



We preserve nature's gifts

Actual

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"Ardo is passionate about nature. We've taken sustainable business practices as a given for years. People, products and the planet are central to everything we do. Every decision we make is well-thought-out and we take every new step consciously. In this way, we help to ensure a sustainable society."

Bernard Haspeslagh - COO

Contributing to a lasting future

Our goal for 2019 is to remain firmly committed to sustainability. It is our ambition to take the lead worldwide in the field of sustainability in our sector. We have therefore developed a concrete plan to achieve this in which innovation, inspiration and contributions to a healthier living environment are key.

At Ardo, we are passionate about **people**, our **planet** and our **products**. Keeping these three elements in an optimal balance is our greatest aspiration. In order to play this leading role in the field of sustainability, it is essential that tomorrow's problems are tackled today. That's why we as a company have come up with a sustainable philosophy that is ingrained in every department, every employee and every fruit, vegetable or herb that comes out of our freezer.

The challenges are mounting up, which only reinforces our conviction that sustainability is an absolute necessity. Moreover, this should be self-evident. Practical examples of this conviction can be found further in this newsletter.

Happy reading!

Fresh from the freezer

Crunchy veggie tots with a fresh mint-yoghurt dip



VEGGIE SNACKS

Our range of fast finger food has expanded with appetisers full of flavour – and suitable to vegans, too!



Falafel

Sample tastes from the Middle East in these falafel slices with chickpeas, coriander, cumin, garlic and other aromatic herbs. Thanks to their flat shape, they are particularly handy for serving in burgers or pitta bread.

FAL310 – 10x1kg



Veggie tots

In this bag we mix two popular items: small, crunchy broccoli or cauliflower snacks with mashed potatoes. Just pop them in the oven, deep fryer or air fryer and they're ready!

MT1510 – 12x450g

MT2310 – 10x1kg



Sweet potato wedges

These wedges are nicely shaped, full of flavour and above all, gluten-free.

SPW510 – 12x450g

SPW210 – 4x2kg



Tricolore vegetable fries

French fries with a twist thanks to the vibrant colours provided by carrots, beetroot and parsnips. All equally crunchy when they come out of the oven, deep fryer or air fryer.

UVL510 – 12x450g



Quinoa kale burger

Give the gourmet burger an extra boost of vegetables with this treat full of kale, carrots, roasted onions and soy beans. The layer of quinoa on the outside makes the burger wonderfully crunchy.

UQB30A – 10x300g

UQB410 – 6x1,2kg

VEGGIE POWER

At Ardo, we love showing you that you can create anything you like with vegetables. Our veggie power products are nutritious, original and ready in no time.



Rainbow riced vegetables

Rather not have carbohydrates? If so, this mix of riced vegetables (cauliflower, courgette, yellow and orange carrot, broccoli and spinach) is an ideal alternative.

URR410 – 12x450g



Cauliflower rice

Replacing the carbohydrate 'rice' with vegetables is a piece of cake thanks to this cauliflower rice. Gluten-free and ideal for pizza bases, risotto, salads and more.

BK4410 – 12x450g



Green riced vegetables

Opt for an intense taste of green vegetables with this special blend of finely chopped broccoli, kale, spinach, courgette and wakamé seaweed.

MGW410 – 12x450g

MGW310 – 10x1kg



Edamame soy beans (Mukimame)

Thanks to our new agrotechnology, these beans, originally from Asia, are now also growing in Europe. These young, green pods pack an extra crunch and are very nutritious.

BOS30A – 10x300g

BOS310 – 10x1kg



Green Wave salmon burger

Three times sustainable in practice

At Ardo, we like to put our money where our mouth is. That's why we are committed to various projects that really make a difference, both for our products and for our planet.

1. Bio-based plastic



The references of the Ardo Bio retail range are packaged in a bio-based film. The film is made of 80% sugar cane, is extremely CO₂-friendly and can be recognised by the "I'm Green" logo. Furthermore, we'll keep on following sustainable possibilities and trends in relation to packaging materials.

2. Floating solar panels



A unit of floating solar panels has been installed in the water basin at the Ardo site in Geer (BE). Spanning an area of one hectare, the floating solar panels are a first in Belgium and produced in 2018 an impressive 1,000 MWh (Megawatt hours). This equates to the electric consumption of 300 households (the equivalent to the number of employees at Geer)! This will allow Ardo Geer to increase its self-generated renewable energy to 30%.



3. Project Mimosa

MIMOSA stands for **Minimum Impact** and **Maximum Output Sustainable Agriculture**

What does this mean?

SUSTAINABLE AGRICULTURE

In everything we do, we consider the impact on the environment and people. We do all in our power to minimise any impact.

MINIMUM IMPACT

We try to make optimum use of all resources: seeds, herbicides and pesticides, fertilizers, irrigation water, etc.

MAXIMUM OUTPUT

To continue realising this ambition in the long term, we must pay attention to staying competitive and strive for maximum output in both volume and quality.

MIMOSA

Minimum Impact, Maximum Output
Sustainable Agriculture - Ardo



Food safety above all

We freeze vegetables, fruit and herbs every day. In this process, we use the highest possible food safety and operational hygiene standards, which we implement at every link in the chain. PURE and SHINE are two projects that translate our philosophy into everyday practice on the shop floor.

SHINE

The SHINE project 'food **S**afety and **H**ygien**E** **I**N **E**volution' sets the bar even higher for Good Manufacturing Practices (GMP) and everyday operational hygiene at the Ardo production sites. The project began with research into potential areas of improvement and resulted in a phased, multi-dimensional approach with proposed reforms within each production unit.



- Zoning

Green zone - preparation
 Red zone - post heat treatment & freezing
 Orange zone - post freezing
 Green zone - packed product

- Building & equipment

Development of hygienic design principles with different departments

- Cleaning & maintenance

Best cleaning practices/procedures

- Monitoring

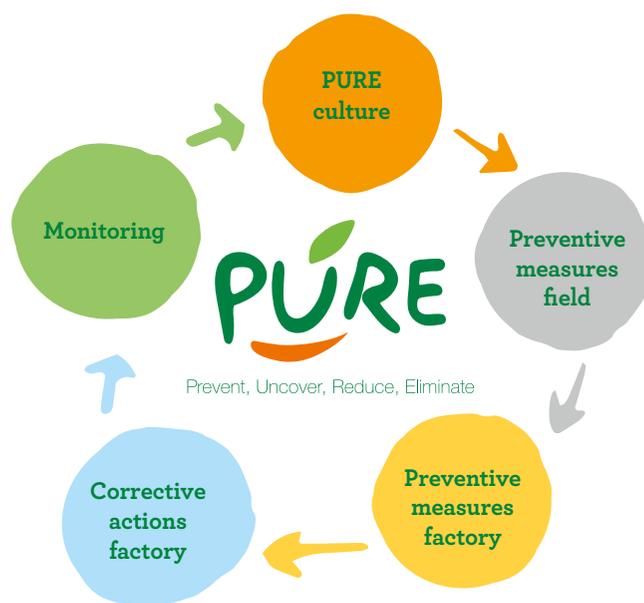
Environment, cleaning & product verification

- Shine Culture

Sharing best practices across the group

PURE

'PURE' stands for '**P**revent, **U**ncover, **R**educe and **E**liminate foreign bodies'. With PURE, Ardo wants to do everything within its power to prevent foreign objects ending up in the products. Our ambition: Ardo end products that are 100% contamination-free.



- Preventive measurements field

- Correct use of the plant protection products
 - Field, harvester and transport inspection

- Preventive measurements factory

- Line integrity inspection & release

- Corrective actions factory

- The right machines in the right place and high quality detection and elimination equipment

- Monitoring

- Regular inspection and maintenance of the machinery and surroundings

- Pure Culture

- Order and discipline in the entire factory



New

BURGER LOVE in 10x1kg

These tasty classics can be found from spring onwards in handy 1kg packs (instead of 2kg), and in a new, attractive look.

Spinach burger

Popeye would do anything for this delicious mixture of spinach, vegetables and cheese in a crunchy crust. A mouth-watering alternative to the classic burger.

BUS310 – 10x1kg



Cauliflower cheese burger

Try this mix of small cauliflower florets with leek and cheese. The crisp crust with sesame seeds gives this burger just that little bit extra.

BUB310 – 10x1kg



Vegetable burger

This mix of carrots, celery and leek forms the basis of a delicious veggie sandwich. And it looks completely home-made thanks to its artisanal look.

BUG310 – 10x1kg



CAULI POWER MIX WINS PRIZES

Our Cauli Power Mix was awarded the SIAL Innovation Award in Paris. We convinced the jury of the healthy and innovative aspects of this mix of cauliflower rice, red quinoa and green lentils.



Market and harvest reports

The 2018-2019 production year is fast coming to a close.

After an unusually dry summer through much of Europe, with an unprecedented lack of irrigation opportunities, we can now assess the consequences of the extreme growing and harvest conditions.

The results are calamitous:

- **Significantly reduced harvests** for several types of vegetables
- **Higher production costs** due to processing of lower volumes
- **A rise in the price of raw materials** for 2019-2020

An overview of the major shortfalls in quantity:

- **Garden peas** : General shortfall of 25%, sometimes higher for the smaller sizes.
- **Spinach** : More or less according to plan.
- **Beans** : Quantities reduced by 15%. Ardo managed to partially compensate for these shortages thanks to the distribution of production throughout Europe.
- **Broad beans** : Shortages up to 25%.
- **Cauliflower** : Significantly delayed harvest. Shortfalls for specific sizes.
- **Carrots** : Up to 20% shortfall for winter carrots.
- **Cabbage** : General losses of 40 to 50% in quantity. Red and white cabbage most heavily affected.
- **Onions** : Smaller sizes and reduced harvests have resulted in steep rises in raw material prices.
- **Sprouts** : The harvest is not yet complete, but a 10% reduction in quantity is a fact.
- **Herbs** : Most varieties generally proceeding according to plan.
- **Black salsify** : Expected results 75%.
- **Tomatoes** : Poor harvests in all southern countries, down by as much as 20%.
- **Rhubarb** : Only 50% of planned quantities available.
- **Sweetcorn** : Global shortages. Steeply risen prices where available.

As harvest results were practically identical for all of Europe, it's safe to assume global production shortages of 10% on average, amounting to 300,000 tonnes of fresh-frozen vegetables on a European level.

MARKET INFORMATION

The vegetarian and vegan trend is still growing. Vegetables, fruit and herbs head the list of plant-based foodstuffs.

Recent market research in Belgium revealed that all consumers consider "health" their primary concern in determining what to eat.

Besides, fresh-frozen is the best way to ensure the preservation of vitamins and nutritional value.

The **combination of fresh-frozen and plant-based** is fully **on-trend**.

Good motivation to get started on planning the 2019/2020 crop programmes for the Ardo range of vegetables, fruit and herbs.

Fingers crossed for better harvests in 2019...

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Ardo at the fairs

We look forward to seeing you again at the spring trade fairs.

SIRHA LYON, FR
26-30/1/2019

BIOFACH NUREMBERG, DE
13-16/2/2019

FOOD EXPO TOKYO, JP
5-8/3/2019

HORECATEL
MARCHE-EN-FAMENNE, BE
10-13/3/2019

CFIA RENNES, FR
12-14/3/2019

INTERNORGA HAMBURG, DE
15-19/3/2019

M.A.D.E. PARIS, FR
19-20/3/2019

PLMA AMSTERDAM, NL
21-22/5/2019

FOOD & HOTEL SEOUL, KR
21-24/5/2019



Entrepreneur of the Year® Onderneming van het Jaar® 2018

Ardo was voted “Entrepreneur of the Year” in Flanders (BE), a title that we are proud to bear and for which we are grateful to our 3,800 loyal employees who put in their best every day worldwide and have contributed to this award. The jury of the 24th prize-giving ceremony awarded us the prize for our sustainable and family business, which they described as “strategic, innovative and internationally expansive”.

This award strengthens our confidence in our industry’s future. Our belief that healthy, safe and affordable products can also be produced with less food waste has only been reinforced by this prestigious award.



Yummy video recipes

Need some inspiration? **ArdoTV** is full of recipes that will immediately get your taste buds tingling. Open up a world of possibilities with Ardo snacks in just one click.

Every day, we search for recipes that will create a new experience. Whether it's cauliflower rice sushi, Cauli Power bagels or mango cake, we are in the kitchen every day to give you some inspiration.

Why not try our handy recipe finder at **www.ardo.com** to find a whole host of dishes and appetisers that are quick and easy to prepare?



Discover the recipes on www.ardo.com



Discover 15 new video recipes at www.youtube.com/user/ArdoTV

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ARDO N.V. WEZESTRAAT 61 B-8850 ARDOOIE - T +32 51 310621 - F +32 51 305997 - INFO@ARDO.COM



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