



# Discover our product range

2021

# Lutosa in numbers

## Facts & Figures



**42y**  
know-how



**1.000**  
staff



sales offices  
on all  
**5** continents



**92%** export | **136** countries



**2**  
production sites



**21**  
production lines



**2** waste water  
treatment facilities | **26%**  
process water  
re-usage



**300+**  
potato farmers

**50+**  
potato traders



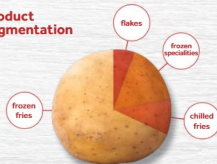
**1.100.000T**  
of raw material

**37.000**



**625.000T**  
production capacity

## Product segmentation



## Market segmentation



## Time line



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# 1 Fries

As one of the world's most productive countries when it comes to potato farming, Belgium has a fertile clay-loam soil and benefits from ideal weather conditions for potato crops. Planted in April-May, the early potatoes (Première, Anosta, Amora, Felsina...) are harvested in July, whereas the conservation potatoes (Fontane, Innovator, Bintje, Agria, ...) are harvested late September or in the first half of October.

Once they are calibrated and sorted, the potatoes are washed and steam-peeled, checked by an optical laser and cut into fries. These are then blanched, inspected for a second time with an electronic sorter and dried to limit fat absorption and improve the crispiness.

The fries are then pre-fried for 1 minute to 90 seconds in vegetable oil at a temperature of 160°C to 170°C. Next they are defatted. A third and last check takes place right before the freezing process.

Packaging possibilities range from 400g to 5kg.

Most of our (non coated) fries are Dual Storage, i.e. they can both be stored in the freezer (at -18°C) or in the fridge (+2/+4°C) for 2-4 days. Defrosting allows for shorter frying times and, therefore, to serve more portions during a service.

Whenever deep-frying potato products, please carefully observe all the do's and don'ts as described on the site [www.goodfries.eu](http://www.goodfries.eu)





# Fries for the fryer

**Thin Cut Fries 7/7 mm**

15681



**Classic Cut Fries 10/10 mm**

15651



**Thick Cut Fries 12/12 mm**

15667



**Classic Cut Fries 10/10 mm Skin-On**

15901



**Belgian Fries**  
Hand-Cut Style

15001



**Thick Cut Fries 13/13 mm**

15942



# Fries for the fryer

**Thick Cut Fries 14/14 mm**

15615



**Jumbo Fries**

Extra Thick Cut 18/18 mm

15514



**Thick Cut Fries 14/14 mm Skin-On**

15509



**Steak Fries**

Thick cut 10/18 mm

15993



**Crinkle Cut Fries 10/10 mm**

15504



**Crispy Crinkles**

Deep crinkle cut 12/12 mm

15138



# 2-Way-Cook Fries



SunFlower Xtra<sup>+</sup> fries are:

- made from a long potato variety with high dry matter content for crispiness
- pre-fried in sunflower oil, meaning they contain less saturated fats
- 2-Way-Cook, i.e. they can either be prepared in the fryer or in the oven with an excellent result either way
- Dual Storage, i.e. they can either be stored:  
in the freezer (below -18°C) for 24 months, or  
in the fridge (between +2 and +4°C) for 2 to 4 days



**Thin Cut Fries 7/7 mm**

17845



**Classic Cut Fries 10/10 mm**

17842



**Steak Fries**

Thick Cut 10/18 mm

17846



**Surf Potatoes**

Crinkle cut

33316



**Dipsters**

Curved Fries

34057



**Skin-On Dipsters**

Curved Fries

34058



# 3-Way-Cook Fries



Thanks to their specially developed precooking process, these fries can be prepared using either of 3 cooking methods: fryer, oven or air fryer.

This is a major advantage for retailers, as health conscious consumers can choose their preferred cooking method, while supermarkets can save precious shelf space.

## Thin Cut Fries 7/7 mm

1/7556



## Classic Cut Fries 10/10 mm

1/7554



## Belgian Fries Hand-cut Style

1/1530



## Crinkle Cut Fries 9/12 mm

1/7558



# Coated 3-Way-Cook Fries



## Coated Thin Cut Fries 7/7 mm

5/7558



## Coated Classic Cut Fries 10/10 mm

5/7556



## Did you know that ?



All Lutosa coatings - whether flavoured or not - are gluten-free, i.e. they do not contain wheat or derivatives of wheat. This makes them well-suited for people who suffer from celiac disease and for those who prefer to stick to a gluten-free diet.

## Coated Thick Cut Fries 14/14 mm "Family Fries"

5/7557



## Flavoured Fries

**Spicy Crispy Crinkles 12/12 mm**

52954



**Cajun Fries 10/10mm**

54554



**Coated Sweet Potato Fries 10/10 mm**

54552



### Flavours from around the world

These products bring a nice touch of regional, sometimes even exotic food culture, yet they are familiar and accessible for a wide public.

Some are hot, some sweet, others subdued and delicate, some mainstream, others more niche. But definitely, there is something to please everyone's palate.

## Oven Fries

**Classic Cut Oven Fries 10/10 mm**

15489



# Coated Fries

## Skinny Fries 5,5/5,5 mm **Skin-On**

Coated Extra Thin Cut

10685



## Coated Classic Cut Fries 10/10 mm **Skin-On**

30991



## Coated Belgian Fries **Skin-On**

Hand-Cut Style

32955



## Coated Thin Cut Fries 7/7 mm

15520



## Coated Thick Cut Fries 14/14 mm

15511



# X-TRACRISPY

Coated with a thick layer of gluten-free starch coating, the Lutosa X-traCrispy fries are particularly crispy and also stay hot for a longer period of time.

## Coated Belgian Fries

Hand-Cut Style

51584



## Coated Classic Cut Fries 10/10 mm

15480



## Coated Pub Chips

Extra Thick Cut 18/18 mm

53586



## Coated Crispy Crinkles

Deep Crinkle Cut

54725





## Salted Coated Fries

Salted Coated Thin Cut Fries 7/7 mm *New!*

34531



Salted Coated Classic Cut Fries - 9/9 mm - 3/8" *New!*

34559



**CRISPY**SALTED

Coated with a salted gluten-free starch coating, the Lutosa CrispySalted fries are crispy, visually appealing and mouth-wateringly addictive.

## Pre-salted Fries

Salted Thin Cut Fries 7/7 mm *New!*

35071



Salted Classic Cut Fries 10/10 mm *New!*

35075



**Ready**SALTED

This range of long, smart-looking fries are evenly pre-salted and ready-to-serve. Just allow them to cool down for 1 or 2 minutes, then dig in and... enjoy!

## FastReady 2-Way-Cook Fries



The main USP of these fries, targeting the foodservice sector, is that they can be fried in just 90 seconds from defrosted state.

They can also be cooked in the oven, making them lower in fat (30 to 50% less than in the fryer).

Ready in **90 sec.\***  
from defrosted

\* from defrosted product in a professional fryer

### Thin Cut Fries 7/7 mm

1/8/45



### Classic Cut Fries 10/10 mm

1/6/47



### Crinkle Cut Fries 9/12 mm

1/6/77



## Premium Fries for the fryer



The Premium range is based on off-white (cream) and yellow potato varieties specially selected for their high dry matter content (crispiness) and their length.

They are also characterised by a long holding time and by a very high yield, i.e. a very high portion to serve for any given quantity of frozen product.

### Thin Cut Fries 7/7 mm - yellow flesh

1/6/72





# Coated Premium Fries for the fryer

Thin Cut Fries 7/7 mm - white flesh

15482



Classic Cut Fries 9/9 mm - 3/8" - white flesh

15929



Classic Cut Fries 11/11 mm - white flesh

15494



Its extra thick gluten-free coating layer gives the Premium X-traCrispy range even more crispiness and a longer holding time of up to 25 minutes.

The ideal solution for home delivery!



Coated Thin Cut Fries 7/7 mm - white flesh

15932



Coated Classic Cut Fries 10/10 mm - white flesh

15953



## 2 Cut potatoes

Our Cut Potatoes Range comes in a wide array of shapes (diced, sliced or wedges), skin-on or skin-off, coated with spices or plain, evenly cut or more irregular just as if they were "home-made".

Colouring and type of oil can also be adapted in line with the final cooking method (fryer, oven or pan). They may be served as a side-dish or mixed with other ingredients in a stir-fry.

Our Baby Roast Potatoes, small perfectly calibrated pre-fried baby potatoes, are a real delicacy appreciated all over the world for their good taste, consistent size and colour.



# Cut potatoes

**Cubes 12/12/12 mm (sunflower)**

15505



**Cubes 12/12/12 mm**

15554



**Cubes 12/18/25 mm (sunflower)**

17859



**Wedges cut in 8**

15544



**Wedges cut in 8 Skin-On**

15548



**Wedges cut in 4**

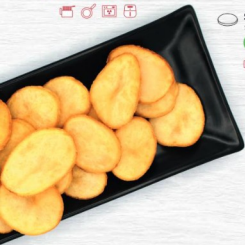
15604



# Cut potatoes

Slices 5/7 mm

155/57



Slices 5/7 mm (sunflower)

155/55



Crinkle Slices 5/7 mm

155/55



Rustic Slices 9 mm Skin-On

150/52



Mini Roast Potatoes cut in 8/12

150/85



Baby Roast Potatoes

25-30 mm 156/85\*

25-32 mm 156/86

30-32 mm 156/87

32-35 mm 156/88

35+ mm 156/89



\* availability of calibers depends on the season

# Cut potatoes with **flavoured coating**

## Did you know that ...



... all Lutosa coatings, also the flavoured ones, are **gluten-free**, i.e. they do not contain (traces of) wheat or derivatives of wheat.

This makes them perfectly suited for people who suffer from celiac disease and for those who stick to a gluten-free diet.

Starch-based coatings are used to make fries and other cut potato products more crispy and **increase their holding time** (keep them warmer and crispier for a longer period of time).



Spicy Wedges cut in 8 **Skin-On**



Garden Wedges cut in 8 **Skin-On**

14550



Herby Diced Potatoes 20/20/14 mm



17252



# Cut potatoes for **oven** (industry)

**Oven Cubes 10/10/10 mm**

15557



**Oven Cubes 12/12/12 mm**

15562



**Oven Cubes 20/20/10 mm**

15556



**Oven Wedges cut in 8**

15546



**Oven Slices 3/5 mm**

15530



**Oven Slices 5/7 mm**

15544



**Mini Roast Oven Potatoes cut in 8/12**

15560



**Roast Oven Potatoes cut in 2/4/6**

15562



**Roast Oven Potatoes cut in 4/6**

15563





## Gratinated oven potatoes



### Gratin Dauphinois

with min 4% cream and 2% cheese

15583



### Luxury Gratin Dauphinois

with min 12% cream and 3% cheese

15582



## Seasoned oven potatoes

### Mini Roast Oven Potatoes with Rosemary cut in 8/12

15559



## Non pre-fried cut potatoes

Because they have only been blanched and not at all pre-fried, these Non Pre-fried Cubes are low in fat. Cook them in a combi-steamer oven or in the microwave to keep fat intake under control.

But of course, you can also cook them in a baking tray with just a drizzle of good quality olive oil.




### Non Pre-fried Cubes 19/21/28 mm

15790

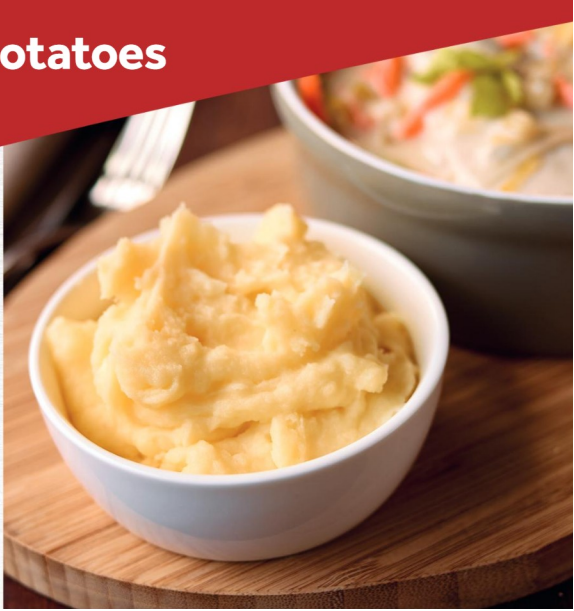


# 3 Mashed potatoes

Discover the smooth texture and delicious taste in our range of exquisite mashed potatoes. These high quality products are perfect for use at home and in restaurants due to their perfect portionability and the ease of preparation. They can also be used in the manufacturing of ready meals.

Nearly all of our mashed potatoes are shaped into small cylinders or "pellets"  of a few grams each, then individually quick frozen (IQF) at -18°C.

This guarantees a perfect portionability, but more importantly a more homogeneous heating result.





# Mashed potatoes

## Plain Mash

15617



## Ready Mash

seasoned with salt, pepper & milk

15608



## Natural Gourmet Mash

seasoned with salt & pepper and 4% butter, no emulsifier

15611



## Natural Plain Mash

mashed potatoes without emulsifier

15618



## Buttery Mash

seasoned with salt & pepper and 2% butter

15614



## Gourmet Mash

seasoned with salt & pepper and min 4% butter

15632



## Potato Swirls

mashed potatoes in duchesse shape, non pre-fried

15611



40 g



## Bintje Mash

seasoned with salt, pepper & nutmeg

15605



# 4 Mashed specialities

The Croquettes, Noisettes, Pom'Pins, Duchesse Potatoes and kids shapes are perfect side dishes to any meal. They are all widely appreciated for their flavour, their original shape, their smooth texture inside and their beautiful golden and crispy crust.

Slightly less delicate, but all the more flavourful, our brand-new Spicy Noisettes will spice up any meal. Not for the faint-hearted!



# Pre-fried Mashed Specialities

## Pom'Pins



## Noisettes



## Duchesses



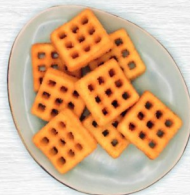
## Dauphines



## Potato Faces *New!*



## Waffles



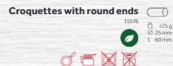
## Pom'ABC



## Pre-fried Mashed **Oven** Specialities



## Non pre-fried Mashed Specialities



## Flavoured Mashed specialities

## A world of flavours

If you like our traditional noisettes but are looking to discover new tastes, then try our Spicy Noisettes.

The fluffy mash, enriched with coriander, chili and cumin, in combination with the crispy crust will bring you a mouthfull of taste !

A delicious side dish, but also more than ideal as an appetizer. Who dares?



### Onion Mini Pom'Churros



3751



☐ 15mm



# 5 Shredded specialities

These shredded specialities are crispy by nature, without addition of a coating. This range takes us for a genuine trip around the world.

The Röstis are a Swiss speciality made from shredded potatoes and come in different flavours to suit everyone's taste: onion, cheese or veggies. Perfect as a side dish or just as a snack.

The Potato Pancakes - based on the authentic Kartoffelpuffer recipe from the German region of Thüringen - are made from shredded yellow flesh potatoes, fresh onions and salt. They can equally be served with a sweet or savoury garnish.

The traditional American Hash Brown, uniquely crispy, is typically served for breakfast, but will also readily add a crispy bite to any meal.

Brand new in the range are the Potato Crunchies, small crispy nugget-like bites of well-flavoured shredded potatoes.





# Rösti



## Rösti with Onion taste

15590

± 30g  
± 52mm  
H: 15mm



## Oven Rösti

15597

± 50g  
± 68mm



## Rösti Burger with potato strips

02063

± 85g  
± 90mm  
H: 15mm



## Rösti with Cheese

15584

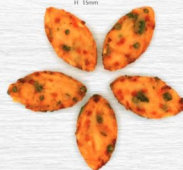
± 28g  
± 52mm  
H: 15mm



## Rösti with Vegetables

15587

± 27g  
± 40mm  
W: 15mm  
H: 15mm



## Veggie Burger with 39% vegetables

02065

± 85g  
± 90mm  
H: 15mm



# Hash Browns



**Hash Brown**  
15583



**Mini Hash Brown**

30644



**Oval Hash Brown**

57045



**Crunchy Oval Hash Brown**

55380





### Potato Nuggets

15088

115g  
Ø 50mm  
H 21mm



### Potato Nuggets with Cheddar

15642

115g  
Ø 50mm  
H 21mm



### Potato Crunchies "Tater Tots"

33117

15g  
Ø 25mm  
H 28mm



## Pancakes

### Potato Pancakes

17795



150g  
Ø 300mm



# 6 Organic Range

Lutosa is one of Europe's largest manufacturers of organic fries and potato specialities. The organic range is primarily made from organic Agria (or similar) potatoes grown without chemical pesticides nor fertilizers.

Immediately after harvesting the potatoes are processed without additives. The fries and wedges are pre-fried in high-quality organic sunflower oil giving them that mouth-watering delicious taste.

Organic flakes complete this high-quality offering.

Products from organic farming, certified by Certisys BE-BIO-01.



# Organic Range



**Thick Cut Fries 12/12 mm**

15497



**Classic Cut Fries 10/10 mm Skin-on**

154588



**Wedges cut in 8**

155500



**Steak Fries 10/18 mm**

154995



**BIORGANIC**

**Flakes 5 mm**

15679



**Wedges cut in 8 Skin-on**

154546



# 7 Finger food & desserts

Dip'n'Eat: a proven trend in tapas culture! Mmmm!

Whether hashbrown-inspired Cheddar nuggets or the savoury Spanish style Mini Pom'Churros, our finger foods are real bite size and have a true potato taste. Brand new are the Spicy Noisettes: a spiced-up version of the classic Noisettes. Who dares?

Crispy on the outside, yet smooth and tastefully seasoned inside, these bites are the perfect snack with a dip sauce of your choice. But they will please just as much as a side dish.

Pre-fried. For oven or (air) fryer alike.

Famous around the globe, these authentic Belgian Waffles are made according to the traditional recipe from Liège. With 6% butter and 23% pearl sugar, they contain only ingredients of the highest quality. Soft and smooth on the inside and deliciously crispy outside, thanks to the caramelized pearl sugar.

They can be enjoyed as a quick snack (at room temperature), but heating them in e.g. a toaster and serving them with a scoop of icecream will take the experience to a whole other level. A really mouth watering taste and smell. Who can resist?



# Finger Food

## Onion Mini Pom'Churros



32763  
 10g  
 15mm  
 55mm



## Spicy Noisettes *New!*



14558  
 4-5g  
 25mm



## Onion Rings

12790 - 32791



18g



## Cheddar Nuggets

15642



15g  
 32mm  
 23mm



# Belgian Waffles

## Belgian Waffles

33334



70g  
 115mm  
 95mm  
 25mm



# 8 Potato flakes

For Lutosa the production of flakes is a product line in its own right, starting from selected fresh potatoes.

Our experience and know-how, continuous monitoring of production quality, both during the manufacturing process and in the chemical and bacteriological laboratory, make our potato flakes among the finest in the market.

With its 41 years of experience, Lutosa is able to offer its customers "customized flakes" by fine-tuning recipes to specific applications (instant mash potatoes, gnocchi, biscuits, snacks, soups, etc.) or by developing specific recipes (flakes with milk, seasoning, etc.).





# Potato flakes



by **coloration**



pale



light yellow



yellow



dark yellow

by **granulometry**



by **application**



gnocchi



instant mash, potato products & snacks



soups



bakery

## Overview table

## 1 Fries

for the fryer

Thin Cut Fries 7/7 mm  
Classic Cut Fries 10/10 mm  
Classic Cut Fries 10/10 mm **Skin-On**  
Thick Cut Fries 12/12 mm  
Belgian Fries Hand-Cut Style  
Thick Cut Fries 13/13 mm  
Thick Cut Fries 14/14 mm  
Thick Cut Fries 14/14 mm **Skin-On**  
Steak Fries 10/18 mm  
Jumbo Fries 18/18 mm  
Crinkle Cut Fries 10/10 mm  
Crispy Crinkles 12/12 mm

### 2-Way-Cook (Sunflower)

**Surf Potatoes** Crinkle Cut  
**Dipsters** Curved Cut  
**Skin-On Dipsters** Curved Cut

### 3-Way-Cook

- Thin Cut Fries 7/7 mm
- Classic Cut Fries 10/10 mm
- Crinkle Cut Fries 9/12 mm
-  Belgian Fries Hand-Cut Style
- Coated Thin Cut Fries 7/7 mm
- Coated Classic Cut Fries 10/10 mm
- Coated Thick Cut Fries 14/14 mm
- Spicy Crispy Crinkles 12/12 mm
- New!** Cajun Fries 10/10 mm
- Coated Sweet Potato Fries 10/10 mm

### Flavoured

**New!** Cajun Fries 10/10 mm  
Coated Sweet Potato Fries 10/10 mm

Oven

Classic Cut Oven Fries 10/10mm

Coated

Coated Skinny Fries	5/5 mm	<b>Skin-On</b>
Coated Thin Cut Fries	7/7 mm	
Coated Classic Cut Fries	10/10 mm	
Coated Classic Cut Fries	10/10 mm	<b>Skin-On</b>
Coated Belgian Fries	Hand-cut style	
Coated Belgian Fries	Hand-cut style	<b>Skin-On</b>
Coated Thick Cut Fries	14/14 mm	
Coated Crispy Crinkles	Deep Crinkle Cut	12/12 mm
Coated Pub Chips	Extra Thick Cut	18/18 mm

### Salted Coated

**New!** Salted Coated Thin Cut Fries 7/7 mm  
**New!** Salted Coated Classic Cut Fries 9/9 mm - 5/8"  
**New!** Salted Thin Cut Fries 7/7 mm  
**New!** Salted Classic Cut Fries 10/10 mm

### Pre-Salted

**New!** Salted Classic Cut Fries 10/10 mm

**FastReady**

Thin Cut Fries 7/7 mm  
Classic Cut Fries 10/10 mm  
Crinkle Cut Fries 9/12 mm

## Premium

Thin Cut Fries	7/7 mm - yellow flesh
Thin Cut Fries	7/7 mm - white flesh
Classic Cut Fries	9/9 mm - 3/8" - white flesh
Classic Cut Fries	11/11 mm - white flesh
Coated Thin Cut Fries	7/7 mm - white flesh
Coated Classic Cut Fries	10/10 mm - white flesh







## 4 Mashed Specialities

Product	Weight	Calories	Protein	Carbohydrate	Fat	Fibre	Sodium	Energy
Pre-fried	Pom'Pins	15601	23					
	Noisettes	15598	23					
	Duchesses	15578	23					
	Dauphines	11194	23					
	Potato Faces	15342	23					
	Pom'ABC	11602	23					
	Waffles	15579	23					
Pre-fried for Oven	Oven Noisettes	11600	24					
	Oven Croquettes	15572	24					
Non Pre-fried	Croquettes with Cut Ends	15574	24					
	Croquettes with Round Ends	15576	24					
	Belgian Croquettes	15575	24					
Flavoured	Spicy Noisettes	14556	25					
	Onion Mini Pom' Churros	12761	25					

Pre-fried for Oven	Oven Noisettes	•	•	×	•	•	156.00	24
	Oven Croquettes	•	•	×	•	•	155.72	24

Non Pre-fried	Croquettes with Cut Ends	•	•	×	×		155.74	24
	Croquettes with Round Ends	•	•	×	×	•	155.76	24

	Belgian Croquettes	.	.	X	X	155.75	24
	New! Spicy Noisettes	.	.	.	.	185.56	25

## 5 Shredded Specialties

[illegible]

Item	Unit	Price	Quantity	Total
Hash Browns				
Hash Brown	10	15.85	28	445.80
Mini Hash Brown	10	30.44	28	852.32
Oval Hash Brown	10	32.05	28	897.40
Crunchy Oval Hash Brown	10	53.10	28	1,486.80
Potato Nuggets	10	15.08	29	407.32
Potato Nuggets with Cheddar	10	15.47	29	428.63
Potato Crispyries	10	13.17	29	381.93

[illegible]

## 6 Organic Range

Item	Unit	Price
Classic Cut Fries 10/10 mm Skin-On	100	\$454.86
Classic Cut Fries 12/12 mm	100	\$497.31
Steak Fries 10/18 mm	100	\$495.31
Wedges cut in 8	100	\$550.00
Wedges cut in 8 Skin-On	100	\$454.86
Flakes 5 mm	100	\$562.29



ts  PG page

Onion Mini Pom'Churros	•	•	•	•	•	\$2761	33
Spicy Noisettes	•	•	•	•	•	\$4556	33

Potato Nuggets with Cheddar	15647	\$3
Onion Rings	17297	\$3

Belgian Waffles	•	•	x	•	•	•	•	•	33314	33
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## 7 Finger Food & Deserts

Finger Foods		Onion Mini Pom' Churros	.	.	.	.	.	. \$2761 . \$3
	New!	Spicy Noisettes	.	.	.	.	.	\$4556 . \$3
		Potato Nuggets with Cheddar	.	.	.	.	.	\$5642 . \$3
		Onion Rings	.	.	.	.	.	\$7297 . \$3
Desserts		Belgian Waffles	.	X	.	.	.	\$3314 . \$3

[illegible]

# Symbol legend

## Preparation methods



Fryer



Not suitable for fryer



Convection oven



Not suitable for convection oven



Oven with overhead grill (salamander)



Steam oven (combi-steamer)



Regeneration oven (re-therming)



Microwave oven



Airfryer (oil-free fryer)



Not suitable for airfryer (oil-free fryer)



Flattop grill (plancha, teppanyaki)



Frying pan



Sauce pan



Toaster



Waffle iron

## Product characteristics



Pre-fried in sunflower oil



Pre-fried in sunflower oil, but residual RSPO oil can occur



Pre-fried in mixture of segregated sustainable palm oil (RSPO) and sunflower oil



Pre-fried in segregated sustainable palm oil (RSPO)  
100% Certified and traceable



Pre-fried in canola/rapeseed oil



Salt added to the recipe



Skin-on product



Dual storage. Can be stored in the freezer (-18°C) until the BBD or in the fridge (+2/+4°C) for 2 to 4 days.  
Defrosted fries will take ca. 1 m. in less to fry. Once defrosted, do not re-freeze.



Dual storage. Can be stored in the freezer (-18°C) until the BBD, or at room temperature (+18°C) for up to 6 weeks.  
Once defrosted, do not re-freeze.



Suitable for a vegetarian diet  
i.e. without using any meat or fish.



Suitable for a vegan diet  
i.e. without using any animal products.  
Vegan products are, per definition, also vegetarian.



Contains no gluten\*  
Is therefore suited for people with celiac disease.  
\* <20ppm according to eu regulation n° 828/2014



No allergens present \*\*  
\*\* 14 EU allergens - cf eu regulation n° 1169/2011  
Allergen free products are, per definition, also gluten-free.



Individually quick frozen (perfectly portionable)



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