



We preserve nature's gifts

Actual

Newsletter - No. 89 - Volume 29 - October 2023

Ardo's fresh-frozen world

We believe people need a nutritious, plant-based diet - both now and in the future.

At Ardo, we preserve nature's precious gifts for future generations by providing fresh-frozen plant-based products while also minimising our impact on the environment.

This is why we make every effort day in, day out, to provide our customers in **Food Service**, **Retail** and **Food Industry** with **fresh-frozen vegetables, herbs and fruit** that couldn't be more convenient.

At Ardo, autumn is all about colourful **new products** packed full of flavour. We will be presenting our tasty new **corn ribs, edamame in the pod, grains and diced avocado** at upcoming trade fairs. Be sure to visit our stand and get inspired by our extensive range of fresh-frozen vegetables, herbs and fruit that will add **even more flavour and colour to your culinary creations**. Ardo, your partner in **fresh-frozen products!**

A healthy planet is the key to providing nutritious food. **That's why we strive to minimise our impact on the planet. Read more about our sustainability story in this newsletter.**

If you are planning to drop by to see us at the upcoming autumn trade fairs, we look forward to meeting you there.

See you soon!

Let's meet at one of
the autumn trade fairs!



Anuga
Cologne (DE)
07-11 October
Stand E011 - Hall 04.02

Alles für den Gast
Salzburg (AT)
11-15 November
Stand 10-0305

Horeca Expo
Ghent (BE)
19-22 November
Stand 8215 - Hall 8

CLASSICS.

Delicious vegetables, pre-cut or pre-cooked for your convenience



Power salad with diced avocado and Edamame soy beans

Vegetables in all sorts of shapes and colours are increasingly taking centre stage on our plates. Our vegetables come from the most fertile soils, are frozen immediately and are packed with vitamins and fibre.

We like to make life easy for you with our extensive range, whether it's our Classic Mono vegetables, our amazing vegetable mixes, or our **pre-cut, pre-cooked or grilled vegetables** to help you save time.

Our vegetables are just as good whether you add them to pasta or salads, have them as side dish, or make them the centrepiece of your plate. You're also guaranteed to find something to suit you in our range of **organic vegetables!**



NEW



Corn ribs

Delicious corn on the cob cut into quarters. Perfect for barbecuing, adding to a salad or serving with a fresh dip.

Art. code: 10002471 / 4 x 2.5 kg

NEW



Diced avocado

Small cubes of perfectly ripened avocado. Suitable for making guacamole and great in salads, wraps and sandwiches.

Art. code: 10002443 / 10 x 1 kg





Mango

These delicious tropical fruits are sun-ripened in South America, **picked at their peak and pre-cut** into convenient chunks. They couldn't be more delicious or easier to use.

Art. code: 10001985 / 10 × 1 kg
Art. code: 10001213 / 4 × 2.5 kg



Diced apples

With Ardo's apple cubes you can create a delicious apple purée in no time. **Also ideal in pastries and a variety of desserts.** Simply defrost and use like fresh fruit.

Art. code: 10001373 / 4 × 2.5 kg



Coulis



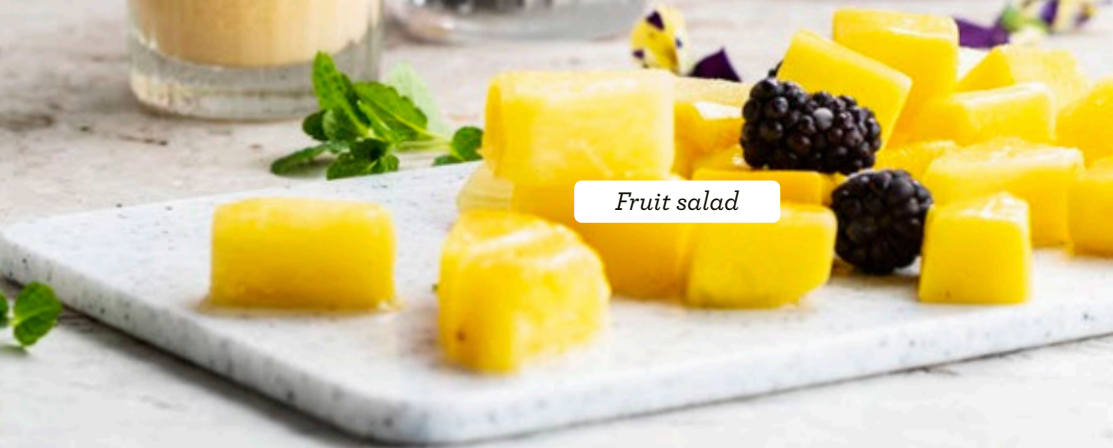
Smoothies



Patisserie



Fruit salad



Your favourite fruit, all year round

Our fresh-frozen fruit is the gateway to summer and adds a fresh zing to your autumn dishes. And because everything in our 'Les Fruits' range is fresh-frozen, you can **enjoy your favourite fruit all year round** – from classic apple to exotic flavours such as mango and pineapple, a colourful fruit mix or a delicious fresh fruit purée.



Edamame in the pod

Most Edamame soy beans come from Asia. However, Ardo developed a perfect farming technology to grow this delicacy in Europe too (Marchfeld, Austria). The fresh green colour and sweet flavour make this Edamame in the pod an original appetiser.

Art. code: 10002335 / 10 x 1 kg



Highly nutritious grains and pulses

If you want to **boost the nutrition and fibre in your culinary creations**, Ardo's range of grains and pseudograins is the perfect solution. From rice to quinoa, all our grains and pseudograins have been pre-cooked. **Just heat them up and they're ready to eat!** Pulses are also an essential ingredient. Thanks to their high protein content, they are excellent meat substitutes.

EXPRESS

- Tricolore lentil mix
- Edamame soy beans
- Chick peas
- Black beans
- Kidney beans
- Quinoa




Save plenty of time with our pre-cooked grains and pulses



Pulses and tricolore lentils poke bowl



Barley risotto with butternut and forest mushrooms




Provence potatoes



Salmon Scandinavian style



Dip alla Mexicana



Tartare sauce



Bruschetta alla Napoletana



Asian style herb mix

The perfect base for any wok dish. Delicious in Asian dishes and sauces.

Art. code: 10001353 / 8 x 250 g

Ardo herbs: 100% convenience

Ardo offers a wide range of fresh-frozen herbs, herb mixes and aromatic ingredients that are **easily used in an infinite number of recipes**. A marinade with our Scandinavian style herb mix or a fresh tartar sauce? Ready in no time with Ardo's herb mixes!



FINE'S
HERBES

8/10



Sweet potato sensation

Ardo's independent research study has excited the taste buds of over 150 UK consumers: **our sweet potato fries scored a phenomenal best in class score.** With their **irresistible appearance and fantastic taste**, our natural sweet potato fries a hit!

Art. code: 10001248 / 12 × 450 g

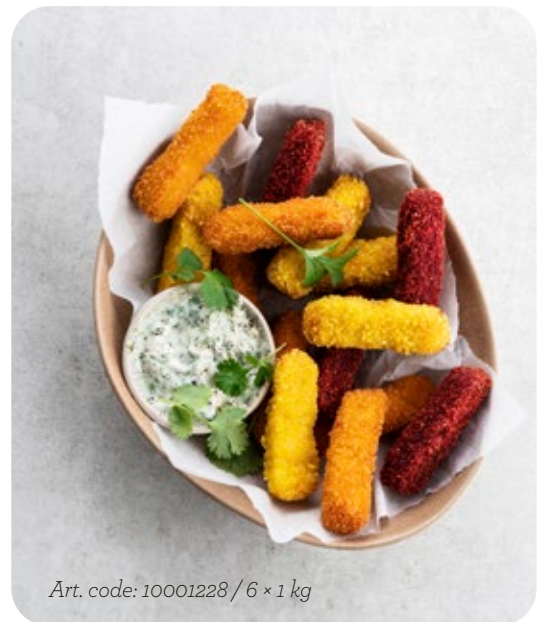
Art. code: 10001249 / 4 × 2 kg



LES
TAPAS

Crispy vegetable treats

Fancy a savoury falafel for lunch, crispy veggie fingers as a starter, or crispy sweet potato fries with your beetroot burger? **With 'Les Tapas', you can tap into the snacking trend with ease and rustle up an original party dish or elegant treat** for flexitarians, vegetarians and vegans **in no time.** It's perfect for palates young and old!



Art. code: 10001228 / 6 × 1 kg

Trio crispy vegetable fingers



"The 'Les Tapas' range allows you to serve savoury snacks in no time. It's so easy... and delicious!"

Matthias

We're delighted to welcome **Matthias Gudacker** to our team. As the new **culinary adviser for northern Germany**, Matthias has been on hand to answer all your culinary questions. **Welcome!**

Market and harvest reports

Edition: mid-July 2023

After a difficult growing season and nervous markets in 2022, we were able to reach a new balance in the contracts with our farmers for the new season, which involves a raw material price increase of up to 40% for some crops. We managed to contract most of the necessary surfaces, and are facing a new season, again with some challenges linked to the weather...

Due to continuous rainfalls in **Northern Europe** earlier this spring, the crops have been sown, planted and drilled with delay, and will be exposed to summer heat and drought more extensively, which implies a risk of production loss. Nonetheless, the continuous northeast wind and high temperatures are now drying out the soils very fast. Farmers need to irrigate intensively to compensate for the lack of rainfall.

We had to cancel an important part of the spring spinach (up to 25%) because of the continuous rainfalls. **The current outlook for the spring spinach doesn't look good**

neither, due to climate conditions. After extremely tight crop transition, we start the season focused on following demand, as a replenishment of stocks was necessary.

We faced late drilling for green peas.

Harvest for the early drilled peas has started around mid-June; however, we will face volatility in volumes coming from the fields. Peas reach an optimal maturity during only 48 hours, which is why our harvesting operations take place 24h a day, to bring the peas at the right quality to our factories, where they're frozen within 90 to 180 minutes. There is also **a big delay in other crops like carrots and cauliflowers.**

Southern Europe has been affected by substantial anomalies of soil moisture and river flow, due to an exceptionally dry and warm winter. In Spain and Portugal, there has been almost no rainfall since the start of the year. Moreover, there was a very exceptional heat wave in the end of April. Due to those conditions, irrigation was necessary for most of the plantings,

although farmers were afraid of not having enough water until the end of the season. However, it currently looks like water availability from the reservoirs will be sufficient.

In the South, most of the crops have been planted, and the **harvest of the peas has started with variable results.** After two difficult seasons for **broccoli, spring harvest yields are quite normal this year at the start of the season.**

Following the extremely hot and dry weather in April, weather conditions were milder in May and early June - casting a **more positive outlook for the summer crops.**

Inputs like fertilizers and energy dropped to a more acceptable level for farmers, which is very positive.



Ardo, worldwide and always close by

Ardo wishes to be near our customers. With our own sales offices in Europe, the USA and beyond, there's always someone from our sales team close to hand. This 'glocal' approach allows us to respond to our customers' demands fast and effectively. We keep our finger on the pulse at all times wherever we are.



Food Service

We develop products for our Food Service customers that fit the latest trends and cooking technologies and are easily prepared. Convenience all the way.



Retail

Our retail customers' lifestyle and purchasing habits are constantly changing. That's why we offer a wide range of retail products to match the flexibility of this market.



Food Industry

Our customers in the Food Industry sector can rely on top-quality products that meet the most stringent quality, hygiene and HACCP standards.



● ARDO SALES UNITS

● ARDO PRODUCTION, PACKING AND DISTRIBUTION UNITS

● ARDO SALES, PRODUCTION, PACKING AND DISTRIBUTION UNITS

“We keep the planet healthy by taking an innovative approach to our work”

What does sustainability mean to Ardo? We asked Emilie Haspeslagh, Sustainability Director and the third generation of the family to work in the family business, as well as Stephanie Cobbaert, Sustainability Coordinator.



Sustainability at Ardo. What does that mean exactly?

“A healthy planet is the key to providing nutritious food. At Ardo, we firmly believe this. Our products are gifts from nature, which is why protecting them has been a priority right from the start. Our family has translated that idea into our corporate strategy and culture since the first generation, ensuring **sustainability is deeply rooted in both the company and its staff today**. By opting for innovative and sustainable practices, we can deliver safe, high-quality products while protecting the environment for generations to come.”

How do you make sure sustainability remains at the top of the agenda?

“My goal is to make Ardo future-proof by taking major steps on our path towards sustainability. Our Sustainability Team implements our sustainability strategy and manages the various actions and campaigns. Stephanie Cobbaert has also recently joined the team as Sustainability Coordinator. She is fully committed to harmonising our sustainability strategy within the Ardo Group.”

What does the strategy look like?

“Ardo’s sustainability strategy consists of five pillars: **agronomy; efficient use of raw materials; food safety, quality and innovation; our staff, and Ardo’s community**. It is rather far-reaching: by providing healthy, safe, fresh-frozen vegetables, herbs and fruit, we want to support the transition to an increasingly plant-based diet. In addition, Ardo wants to have a positive impact on the people who work for us and the community. One way we do this is by donating food to NGOs and food banks.

We also place huge importance on protecting the environment and our natural resources by putting our sustainability strategy into practice. Ardo, and its farmers in particular, are experiencing climate change in the form of the extreme weather conditions we are seeing. The result is lower yields per hectare. This is why we launched the **MIMOSA+ programme: with Minimum Impact, Maximum Output, Sustainable Agriculture, we go one step further by improving the climate resistance of our crops.**”

And outside the field?

“In the production phase, too, we’re always looking for the most efficient way to process our products. Ardo’s **circular operation** enables us to utilise waste heat, waste water and vegetable waste, among other things. Take our site in Ardoorie, for example. It has an irrigation reservoir that collects rainwater and purified wastewater, which farmers then use to irrigate their fields. The reservoir is also equipped with solar panels for green power. And then there’s our own fermentation plant, where we process our vegetable waste to produce biogas, which we then use to generate electricity to produce our vegetables. And that’s how we close the loop.”

What does the future hold for us?

“We’re acutely aware of the significant impact of our entire value chain. This is why, in the coming months, we’ll be taking a close look at the chain, from suppliers to customers, to find out which parts generate the highest emissions. **Ardo will continue to take a proactive approach to sustainability and will continue to innovate, as we are firm believers in the range of benefits this could provide for both our company and the planet.** By actively working towards the European goal of becoming climate-neutral by 2050, we are convinced we’re playing our part.”



More info about how Ardo uses your data:
<https://ardo.com/en/privacy-policy-customers-and-suppliers>

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