



Vache Bleue, innovations
with 100% taste since 1927





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The dairy industry has no secrets for Vache Bleue. Based in Belgium since 1927, the company has pioneered a number of innovations including the mixed grated cheeses, and dressings and sauces made with fresh yogurt.

Today it is market leader in its home country. It is also a flexible and reliable dairy supplier for private labels and industry.

Vache Bleue S.A. is certified: IFS - ACS - BIO



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Production,
Distribution &
Transformation



Market
Leader
in grated mixes
& Lactosefree



250pp
employees



180M€
turnover



200 Million
liters/year of milk
collected in Allgäu





**100%
GOÛT-SMAAK**
Sans additifs artificiels
Zonder kunstmatige
additieven



Vache Bleue grated Cheeses : 100% taste. No artificial additives

Mix Sauce



Mix Gratin



Mix Pasta



Mix Pizza



Mountall'Or



Emmental



Emmental Light



Red Cheddar



As specialist of grated cheese, we offer a wide selection of products (1 cheese or mix of 3 cheeses) which will add a touch of originality to all kind of recipes. Each cheese is specially selected for its quality, its taste, its texture and its character. We don't add anti-caking powder in order to guarantee 100% taste products. Those cheeses are available in various formats and weights.



Vache Bleue grated organic cheeses: taste, quality and health.

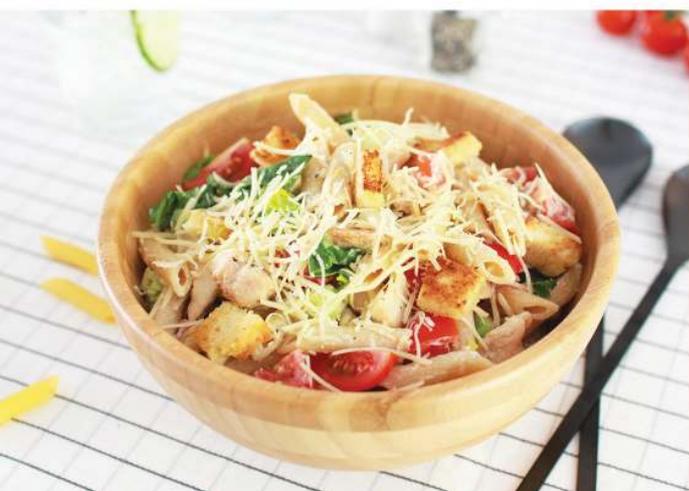
Emmental
organic



Mix Gratin
organic



Mix Pasta
organic



As specialist of mixed grated cheese, Vache Bleue is the first brand to introduce a variety of mixes with certified organic cheeses.

Taste, quality and health are our top priorities for the selection of those cheeses.



Vache Bleue grated cheeses: a touch of delicious originality to make any occasion special

Mix Gratin



Mix Pasta



Mix Sauce



Mix râpés



Pizza topping



Emmental



Emmental Light



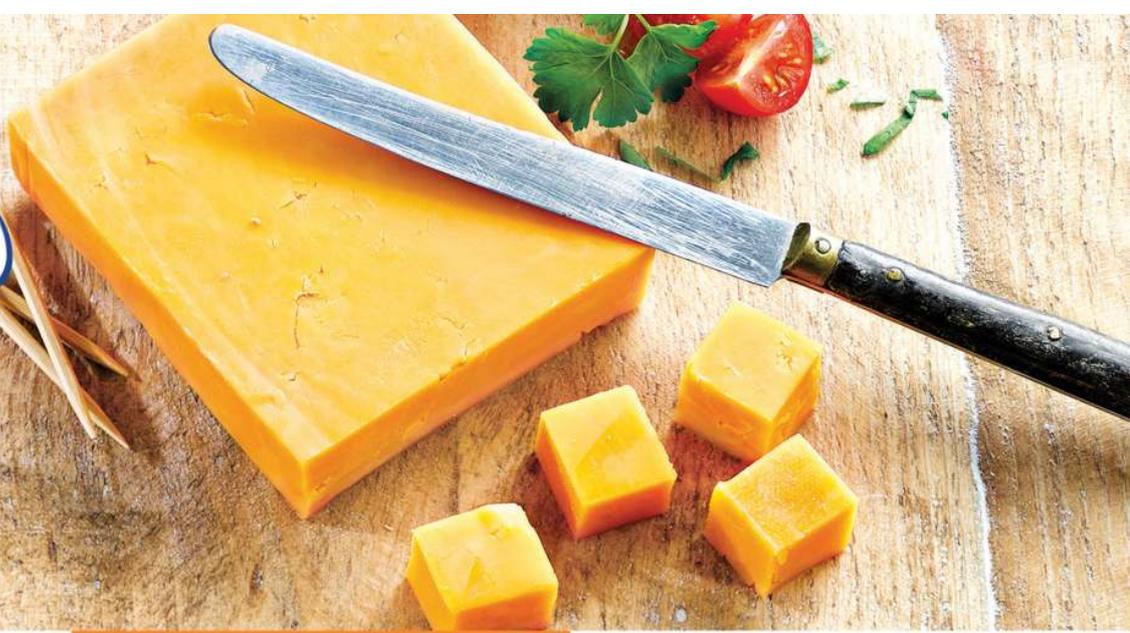
Red Cheddar



Vache Bleue is the pioneer of mixed grated cheeses. We offer a wide selection of products (mix of 2 or 3 cheeses or simple grated cheeses) which will add a touch of originality to all kind of recipes : gratin, pasta, sauce and much more.

Each cheese is specially selected for its quality, its taste, its texture and its character.

Grating for all uses (1 to 5 mm or other caliber upon request), different package sizes : our flexibility is our trademark.



Vache Bleue blocks and slices: a wide selection of high quality cheeses



Emmental
slices



Red Cheddar
slices



White Cheddar
slices



Edam
slices



Emmental
block



Red Cheddar
block



White Cheddar
block



Edam
block

We offer a large assortment of delicious cheeses for all occasions. Slices for sandwiches, paninis or burgers, blocks to be cut into pieces for salads or as snacks. There are no limits to the imagination.

Each variety is selected with attention to ensure the best taste and quality.





ENJOY DAIRY PRODUCTS
WITHOUT THE DISADVANTAGES OF LACTOSE

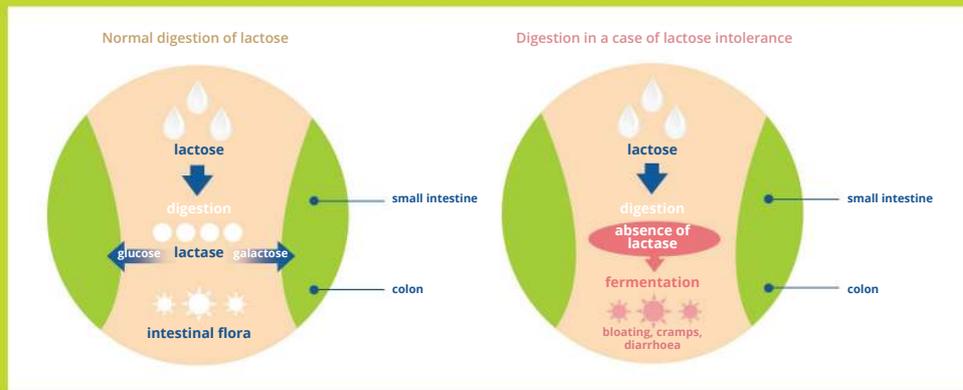


DILEA, MAKING MILK DIGESTABLE

Intolerance to **lactose**, a milk sugar, is due to a lower presence of the **lactase** enzymes that break down lactose in the intestines. Lactase production generally decreases with age, leading to a variety of intolerance symptoms. **Lactose intolerance develops over time.**

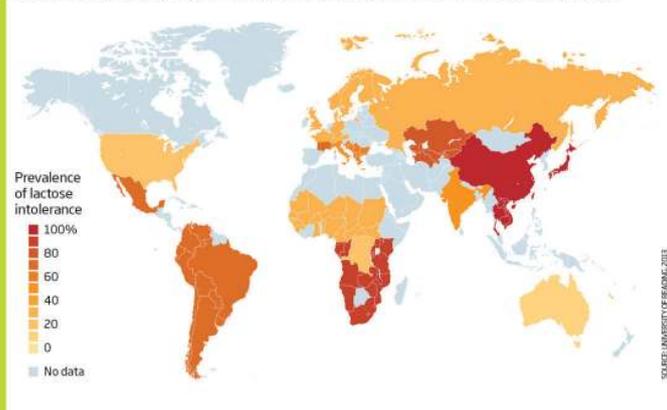
HOW IS LACTOSE DIGESTED?

The human body cannot assimilate this milk sugar in its original state. The intestines must produce an enzyme, **lactase**, which splits the lactose in two: **glucose** on one side and **galactose** on the other. Following this separation, the two sugars can be absorbed via the intestines.



Lactose breakdown

Only one-third of adults can digest milk. The rest stop making the enzyme needed to process milk sugar



WHO IS LACTOSE INTOLERANT ?

People who produce less lactase, the enzyme responsible for splitting lactose in two, have a lactose intolerance. As the body ages, the human body has a natural tendency to produce less and less lactase. Sometimes none at all!

→ Across the world, +/- 70% of individuals cannot digest milk; this level of intolerance varies according to geographical region.

DILEA, A WIDE RANGE OF PRODUCTS FOR MAXIMUM PLEASURE

The Belgian company VACHE BLEUE started launching lactose-free products in 1995. Today, DILEA ZERO LACTOSE offers the widest range of guaranteed 100% lactose-free dairy products on the Belgian market.

WITH DILEA ZERO LACTOSE, YOU CAN CHOOSE WELL-BEING WITHOUT COMPROMISING ON TASTE!

A range of **dairy** products that:

- ✓ are light and easy to digest
- ✓ are guaranteed 0% lactose with the delicious dairy taste
- ✓ have the same nutritional qualities as traditional dairy products (vitamins, minerals, calcium, etc.)
- ✓ can be used hot or cold without changing your cooking habits
- ✓ can be enjoyed by all the family

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LACTOSE-FREE MILK DRINKS



We are constantly hearing that milk and dairy products are good for our health. But what if you are unable to digest lactose? With Dilea's 100% lactose-free milk drinks, you can enjoy the nutritional benefits of milk without suffering any digestive problems. By using a mechanical process (ultra-filtration) to extract the lactose, Dilea milk drinks retain that authentic milk taste*.

PLAIN OR CHOCOLATE-FLAVOURED

Dilea offers a lactose-free **semi-skimmed milk drink** which is light and easy to digest. For drinking or cooking (particularly in sauces or desserts), it has that delicious milk taste* that people with a lactose intolerance miss so much.

And for children or people with a sweet tooth, Dilea also offers a lactose-free **chocolate-flavoured milk drink**. In a pocket format (200ml bottle), it can be taken anywhere you go.



* In accordance with the legislation in force, the word «milk» is reserved for the original product before processing. Following the treatment to extract the lactose, and although it still has all the benefits and delicious taste of milk, the product is marketed under the name «milk drink». More info on www.dilea.be



CHOCOLATE-FLAVOURED MILK DRINK LACTOSE FREE 3 X 200ML





LACTOSE-FREE CREAM AND BUTTER

Now nothing can stop you making a rich sauce with cream or butter, not even a lactose intolerance. With Dilea's lactose-free cream and butter, you can make creamy dishes with all the culinary benefits of butter but without the disadvantages of lactose, or create delicious sauces and desserts using either single or double cream.

A MULTITUDE OF POTENTIAL RECIPES

Dilea butter and cream can be used in sauces for hot or cold dishes, for adding a delicious flavour to vegetables or for preparing sumptuous desserts. Why not astonish your friends and family with this delicious chocolate mousse or creamed chicken curry!



LACTOSE-FREE BUTTER 200G



LACTOSE-FREE 36% FAT CREAM 20 CL



LACTOSE-FREE 15% LIGHT CREAM 20 CL





LACTOSE-FREE CHEESE



A WIDE RANGE OF LACTOSE-FREE CHEESE

Adding a slice of cheese to a sandwich or making a tasty gratin can be a real treat. Now, even with a lactose intolerance, you can discover or rediscover this pleasure, thanks to Dilea's lactose-free cheese.

COOKING BECOMES A PLEASURE AGAIN

As well as eating delicious food, you can now enjoy the benefits of lactose-free cheese. No more bloating or stomach aches, your meals will be light and easy to digest.



ABBAYE CHEESE SLICES
LACTOSE FREE
150G

EMMENTAL SLICES
LACTOSE FREE
150G

GOUDA SLICES
LACTOSE FREE
150G

GRATED EMMENTAL
LACTOSE FREE
100G





LACTOSE-FREE CHEESE

THERE ARE NO LIMITS TO CREATIVITY



LACTOSE-FREE MOZZARELLA

A delicious cheese to be enjoyed all year round. Mozzarella can be used in a variety of cold or warm recipes (salads, vegetables, meat, pizza, lasagna,..).



CHEESE SPREAD LACTOSE FREE 150G

A delicious spreadable cheese which can also be used in hot dishes to add a cheese flavour in your recipes



FETA LACTOSE FREE 150G

PDO product.

One of the most famous Greek cheeses, made from sheep's and goat's milk.



FRESH CREAM CHEESE LACTOSE FREE 200G

If the only thing you do with cream cheese is spread it on bread or on a bagel, you're missing out.

Its soft and creamy texture makes it popular for use in cooking.

It's ideal for Greek salads. But there are plenty other delicious ways to use Feta cheese : with an aperitif, on potatoes, with fruits, as stuffing, in dips, with pasta,..



MASCARPONE LACTOSE FREE 250G

Tiramisu, cheesecake, mascarpone mousse... lactose intolerant people will be happy to enjoy those famous desserts again.





LACTOSE-FREE DESSERTS

Savouring a delicious dessert gives you a few moments of happiness. But if it is followed by stomach pains, bloating and nausea, the pleasure is very soon forgotten. Now, with Dilea's lactose-free desserts, you can give in to temptation without worrying about your digestion.



LACTOSE-FREE VANILLA CREAM
4 X 125G

LACTOSE-FREE CHOCOLATE CREAM
4 X 125G

LACTOSE-FREE CREAM DESSERTS



People with a lactose intolerance will love Dilea's vanilla cream, for breakfast, teatime or as a dessert after dinner. It can be easily transported and eaten on the go. It can also be used as an ingredient in a dish (e.g. Smoothie bowl).

Not a fan of vanilla? Try Dilea's lactose-free chocolate cream.





PRIVATE LABELS

Grated Cheese :
shape, size and packaging...



...adapted to
the customers' needs



A large range of raw materials (standard or organic) :
Emmental, Edam, Gouda, Cheddar, Regatino, Mozzarella, ...

From 70g to 5kg, MAP, reclosable, easy opening.

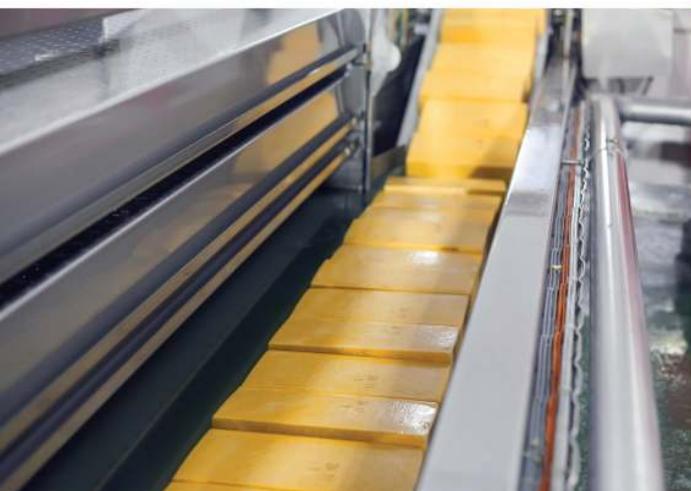
Suitable for export.

Long BBD.



**PRIVATE
LABELS**

Slices & Blocs



« Stacked » and « shingled », fixed or variable weight.

« flowpack » and « multivac » technology

Printed foil or labels, customized to your needs

Display cartons or standard



Others

CHEESES :

- Grated cheese up to 5 kg
- Blocks in all kind of sizes

AND :

- Lactofree Semi-skimmed milkpowder in 25 kg
- Lactofree Butter in 5 kg

Meeting the highest quality requirements:
IFS highest level, ACS, isocert.





Our values

FLEXIBILITÉ



Frais

SERVICE



*

PRO-ACTIF
et non réactif



INNOVATION

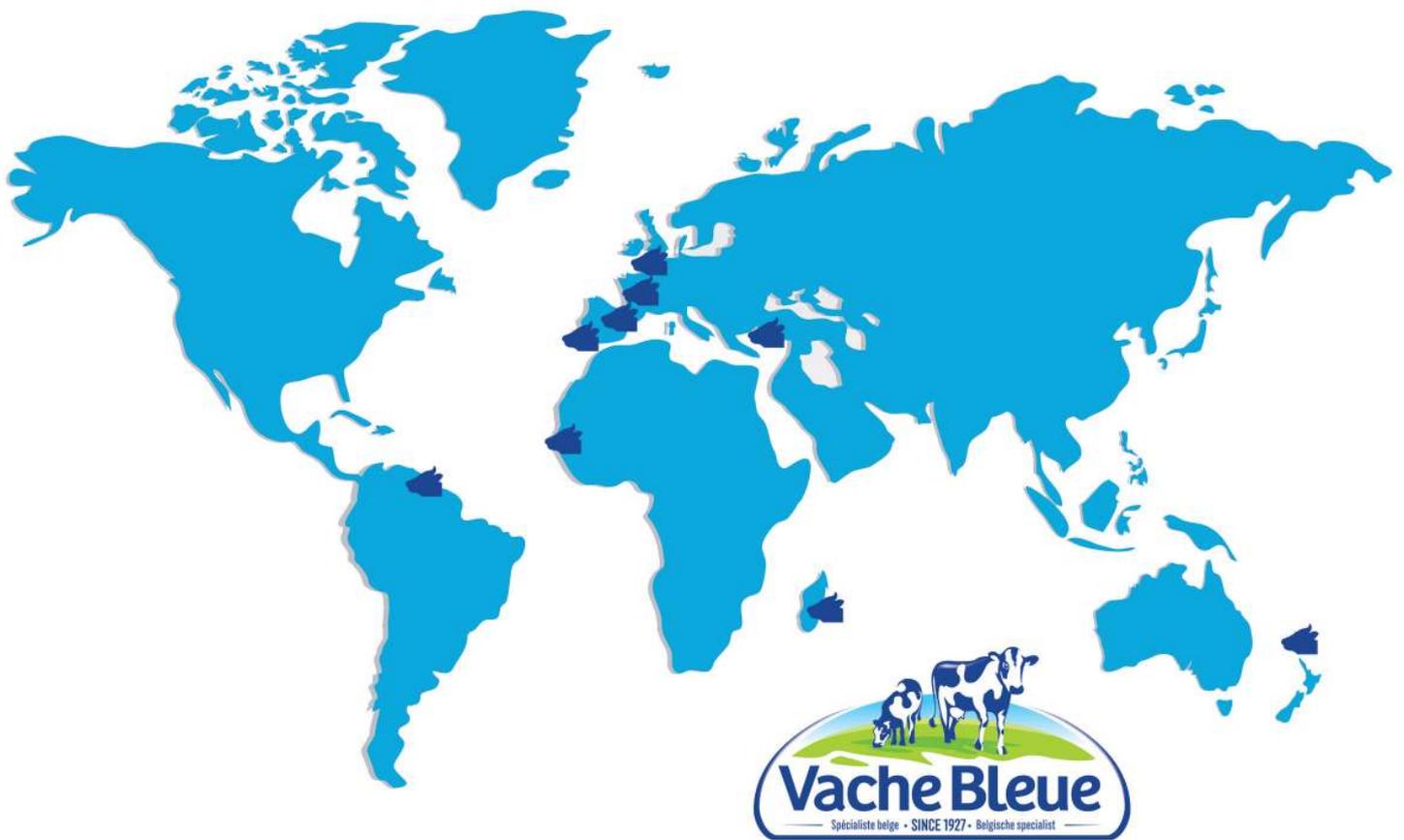
*TRANSLATION: FRESH

- Flexibility
- Pro-active approach instead of reactive
- Innovation
- Service





Worldwide logistics



- We ship from our logistic platform
- Combined with 3rd party fresh products
- Worldwide, in reefer containers (20' or 40" ft) or by truck