



Actual



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Fairs

CONXEMAR - ES

1-3/10/2013
Vigo, Spain
B33
www.conxemar.com

ANUGA - DE

5-9/10/2013
Cologne, Germany
Hal 42 - Stand E01
www.anuga.com

ALLES FÜR DEN GAST - AT

09-13/11/2013
Salzburg, Austria
www.gastmesse.at

HORECA EXPO GENT - BE

17-21/11/2013
Flanders Expo
Ghent, Belgium
Hal 8 - Stand 8319
www.horecaexpo.be

Ardo continues to build a sustainable future

Ardo continues to invest a lot of effort in the development of new products. Our research departments are always running at full speed. They search for the ideal combination of fresh-frozen fruit or vegetables and develop **new high-quality products that respond to the needs of your customers and current food trends**. This allows us to keep both our and your range up-to-date, and to present new and surprising products regularly. Our drive to innovate also encourages us to optimise and perfect our existing products. The next few pages will show you all the latest Ardo products.



Fully automated cold store Geer

Ardo also puts into practice its motto about **constant investment** every day. In Ardooie (B) we are installing a completely new production line to wash, cut, blanch and freeze mainly leek and celery crops. We are expanding our branch in Saint-Sever (F) with two new packing lines for foil packing up to 2.5 kg and large packaging from 10 kg in bags or cardboard.

Ardo also invests in projects that benefit the **sustainable storage and distribution of its products**. In Geer (B), work has started on a fully automated cold store for pallets and in Zundert (NL), plans for a similar cold store have also been approved. We are currently busy preparing the construction work.

Ardo also continues to take its commitment as a sustainable manufacturer very seriously. The results of the action we took in 2012 in terms of sustainable development and manufacturing is included in our **fourth Corporate Responsibility Report**, which is available for you to download from our website: www.ardo.com.

We hope to see you at one of the autumn trade fairs, where you can sample our latest products!

See you soon!



Our range in a nutshell



Fennel



Duo zucchini



Bean sprouts



Retro Vegetables Mix



Chicory

Classics

An extensive range of user-friendly blanched vegetables, both classics and new varieties.



Tagliatelle



Rigatone



Potato Rusica



Wild rice mix



Prefried onion

eXpress

A wide range of pre-cooked, blanched, pre-roasted or grilled products.



Insalata Mediterranea



Risotto



Roast Supreme



Letscho

à table

Prepared vegetables, with subtle herbs and/or a complementary sauce.



Fruit Brunoise



Red rhubarb



Gooseberries



Mango fruit puree



Elderberries

Les Fruits

A varied range of perfectly ripe, fresh-frozen fruit and fruit mixes that are immediately ready for use.



Onion rings



Vegetable burgers



Vegetable sticks



Broccoli nuggets

Les Tapas

Tasty fried vegetable snacks.



Tomatoes



Mushrooms



Leek



Broccoli mix



Corn

Bio Organic

A varied and high-quality range which draws on Ardo's many years of experience in organic market gardening.



Dill



Shallot



Chives



Garlic



Basil

Fines Herbes

A wide variety all year round herbs, easily portionable.

Culinary ardo

Our team of culinary advisors in Germany created an original and tasty menu based on Ardo's latest products. Here you can already discover some suggestions for the most delicious recipes.

Detailed information is available under the **Culinary Ardo** section of our website www.ardo.com/en/recipes.



from left to right: Marc D'Agostino, Hanns-Joachim Leupold, Matthias Homer, Christian Meyer

Springroll's "à la Meyer"



Ardo ingredients:

beansprouts, julienne mix, mango fruit puree, avocado halves (new).

Tagliatelle "d'Agostino"



Ardo ingredients:

black and green olives sliced (new), cherry tomatoes (new), tagliatelle (new), Italian herb mix (new).

Boeuf "Homer Style"



Ardo ingredients:

grilled peppers and courgettes, spinach 'Foglia' (new), vegetable fries (new).

"Leupold's Sweet"



Ardo ingredients:

apple slices, bilberries (blueberries).





New in our range

Cherry tomatoes

Ardo's cherry tomatoes are not just deliciously juicy; they also have a beautiful, consistent colour and quality. They can be used in many recipes for sauces, salads and pizzas. No wonder they are so popular.

Available in mid-October.
CHT610 - 4x2,5kg



Ovendried tomatoes

The successful Ardo tomato range now includes oven-dried tomatoes. They can be used in a sauce, mix or as an aperitif. The tomatoes have an **intense red colour and a perfect texture**.

These oven-dried tomatoes are not kept in oil, which certainly benefits their ease of use and also guarantees more environmentally friendly transport. These tomatoes are not just popular, they are also absolutely delicious. A real tasty treat!

Available in mid-October.
TOG310 - 10x1kg

Vegetable Fries

Ardo's 'Les Tapas' range is expanding. This mix of carrot and parsnip strips pre-fried in sunflower oil is **extra crispy and deliciously crunchy thanks to its light batter coating**. It is also rich in fibre. This is an interesting and new alternative to traditional potato fries. Everyone loves the slightly sweet taste of parsnip and carrots in a crispy coating. The chips can be cooked in the deep fryer or the oven.

Available in mid-October.
UWP210 - 4x2kg

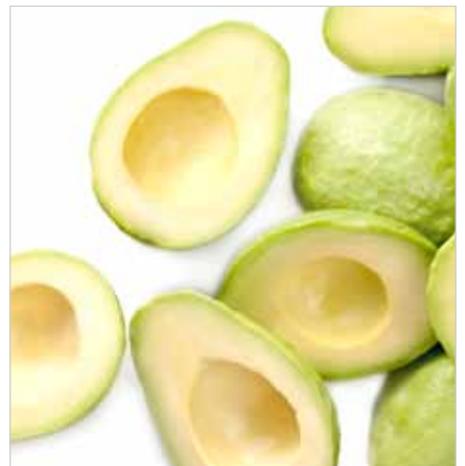


Italian herb mix

Ardo's herb garden is expanding. This **spicy Italian herb mix of red onion, parsley, basil, garlic scapes, thyme and oregano** is indispensable in every kitchen. In addition to its attractive colour and fresh taste, this herb mix is extremely convenient: it is perfectly portionable, the herbs do not stick together and you do not waste any time chopping.

It is the ideal way to give your dish that extra Italian touch.

KIM210 - 5x1kg



Avocado halves

The delicious, natural taste of avocado is appreciated worldwide. The Ardo avocado is perfectly ripened and therefore ideal for making guacamole – **an increasingly popular product right now**. It can also be used in many dishes (wraps, sandwiches, salads, etc.) and in different forms (diced, in strips, pureed, etc.). Moreover, the avocado does not become discoloured and is available all year round.

Available in mid-October.
XAV310 - 10x1kg



Green and yellow soup mix

Serve up a tasty, vibrant green or yellow coloured soup with these handy soup mixes! They are the ideal base for many clear and mixed soups.



Olives

These delicious olives, grown in south-western Spain and frozen at our factory in Badajoz, **make an ideal ingredient for a variety of Mediterranean dishes and pizzas.** Besides their intense colour and strong flavour, the olives are easier to serve. You also avoid paying for extra weight as the olives are kept naturally rather than in juice or oil.

Various olive configurations are available in 1x10kg.



Curly kale IQF "loose leaves"

The loose leaves of the curly kale are individually frozen (IQF) and therefore keep their natural leaf structure. This delicious autumn and winter vegetable is an ideal alternative to cabbage or spinach and is also delicious stirred through mash. It is available all year round and always of a consistently high quality.

Available in mid-October.
KGI410 - 6x1,5kg



Ingredients of Green Soup Mix: onion, leek, broccoli, courgette and cut beans.
Ingredients of Yellow Soup Mix: onion, yellow carrot, swede, yellow courgette, butter beans and celery.

Available in mid-October.
M1S610 - 4x2,5kg
M2S610 - 4x2,5kg



Spinach 'Foglia'

This attractive 'layered spinach' allows young spinach leaves to retain their leaf structure even better and is the result of a new production process.

The complete spinach leaves are stacked in layers on top of each other and are then cut into portions of about 125 grams each. The leaves are harvested when still very young and are therefore extremely tender. Easily portionable.

S6B610 - 4x2,5kg



Grilled vegetables

Thanks to an improved grilling process, the grill marks on the various vegetables are even more visible. This does not only look appetising, the slightly grilled touch also adds extra flavour!

Available in mid-October.

Market and harvest reports

During August, production of a large number of vegetables is usually complete, or at least well underway. In the harvest reports for May 2013, we reported on the erratic weather conditions during the first five months of this year. This had a particularly detrimental effect on the crop and growing programmes. The expected harvesting delays of ten days to three weeks were confirmed.

Garden peas produced very varied results, from very low (Portugal -50%) to average (Spain/France) and normal yields (Northern Europe). As a result of the low stock position just before the harvest, larger quantities were exported worldwide immediately following the harvest. Overall, no surpluses are expected.

Green beans were sown considerably later. They seem to be growing as planned at present. The harvest results will depend on the weather conditions during September and October. Mild overnight frost can damage and even destroy the plants. Time will tell...

Baby carrots: normal growth and harvest situation.

The **leek** situation, however, is much more worrying. Stocks in Europe are essentially empty. The long winter period did not allow for a spring harvest, so large quantities could only be harvested very late and with reduced yields.

All **courgettes** were harvested with normal yields. Other Mediterranean vegetables, such as **aubergines, tomatoes** (including cherry tomatoes) and **peppers** produced normal harvest results.

Broccoli, on the other hand, is not achieving the desired yields at all locations. In Portugal, persistent rain over the spring destroyed a number of fields. The harvests were therefore reduced by as much as 40%. Fields for autumn and winter broccoli are now being contracted.

The yields for **corn** will be as much as 20% lower than normal.

For real winter vegetables such as **black salsify** and **Brussels sprouts**, it is still too early to give harvest predictions. What is certain is that for both vegetables (particularly Brussels sprouts) the stocks from 2012 are as good as empty. Weather trends over the coming months will determine whether these crops will also mean a delayed start.

In general, the 2013 harvesting year can be described as erratic with very varied yields - sometimes even within a single growing area.

However, this year there has been a clear increase in sales to new global markets. This is positive in terms of cultivation and consumption of fresh-frozen vegetables from Europe. We must also take into account the significant increase in raw material prices, which are now translating into increased sales prices for the new harvest.

Fresh-frozen vegetables and fruits remain an interesting product which needs to be followed very closely. The Ardo team will guarantee this continued focus.

Sustainability



Ardo is publishing a **Corporate Responsibility Report (CRR) for the fourth year in a row**. This report shows the efforts Ardo is making to ensure **a sustainable policy for the planet, for people and for products**. Here is a quick look at some of the sustainable activities over the last year.

Because the personnel has been made more aware and a continuous investment programme is in place for increasing sustainable production, Ardo was able to continue its savings in terms of energy, fuel and water over the past 5 years. We have also engaged in many sustainable activities in our HR policy with positive results in various areas. In the agricultural field we started the MIMOSA project, which stands for Minimum Impact & Maximum Output Sustainable Agriculture.

Our many achievements and projects are described by our Corporate Responsibility Report.

You can request the full document from your Ardo contact or you can download it from the download centre at www.ardo.com.



Ardo News

Ardo wins the Golden Partner trophy in the Netherlands

Every other year, trade journal 'De Levensmiddelenkrant' organises an award, based on the evaluation of suppliers, carried out by all retail buyers and decision makers under the name of 'The Golden Partner'.

Ardo was awarded a Golden Partner in the 'Efficiency Contribution' sub-category of the 'Frozen' category.

This is recognition and confirmation that we play our part the way we should.



Ardo products at the University Summer Games

Our products are ubiquitous at the 27th World University Summer Games in Kazan, which are also the first Universiade in the history of modern Russia.

At the Universiade young athletes come together from all over the world to compete in various sports disciplines in order to promote the importance of a healthy mind and a healthy body. Ardo is proud to support this event in a culinary way!

New colleagues

Vanessa Zola will be Business Sector Manager for Ardo Food Ingredients UK. **Nathan Burrell** will now be Business Sector Manager Wholesale for the south of the UK. **Thomas Sartor** is replacing Emilie Haspeslagh as National Account Manager for FoodService Germany.

The company was recently joined by three new quality managers: **Judith Gillard** (Ardo Geer), **Elena Marques** (Ardo Badajoz) and **Collin Slater** (Ardo Ashford).

Ardo, close to its customers worldwide

In order to be close to our customers, we have sales offices with our own sales staff in every country in which we operate. They are then able to follow up on your interests close at hand and react quickly to any enquiries.



We preserve nature's precious gifts

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