



We preserve nature's gifts

Actual

Newsletter - No. 91 - Volume 30 - September 2024

Fresh frozen vegetables, herbs and fruit: delicious and convenient, all year round

**Come and taste
Ardo's newest
products at
one of these
trade fairs**

GASTVRIJ ROTTERDAM

Rotterdam, the Netherlands
23-25 September
Stand 5.203

CONXEMAR

Vigo, Spain
1-3 October
Stand 3C 54

SIAL

Paris, France
19-23 October
Stand 5A P180

ALLES FÜR DEN GAST

Salzburg, Austria
9-13 November
Stand 10-0305

HORECA EXPO

Ghent, Belgium
17-20 November
Stand 8215

HORECAVA

Amsterdam, the Netherlands
13-19 January
Hall 8 Stand 08.123

SIRHA

Lyon, France
23-27 January
Hall 3.2 Stand 3C126



A freezer full of spinach

extra nutritious

delicious



ready to use



cost saving

Spinach is nutritious, tasty and can be used in all kinds of ways: steamed with an omelette, cooked in quiches, mixed in soup or a smoothie... In its fresh frozen form, this versatile leafy vegetable brings a host of benefits with it.

At Ardo, we freeze our spinach immediately after harvest, so that it retains all its **vitamins and minerals**.

Furthermore, our fresh frozen spinach is easy to portion and, therefore, has a **longer shelf life** than fresh spinach. You take only what you need, **goodbye food waste**. Ardo's fresh frozen spinach is already washed and **ready to use**. Benefit after benefit after benefit!

Ardo's spinach range (from loose leaves, chopped, portioned, block and prepared) now includes **2 ready-to-eat spinach preparations**.



New



VEGAN

Art. code: 10004739
10x1kg • 15g portions

Creamy spinach

Discover classic creamed spinach in a new and more sustainable way with a delicious vegan cream sauce. **Enjoy the same full flavour and creamy texture, now completely plant based.** Perfect for all kinds of recipes such as stuffed portobello or a vegan lasagne, or as a tasty meal component. **Suitable for everyone**, from vegans to flexitarians, this timeless favourite is also ideal for those with lactose or gluten allergies. Just reheat and ready!



New

Art. code: 10004790
10x1kg

Spinach mediterranea

Spinach? Delicious! But **spinach with tomato, grilled peppers, onion and herbs**, now that's delicious! This ready-to-eat vegetable mix will undoubtedly become your new favourite. Ideal for preparing pasta, risotto, oven dishes or as a tasty side dish with fish or meat. Also perfect as a meal component in various dishes. Just heat up and ready!



New

Art. code: 10004737
4x2.5kg • 50g portions

Spinach "Foglia"

You may already know our **layered spinach**: stacking the **young spinach leaves** on top of each other helps them **retain their texture and shape better**. The portions have got slightly smaller, but the excellent quality has remained unchanged. **Very easy to portion out**. Delicious with many different dishes and looks great on the plate!



Creamy spinach, peeled half potatoes and cauliflower sausages

Stir-fried spinach "Foglia" with garlic and chickpeas



Conchiglie with spinach "Foglia" and ricotta



Spinach and mint smoothie



Penne with spinach mediterranea and Parmesan



Vegetable lasagna with creamy spinach and grill mix à la Siciliana



Quiche with spinach mediterranea



Poached egg Florentine style



Soffritto, a flexible flavouring

Soffritto is the Italian vegetable mix used for countless Southern recipes, from smooth sauces to savoury stews. This mix consists of the essentials: **a fine brunoise of onion, carrot and celery**, pre-washed and pre-cut. You can create all sorts of dishes with this tasty mix: use it as a base for all kinds of sauces, a savoury risotto, a colourful stew or a minestrone vegetable soup. Let your culinary creativity run wild!



New

Art. code: 10004738
10x1kg



Minestrone alla napoletana

Have you tried these yet?



Avocado diced

Art. code: 10002443
10x1kg



Skinny sweet potato fries - thin cut

Art. code: 10002470
4x2kg



Corn ribs

Art. code: 10002471
10x1kg

Market & harvest reports

edition June-July 2024

After several extremely wet months, June finally brought some relief to the northern regions. Precipitation remained around average, although it was slightly cooler and less sunny than usual. Fortunately, the last week of June saw a shift to warmer and sunnier weather, which continued into July.

In the northern regions, the seasonal shift means that crop harvests might be concentrated again this summer, leading to a risk of, multiple products to be harvested at the same time outside their normal season, similar to last year.

For **spinach**, spring weather conditions were far from ideal. Production dropped in all growing regions in Belgium, France, Austria and the Netherlands. Fortunately, the spring sowing prospects in Flanders are positive, potentially offsetting some of the losses. Around our factory in Geer (BE), all fields were drilled in April, but yields are below average. In order to compensate for this, additional acreage is planned for summer spinach, which is expected to be ready for processing by the end of July.

Bean cultivation also suffered from the wet and cold spring, resulting in cancelled fields and significant delays. That is why sowing has been extended until mid-July in certain regions of France and Flanders.

The **carrot harvest** is delayed, with limited volumes expected from August to October.

For **peas**, the harvest started with heterogenous results. Early peas in Zundert (NL) and northern France suffered from excess water, leading to low yields, but growing conditions in Flanders are now favourable.

In the southern regions, June brought more rain than usual, with occasional storms and hail. Temperatures fluctuated widely but were generally around or just below average. Despite this, summer crops are showing promise.

The **pea** harvest in Saint-Sever (FR) ended with lower-than-expected yields. In Benimodo (ES), the season was intense but consistent, resulting in good ratios and quality.

Spring broccoli in Portugal and Spain had a successful harvest with consistent yields and good quality.

The **green pepper harvest** in Spain and Portugal is slightly delayed. Fields generally look good, with homogeneous ripening and good development, despite some hail damage in Badajoz (ES).

Herbs are being harvested later due to continuous rainfall, but fields are looking promising.

After a turbulent spring, summer seems to be positively impacting the harvest, with **hopeful prospects for the coming months.**

Ardo, worldwide and always close by



- ARDO SALES UNITS
- ARDO PRODUCTION, PACKING AND DISTRIBUTION UNITS
- ARDO SALES, PRODUCTION, PACKING AND DISTRIBUTION UNITS

Ardo wishes to be near her customers in **Food Service, Retail and Food Industry**. With our own sales offices in Europe, the USA and beyond, there's always someone from our sales team close to hand.

We are also pleased to welcome Benjamin Meire to Ardo's sales team.

With nine years of experience in the food sector, he joins the Business Development team.



"I am looking forward to getting to know you and working together. Hope to see you soon!"

Benjamin Meire,
Inside Sales Commercial

Working together for a positive and sustainable impact



Ardo strengthens the SAI Platform

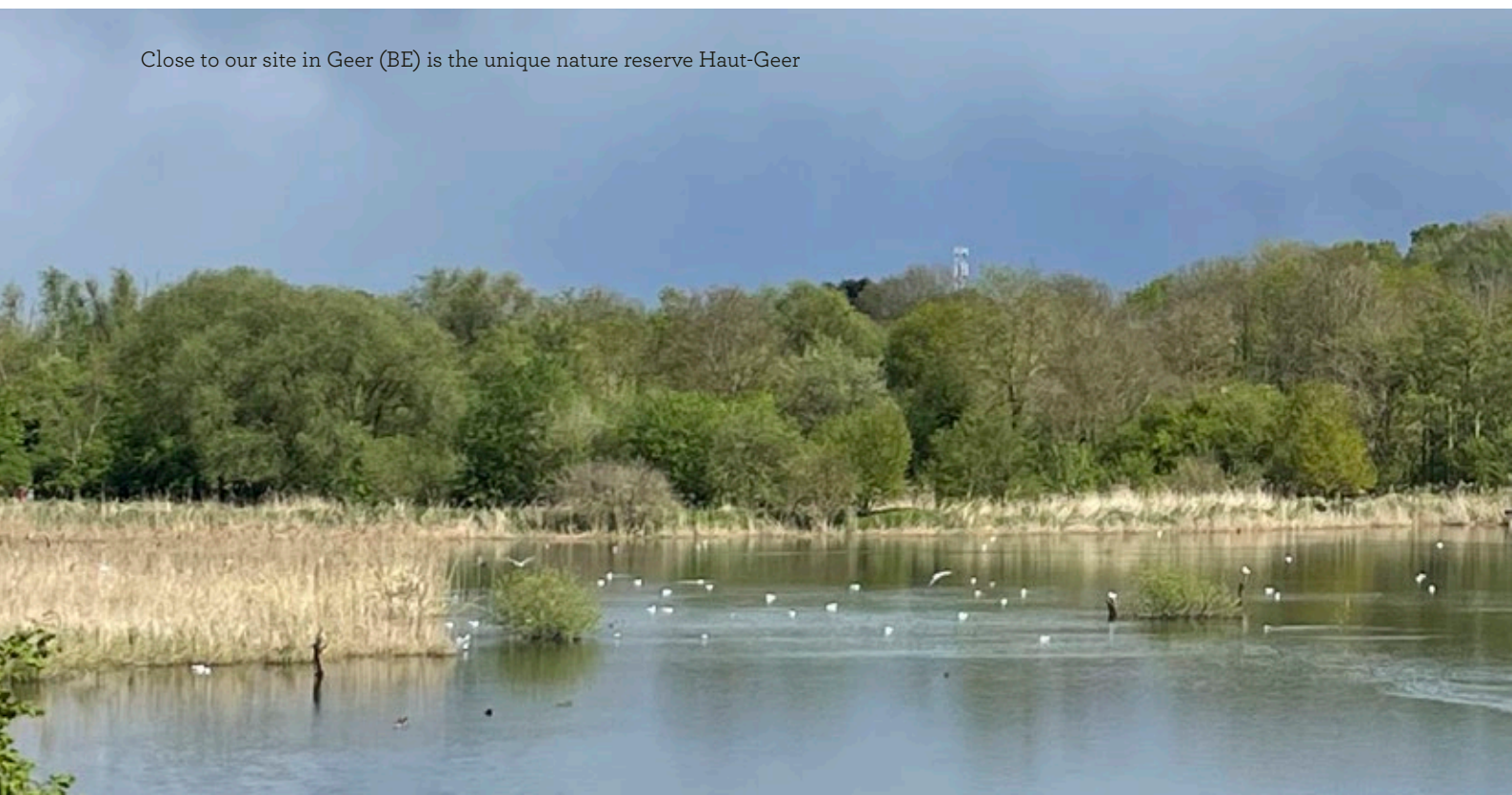
Emilie Haspeslagh, our Sustainability Director, is a member of the Executive Committee of the Sustainable Agriculture Initiative (SAI) Platform. Her new role underlines Ardo's commitment to a sustainable food system and strengthens our ties with the SAI Platform.



Extension of the Haut-Geer nature reserve

Close to our site in Geer (BE) is the unique 35 ha nature reserve Haut-Geer. The nature reserve is home to **more than two hundred species of birds** and serves as a **storage basin for irrigation water** with a direct connection to our farmers' fields. HesbayeFrost, our site in Geer, first purifies the used water via a biomethanisation and wastewater treatment plant before it is discharged into the reserve. This reserve has already been expanded by 8 hectares and this year we will expand it by another 20 hectares in collaboration with **Nestlé**.

Close to our site in Geer (BE) is the unique nature reserve Haut-Geer





Unilever, Jumbo, Agrifirm and Ardo launch “Het Wortel Collectief”

In **Zundert (NL)**, we are working with **Unilever, Jumbo, Agrifirm** and our farmers on a regenerative farming project: “Het Wortel Collectief” (“The Carrot Collaborative”). The collaborative project aims to scale up the transition to more sustainable food production by implementing regenerative farming practices with a special focus on soil health. This year, the project is mainly focused on carrots. The project is part of our MIMOSA+ programme.



Fifty years of Picard at Ardo in the context of sustainable agriculture

At Ardo **Gourin (FR)**, we recently celebrated **Picard's 50th anniversary**. On the occasion, Picard wanted to highlight our joint efforts to develop sustainable agricultural practices. In addition to field visits, a visit was also made to our site in Gourin. It was a great honour that Picard chose to celebrate its anniversary with Ardo.



Green(er) peas in collaboration with Unilever

In **Violaines (FR)**, we have been working with Unilever for more than three years on a project focused on **sustainable pea cultivation**. Together with our growers, and thanks to Unilever's support, we can reduce the environmental footprint of pea cultivation and strengthen biodiversity in the region.



Consistent quality in a changing climate

François Smits has been Sales Manager within Food Industry at Ardo for five years. Marco Bom has been Agronomy Manager at Ardo Netherlands since 2018. Ardo talked to them about climate change, the crucial interaction between sales and agro and how Ardo continues to invest in quality throughout all the challenges.

Climate change is becoming more and more noticeable, not least in the agricultural sector. What challenges does this entail and how does Ardo deal with them?

Marco: "The biggest challenge is the unpredictability of the weather. **At Ardo, we have a strong focus on sustainability,** and a healthy soil is key. Without a healthy soil, we cannot cope with the current weather extremes, from severe droughts to heavy rainfall. That is why we rely on scientific advice to manage water more efficiently. And, of course, our sustainability programme MIMOSA+ (Minimum Impact Maximum Output Sustainable Agriculture) also contributes to healthier soils."

Are Ardo's customers also experiencing climate change?

François: "Absolutely. Customers are increasingly aware of climate problems and expect Ardo to come up with solutions. The challenge here is that demand and supply are diverging: on the one hand, the demand for plant-based products is increasing, but, on the other hand, we are seeing yields falling due to all kinds of climate change. It is important to discuss these challenges transparently with our customers and to find solutions together."

On that matter: why is the interaction between agro and sales so important?

François: "Our agro team has a huge amount of knowledge and expertise as regards our products. Through close cooperation with agro, we keep our

internal knowledge within the sales team up to date. This is crucial in order to provide customers with the **right information and quality.**"

Marco: "For us, it's interesting to know exactly what customers are asking for. This helps us to meet their needs as well as possible. For example, we are constantly looking at how we can make the most efficient use of the factory and how we can apply our agronomic knowledge better. If something goes wrong in a certain season, we try to fix it in another season."

How does the cooperation between agro and sales translate to the customers in concrete terms?

Marco: "We recently organised the "Let's Meet in the Field" event in Zundert (NL), for example'. We brought together customers, sales colleagues and agronomists and informed our customers about Ardo's sustainability programmes in agriculture. We are working hard on future-proof crops and showing how we would like to incorporate regenerative farming practices into our common farming practices. It was an interesting day for all the guests."

In addition to sustainability, quality is also paramount at Ardo. How is this ensured?

Marco: "Despite the challenges posed by the climate, we don't compromise on quality. Our team of agronomists is in the field every day to take samples before our products go to the factory. **Quality remains our focus. That sets us apart from other parties.**"



François & Marco

And when it comes to sustainability, what is Ardo's view of long-term relationships?

François: "Long-term relationships are crucial. They enable us to plan and respond better to our customers' needs. This is essential for both sales and agronomy in order to deliver the right products and volumes."

Finally, what is your message for the future?

François: "Despite all the challenges, quality still comes first. **We continue to invest in sustainable solutions and long-term relationships with our customers.**"

Marco: "Exactly. We are committed daily to sustainable farming practices and improved soil quality. This way, we keep things future-proof and provide our customers with high-quality products time and again."



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We preserve nature's gifts