 | F +32 2 567 05 88
info@valentino.be | www.valentino.be

Van Damme Confiserie

MENU Complete range of marshmallow products in a variety of shapes, flavours, colours, fillings... Year-round and seasonal / special occasion range (Valentine's, Halloween, Easter, Christmas, BBQ ranges)

® Branded (*Van Damme Marshmallows*), as well as private label contracts

🌐 Worldwide

♥ Importers, distributors, agents

🏠 ISM (Cologne), FANCY FOOD SHOWS (USA), ALIMENTARIA (Barcelona), PLMA (Amsterdam), SIAL (Paris)

👍 At Van Damme Confiserie, one of Europe's major marshmallow manufacturers, customization is not just a shallow notion: your most specific demands (for new products, bespoke packaging and tailored shipping and transport solutions) are instantly met with enthusiasm.

So why not complement your orders for standard mallows with some great mallow items from our broad seasonal and special-occasion offering: Valentine's day, Easter, Halloween, Christmas or the BBQ range ?

That's a full year's supply of great melt-in-the-mouth delicacies sorted out. Let's share the sweet taste of success and enjoy !



VAN DAMME CONFISERIE

Voordestraat 34 | B-9230 Wetteren

T +32 9 366 08 29 | F +32 9 366 07 91

info@vandammegroup.com | www.vandammegroup.com

Vermeiren Princeps

MENU Speculoos spread...

... or, if you like, caramelized biscuits, readily spreadable "from the jar", a moreish alternative to marmalade, chocolate spread or peanut butter, from the trusted *Vermeiren* brand.

Vermeiren Princeps is Belgium's second most important manufacturer of speculoos (caramelized biscuits), its flagship product since 1919.










Operating fully-automated baking equipment, the company bakes as many as 7 varieties of this most popular biscuit. Besides holding a 20% share of its home market, Vermeiren Princeps exports over a third of its production across Europe and beyond.

In autumn 2008, tapping into the latest craze in sandwich spreads, the company launched its long-awaited Vermeiren speculoos spread, another example of the company's dynamic product development and its first non-biscuit (but equally "speculiar") addition to its product portfolio.

The novelty spread is prepared to the company's time-honoured, traditional recipes for its original speculoos biscuits, with only the finest ingredients and raw materials used (blonde sugar candy and raw cane sugar, balanced spice mixes, natural vegetable oil and fat blends...

VERMEIREN PRINCEPS nv
Klein Mechelen 73 | B-2880 Bornem
T +32 3 897 15 40 | F +32 3 897 15 49
info@vermeirenprinceps.be | www.vermeirenprinceps.be

Vandenbulcke Confiserie

-  Chocolate confectionery: pralines, seashells, chocolate "forest nuts", flaked truffles, *Fairtrade* seashells and products for the holiday season (Easter, Christmas...)
-  Branded (*Vandenbulcke Chocolatier* and *Chevalier de Courtrai*) along with private and distributors' own label products
-  30 countries worldwide in Europe, Asia, USA, Australia, Middle-East
-  CEE countries, Southern Europa, South Africa
-  Importers, distributors, agents
-  ISM (Cologne), FOODEX JAPAN (Tokyo)
-  Family-owned company with a long-standing chocolate manufacturing tradition since 1949 and a proven sales record on the international chocolate market;

Extensive 70-varieties product array;

Creative packaging solutions: numerous pack formats available (favour boxes, trays, wicker baskets, bulk-packaged...)









VANDENBULCKE CONFISERIE

Oude Ieperseweg 64 | B-8501 Heule

T +32 56 36 40 80 | F +32 56 36 40 89

info@vandenbulcke.com | www.vandenbulcke.com

Verleye Chocolaterie

-  Quality Belgian chocolates (personalised, special-occasion, themed and seasonal); Novelty Jokers range, including chocolates with a rich smooth hazelnut filling in the shapes of card-game indices (clubs, diamonds, hearts and spades)
-  Both branded (Verleye) and private label lines available
-  New-to-export company
-  Germany, France, The Netherlands
-  Retail trade, importers, airport duty-free and travel retail outlets, the corporate market for business giftables... Marketing approach may vary according to market/outlet/customer (various options to be examined, ranging from self-run in-store delivery service to trade intermediation)
-  For over a decade now, the company's founder and present manager, Jan Verleye, has been active in artisan chocolate, biscuits and pastry manufacturing for a variety of occasions and providing corporate personalisation, even for small-quantity orders; Innovative customised product development: exclusive in-house design and manufacturing of the unique Jokers range, reflecting the city of Turnhout's leading role as a global manufacturer of playing cards; Member of the Master Baker Richemont Club Belgium, fostering quality and creativity in the bakery, pastry, chocolate, confectionery and ice-cream making crafts;

Do visit the splendidly designed, multilingual website:
www.verleye-chocolaterie.be



VERLEYE CHOCOLATERIE

Slachthuisstraat 30 | B-2300 Turnhout

T +32 14 43 90 73 | F +32 14 43 90 74

info@verleye-chocolaterie.be | www.verleye-chocolaterie.be

Vital 1926



VITAL 1926 nv
Vaart Links 61 | B-9850 Nevele
T +32 9 371 63 13 | F +32 9 371 84 28
info@vital.be | www.vital.be

-  High-quality consumer nougat products and chocolate confectionery (nougat-based and hand-crafted)
Nougat ingredients (granules, cream) for professional customers
-  Vital®-branded products
-  Europe and various Asian and Middle East countries.
-  China, India, Indonesia, Japan, Canada, USA, South America, Central Europe
-  Importers of higher-end candy and chocolate confectionery
Industrial manufacturers: biscuits and pastry, ice cream, chocolate products, breakfast cereals, energy, cereal and sports bars (functional foods).
-  ISM (Cologne), FOOD INGREDIENTS EUROPE (Frankfurt), FOOD & HOTEL ASIA (Singapore)
-  Winner of the 1986 Barcelona International Food Trophy (World's Best Nougat Award); third-generation nougat manufacturers, 82 years' experience (company founded in 1926), combining traditional craftsmanship and artisan recipes with the latest technological processing capacity; Broad standard product range in a variety of shapes, flavours, textures, inclusions and pack formats (consumer, retail, industrial, catering/food service...);

Premium-quality ingredients, no preservatives or artificial colouring agents, HACCP quality monitoring applied, kosher and halal certified; Preferential supplier to international retailers and premium chocolate manufacturers (Waitrose, Thorntons, John Lewis, Cadbury Schweppes, Masterfoods Middle East, Neuhaus, Godiva, Leonidas, Gudrun, Van Parys, IJsboerke, Union Cacao, Droste, Maestrani, Kraft Foods Germany, Arcor...)

Weyn's Honingbedrijf

-  Semi-artisan processing, conditioning and packing of honey (monofloral, polyfloral, organic...) for consumer and professional use: both set and creamy honey varieties.
Honey-containing fine food specialities (e.g. honey-sweetened chocolate spread, ginger and spice breakfast cake, caramelised biscuits, cough drops...)
-  Company brands Weyn's, Ruchers du Terroir, Butiflor, Green Leaf, Honey Selection (organic range) as well as many unbranded products for private labelling
-  The Netherlands, Germany, UK, Poland
-  Market reconnaissance effort into France and the UK
-  Company's branded range: importers/distributors;
Private label sales: wholesale purchasers supplying speciality food stores, chocolate confectionery, bakeries, health food stores and delicatessens
-  ISM and ANUGA (Cologne), SIAL (Paris) (regular visits, planned participation)
-  Family-owned business set up in 1968, one of Belgium's leading honey-packers, offering a vast product array of over 25 honey varieties in diverse consumer and professional packaging formats: single-portion cups, glass or PET jars, squeeze bottles, hampers, drums, cubic container...;



Selective sourcing of produce from a number of trusted suppliers in prime honey-producing areas worldwide, followed by thorough analysis by specialised external laboratories.
National marketing channel: 6 proprietary Weyn's-branded stores, selling the entire product range, including cosmetics, health food ingredients...

WEYN'S HONINGBEDRIJF
Gentseweg 323 | B-9120 Beveren
T +32 3 775 97 65 | F +32 3 755 19 26
info@weyns-honing.com | www.weyns-honing.com

Picco Bello



Luxury chocolate and marzipan confectionery

Impressive *Tango*-branded 44-item range of non-moulded, charmingly hand-shaped and hand-finished praline chocolates (French-style 10g varieties) Chocolate-enrobed candied orange peel, ball-shaped truffles, mendiants, tuiles (chocolate disks), tablets...

Full range of seasonal products (fall, Easter, Christmas..., including a boxed range of Christmas baubles, Christmas trees, easter eggs..., prepacked in smart luxury packaging.

Appealing range of top-of-the line marzipan fruit and veg shapes and other artisan-crafted figurines



Tango, Take & Taste company brands, along with a broad range of private label options



Europe



Worldwide expansion sought



Importers, distributors, wholesalers, high-street retailers and department stores operating in the high end of the market.



ISM (Cologne)



The Picco Bello company is a manufacturer of premium chocolate and marzipan, targeted at the highest reaches of the international gourmet confectionery market. Picco Bello is, first and foremost, a trusted supplier of customer private label confectionery products.

Therefore, brand positioning is not in the least an issue. The sole ambition of top-class craftsmen at Picco Bello is to create a range of exquisite luxury chocolate and confectionery products for the most discerning of international customers, using first-quality raw materials only: first-class marzipan, 100% cocoa chocolate (some of it single-origin), the mellowest ganaches and creamiest buttercream, with some more adventurous flavour ingredients featured in inclusions or fillings (rooibos, green or earl grey tea, liquorice, egg-nog, *speculoos* (caramelised biscuit), aniseed or... marinated olive.



PICCO BELLO

Daasdonk 1 | B-9940 Sleidinge

T +32 9 357 79 57 | F +32 9 357 79 58

info@piccobello-nv.com | www.piccobello-nv.com

Aroma's Lecocq



Liquid flavours, emulsions and distillates for the confectionery industry The range targeted at the confectionery industry runs through the entire alphabet, with flavours ranging from "A" (almond or amaretto), across "F" (forest fruit or fennel) and "Q" (quince) through to "W" (walnut and whisky)



Bulgaria, China, Finland, France, Germany, Ghana, Guinea, India, Japan, Liberia, Lithuania, the Netherlands, Nigeria, Sierra Leone, Spain



Algeria, Argentina, Brazil, Bulgaria, Canada, Chile, Colombia, Congo, Costa Rica, Ecuador, Estonia, France, Greece, Ivory Coast, Kenya, Latvia, Lithuania, Namibia, Nigeria, Panama, Rumania, Russia, South Africa, Taiwan, Thailand, Tunisia, Uruguay, USA



Food processors (manufacturers of chocolate and sugar confectionery, dairy products, alcoholic and non-alcoholic beverages, meat products...)



FOOD INGREDIENTS EUROPE, FOOD INGREDIENTS ASIA



Back in 1921, the company's founder, Mr. Achille Lecocq Sr., set up his own flavour workshop, supplying concentrated flavouring substances for spirits, having learned the ropes at one of the many local geneva distilleries in the Flemish town of Hasselt. 3 generations down the line, the firm has further developed its know-how, broadened the scope of its activities, its customer base, before eventually making a name for itself as an international player in the "flavour department".

Coupling the latest flavour extraction techniques with closely-guarded flavour formulas from the company's herbs attic, containing over 150 globally-sourced plants, spices and herbs, it now creates a varied palette of flavours, emulsions and distillates, supplied to the entire food and beverage industry

Apart from its impressive standard range of flavouring substances, as much as 90% of the company's output is tailor-made to the most challenging levels of customer specification. The company strongly involves in bespoke flavour development and joint product development with industrial customers, offering them a guarantee of "spot on" flavouring, fine-tuned to local taste preferences, an outstanding service level and a technical and commercial edge.

Savour the flavour... by Aroma's Lecocq



AROMA'S LECOCQ nv

I.Z. De Waerde Senator A. Jeurissenlaan 1008 |

B - 3520 Zonhoven

T +32 11 25 30 53 | F +32 11 25 16 64

info@lecocqflavours.com | www.lecocqflavours.com



Fondantino

-  Belgian quality fondant sugar products
-  Fondantino branded products as well as customer own-brands
-  Worldwide
-  Marketing effort in all European countries, the Mediterranean, Middle East and Asia
-  Selected importers, distributors or agents
-  Regular exhibitor at major food and confectionery fairs: ISM (Cologne), SIAL (Paris), GULFOOD (Dubai), SALÓN INTERNACIONAL DEL CLUB DE GOURMETS (Madrid)
-  Young and dynamic export-oriented company; Delivery excellence of competitively priced, high-quality fondant sugar products with an exquisite pearl gloss finish and long shelf life; Broad product range in a variety of shapes, flavours (15) and colours; custom-developed shapes and flavours available; Packaging: bulk-packed, flow-pack, tailor-made pack formats...



FONDANTINO bvba
 Nijverheidslaan 1568 | B-3660 Opglabbeek
 T +32 89 56 20 97 | F +32 89 56 20 97
 info@fondantino.be | www.fondantino.be

Van Crombruggen

-  Portion-packed sweet and savoury snacking products
-  The Van Crombruggen company has increasingly made a name for itself as a leading manufacturer of compliments to a draught pint or a steaming cup of tea or coffee. The company's extensive (branded and private label) product offering, geared mainly at the out-of-home, the catering and foodservice markets, consists of a sweet range and a savoury range: The sweets range by Van Crombruggen includes *Royal Biscuits* and *A Rose for Quality*, two company brands instantly familiar whoever set foot in a local (coffee) bar. These 2 branded lines consist of over 90 varieties of single-piece or portion-packaged coffee accompaniments in more than 33 mixing options, along with additional seasonal and special-occasion packs for Christmas, Easter, Santa Claus, Halloween, Valentine's day... Other coffee complements include sugar in cubes, sachets, sticks, pyramid-style envelopes..., single-portion cups of marmalade, creamer cups (*Eurocream* brand), non-sugar sweetener (*Localo* brand). Recently, the new *Time to Enjoy* brand was launched, covering several packaging options for foodservice and retail products like sugar, chocolates and milk.



Under its Party Troopers brand, the company also offers a varied array of over 15 savoury snacks (salty crackers, mixed nuts, olive mixes...), to give any party that extra "oomph".

Over the years, the company has firmly developed into a preferred supplier of private label products to the wholesale trade (coffee roasters, food service operators...). And not just on its home market, as customers in the Benelux, Germany, France, Spain, Greece, Ireland, Malta, Switzerland... are now stocking products by Van Crombruggen.

The range comes in a variety of pack options: in-store display units and dispensers, resealable drums...



VAN CROMBRUGGEN
 Nijverheidsstraat 100 | B-2160 Wommelgem
 T +32 3 355 27 10 | F +32 3 353 06 43
 info@vancrombruggen.be | www.vancrombruggen.be



Van Reet

MENU Marzipan with a pure almond content ranging from 33, 40, 50 up to 55 %; chocolate-coated marzipan; bulk marzipan, marzipan logs and loaves, figures and figurines, fruit shapes, potatoes and other vegetable items...

® Branded products (*Marzipi, Olivier du Val* and *Ninon*), as well as various private labels

🌐 European Union

🇪🇺 European Union, Asia and the USA

👤 Importers, distributors, agents

🏠 ISM (Cologne)

👍 IFS certified since 2005;
Numerous references with major international retailers (Carrefour, Aldi, Makro, Delhaize...)



VAN REET

Houtemsesteenweg 2 | B-1800 Vilvoorde
T +32 2 251 02 57 | F +32 2 252 51 02
info@vanreet.be | www.vanreet.be

Wildiers

MENU Artisan-prepared fruit and vegetable-based preparations: jams, marmalades, jellies, preserves, conserves...

The standard product range includes 14 varieties of jam and marmalade with a 50% fruit content, 4 jelly varieties, 5 types of preserves (66% fruit or vegetable content), a reduced-sugar jam range (containing 70% of fruit) and a 7-variety array of 100%-fruit spreads.

These are prepared from the season's finest produce, in peak condition, with no added preservatives, colouring agents or sweeteners, other than the naturally occurring fruit sugars or apple thickening and setting juice.

Wildiers-branded (40% of production) or under customer own-label (60% of production), the products are available in diverse pack options: retail formats (200 and 400g jars) or bulk-packed 1 kg and 3 kg buckets for hospitality, catering or foodservice applications. Three star products from the Wildiers product range have been awarded official status as a *Regional Food Speciality from Flanders*: its elderberry syrup, chicory (Belgian endives) marmalade and quince jelly. New varieties are regularly added to the standard range (e.g. the *kriek* and *lambic beer*-based conserves).

👤 Set in the heartland of the prime fruit-growing Hageland region in Flanders, the Wildiers family used to sell its fresh-picked fruit and recently harvested vegetables (Belgian endives, for instance) at farmers markets. Any unsold merchandise was made into jams, jellies, preserves, syrups and other pickled preparations, packed in jars with handwritten labels. Trade briskly gathered pace and soon enough, the Wildiers produce, jams and jellies were selling right across Flanders at delicatessen stores, wholefood shops and upmarket baker's. They also cropped up ever more regularly in corporate gift baskets or in speciality food hampers.



Since its foundation back in 1985, Wildiers has never given in to commercial pressure threatening to compromise the artisan character of its products which customers have come to expect and appreciate...

Over 20 years on, the Wildiers family is still in business, producing its fruit and vegetable-based artisan foods to age-old recipes.

Small (3 to 6 kg) batches of the freshest in-season produce are still cooked in copper boiling kettles and pans and subsequently hand-filled into the jars.

To cope with the requirements of an ever-growing customer base, the company has now moved into brand-new production facilities and is working hard towards full compliance with widely applied quality assurance and labelling schemes (ISO, BRC, IFS...).

Internationally, importers and distributors are primarily being sought in Germany, France, UK and Scandinavian countries.



WILDIERES bvba

Kruineikestraat 123 | B - 3150 Wespelaar
T +32 16 60 64 74 | F +32 16 60 64 45
info@wildiers.be | www.wildiers.be

Choco-Laté

Bruges brimming with chocolate

Choco-Laté
The Chocolate Festival



Even on an ordinary day, the city of Bruges seems steeped in chocolate, with its chocolate museum, its annual (Valentine-inspired) chocolate market and - numbering over 50 and dotted around the historic town centre - an abundance of chocolate shops run by some of the most experienced artisan chocolate-makers, members of the Bruges Chocolatiers' Guild.

One of the Guild's achievements has definitely been the development of the iconic *Bruges Swans*, beautifully-fashioned chocolate creations, filled with a delicate centre of finest almond praline, ground *Bruges lace* biscuits and *gruut*, a medieval herbal blend and beer-brewing ingredient, which give these unique chocolate gems their delicately spicy flavour.

Yet each year, the status of Bruges as a mecca for chocoholics is enhanced even further, when the city plays host to **Choco-Laté**.

Staged at the magnificent Bruges belfry, this 4-day festival, focused entirely on chocolate, turns Bruges into one big shop window for chocolate indulgence.

In 2009, the 3rd edition attracted over 70 company exhibitors and stall holders and in excess of 14 000 visitors, professional trade visitors and consumers alike.

Although basically an open-to-all tradeshow, **Choco-Laté** offers everyday chocoholic punters a programme packed with workshops, demos, features and sessions on artisan chocolate-making, chocolate art (sculpture, jewellery, body painting...), chocolate and cocoa-based wellness, health, cosmetics and a host of other displays of chocolate creativity, inventiveness like fashion, for instance, featuring the lovely Miss Belgian Beauty 2009, who looked splendid in her gloriously patterned chocolate dress and matching necklace...

Professional exhibitors present at **Choco-Laté** say they are pleased with the way the event provides them with a unique opportunity to keep in touch - first hand - with the chocolate-loving public in a historic city traditionally awash with tourists from across the globe.

Professionals from the chocolate trade also flock in large numbers to the international chocolate symposium, which coincides with **Choco-Laté**.

At this highly-attended conference, a host of prominent experts tackle a broad spectrum of chocolate-related issues.

Dubbed "Chocolate Tomorrow", the 2009 event primarily focused on Health, Taste and Marketing. It particularly examined the health benefits of cocoa products and its naturally occurring antioxidants, chocolate food-pairing and innovative flavour developments, current and future trends for higher-impact chocolate marketing, retailing, trade and convenience.

All set to become an international, border-crossing event, the 2010 edition of **Choco-laté** is due to take place in the Dutch city of Maastricht.

www.choco-late.be



CHOPRABISCO and FENACO: sweet associations...

It is no wonder that a chocolate-making nation like Belgium should boast two trade associations, covering the entire national sweets manufacturing base.



Fenaco, the Royal Association of Belgian Chocolate Makers and Confectioners, has roots stretching as far back as 1916. Its membership includes over 62 mostly small to medium-sized artisan chocolate-makers and sugar confectioners with a family-owned company tradition. Yet, some of them have since outgrown their small or even medium-sized status and developed into major confectionery household names with an impressive track record on the global export market.

The association promotes its craft members' interests and provides them with a unique platform for exchanging trade-related, hands-on information catering for their everyday, technical needs.

Over the years, Fenaco has developed a working partnership with Choprabisco, the other Belgian professional confectioners' association and co-authored a comprehensive joint self-regulatory system for food safety and traceability in the chocolate, confectionery, biscuit and pastry industries. These mandatory food monitoring systems are validated and supervised by FAVV, the Belgian Federal Agency for the Safety of the Food Chain.

The forementioned Choprabisco is the Belgian Royal Association for the Chocolate, Praline, Biscuits and Confectionery Industries. It promotes the interests of its 100 member companies, ranging in size from SMEs through to multinationals.

In addition to representing and defending the common interests of its members with various discussion partners on a national and European level, Choprabisco is also active in the following areas:

- Providing the industry with relevant information on existing legislation regarding manufacturing and marketing of sweets (e.g. legislation on chocolate and cocoa-processing, export refunds, European sugar policy, innovation);
- Promotion across the board of the image of the Belgian sweets industry, e.g. by making available branch reports and publications.

Choprabisco is a member of FEVIA, the Belgian food industry federation. FEVIA's membership consists of some 450 companies. Furthermore, it encompasses 26 trade associations, each representing a specific branch of the food industry.

FEVIA FLANDERS operates within the national FEVIA association. Within the integrated decision-making structures of the parent organisation, FEVIA FLANDERS defends the interests of the Flanders-based food industry.

Through a direct involvement in their core sectors both CHOPRABISCO and FEVIA have access to a wealth of information, which is continually kept up-to-date.

FENACO

Groeneweg 29 | 9280 Wieze
T + 32 53 77 51 42 | + 32 53 77 51 42
info@fenaco.org | www.fenaco.org



CHOPRABISCO vzw

Kunstlaan 43 | B-1040 Brussels
T +32 2 550 17 68 | F +32 2 550 17 59
info@choprabisco.be | www.choprabisco.be

FEVIA FLANDERS

Kunstlaan 43 | B-1040 Brussels
T +32 2 550 17 55 | F +32 2 550 17 59
cb@fevia.be | www.fevia.be



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Guangzhou
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