



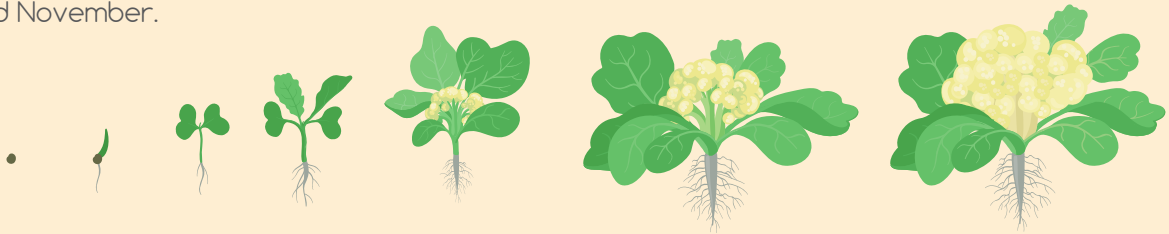
Everyday Favourites Cauliflower Florets

# From field to fork

The story from our suppliers and growers

## Growing

- The cauliflower seeds are carefully selected by an agronomist and every crop is planted in the best field.
- Fertilizers and irrigation need to be matched to the needs of the plants, which is why regular soil samples and moisture level measurements are under taken.
- Sustainable growing methods and minimal pesticides are used to respect the environment.
- Besides collecting rain water and purifying it to use in the factory and condensers, recently one of factories in Belgium has installed a buffer basin (measuring 150,000 m3) that enables the irrigation of 500 ha of agricultural land via an underground network of pipes. This type of project will become all the more crucial in the future in order to protect the agri-food sector against water shortages.
- The cauliflowers are 100% GMO-free.
- The cauliflower is grown in Belgium and harvested between September and November.



## Processing & Freezing

- The cauliflowers are frozen individually using IQF (Individual quick freezing) technology which preserves the texture and flavour of the florets.
- They are packed using state-of-the-art technology to detect foreign elements in raw materials and remove them to guarantee an optimal product quality.
- Vegetable waste gets turned into biogas in our Biomethanisation plants. This is used to freeze and store frozen vegetables or to blanch the vegetables before freezing.

