















VACHE BLEUE BELGIAN PARTNERSHIP AT ITS FINEST

Based in the heart of Belgium, the company is a key player in the dairy industry.

Our brand essence embraces the richness of **Belgian burgundy food traditions**: a celebration of real, good food both generous and honest.

Quality is at the core of our values. We guarantee products with 100% taste and 0% compromise.

We are also a **trusted and flexible dairy supplier** for private labels and industry.

With our own production plant in Germany (Allgaü region, known for the high quality of its milk) and our relentless pursuit of perfection, we stand as a **key partner** for those seeking the best.

MEETING THE HIGHEST QUALITY REQUIREMENTS: IFS HIGHEST LEVEL, ACS











OUR VALUES



*TRANSLATION: FRESH

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













PRODUCTION, DISTRIBUTION & TRANSFORMATION



market Leader in grated mixes & Lactosefree



250 PP employees



200M€ turnover



200 MILLION kg/year of milk collected in Allgau



• Combined with 3rd party fresh products

• Worldwide, in reefer containers (20' or 40" ft) or by truck



VACHE BLEUE GRATED CHEESES 100% TASTE. NO ARTIFICIAL ADDITIVES.

We are experts in providing a **wide selection** of grated cheeses, ensuring the best outcome for all culinary creations.

We create the best **mixed grated cheeses** for the best culinary outcome. Our original recipes add **a magical twist to every meal.** Each cheese and each grading size and shape is carefully chosen in order to obtain exceptional quality, rich flavor, texture and distinctive character.

The brand benefits from a **significant advertising campaign** (TV and social media platforms) on the Belgian market.

Available in various formats and weights.





KIDS DAIRY SNACKS

Snacks that make cheese fun

SCHTRÖUMPFS SMÜRFEN

Vache Bleue

SCHTRÖUMPFS. SMURFEN.

- Healthy cheese snacks for kids
- Loved by kids, trusted by parents.
- Rich in calcium and protein.
- Convenient single-serve portions.





VACHE BLEUE GRATED CHEESES

ADDING TASTE AND ORIGINALITY TO ANY OCCASION

As specialist of grated cheeses and **pioneer** of mixed grated cheeses, we provide a wide selection of products which add a unique touch of originality to any recipe.

Grating for all uses (1 to 5 mm or other grating size upon request), **different package sizes**: we respond to any specific request. Our **flexibility** is our trademark.

All products with long shelf life. Each cheese is thoughtfully selected for its quality, its taste and its unique character. Vache Bleue Vache Bleue Gold Cheese MIX GRATIN&PASTA



VACHE BLEUE BLOCKS AND SLICES A WIDE CHOICE OF HIGH QUALITY CHEESES

We provide an **extensive selection** of delicious cheeses suitable for any occasion.

From convenient **slices** for sandwiches, paninis or burgers to **blocks** which can be easily cut into pieces for salads or snacks.

It is our commitment to select varieties of cheeses that guarantee the **finest taste** and the **best quality.**

All products with long shelf life.





YOUR PARTNER FOR PRIVATE LABELS

SHAPE, SIZE AND PACKAGING ADAPTED TO THE CUSTOMERS' NEEDS



GRATED CHEESE

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

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

Suitable for export. Long BBD.



« Stacked » and « shingled », fixed or variable weight. Blocks in all kind of sizes.

« Flowpack » and « multivac » technology

Printed foil or labels, customized to your needs

Display cartons or standard





FRESHPACK

Fresh packed individual portions. More than 150 different deli-counter cheeses, 220 sku's

Stretch or shrinked film, with or without tray, personalized labels.

Fresh products with limited shelf life (9 to 18 days), no modified atmosphere





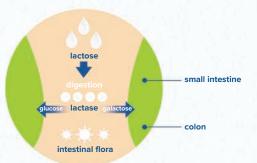


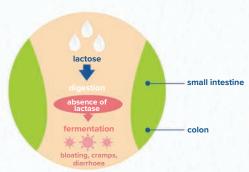
0% LACTOSE, 100% TASTE

Intolerance to lactose, the sugar in milk, 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.

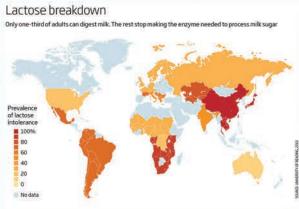
Normal digestion of lactose

Digestion in a case of lactose intolerance





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



With DILEA ZERO LACTOSE, you can choose well-being without compromising on taste!

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The Belgian company
VACHE BLEUE - started
launching lactose-free products in
2005. Today, DILEA ZERO
LACTOSE offers the widest range
of guaranteed 100% lactose-free
dairy products on the
Belgian market.

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 without changing your cooking habits
- · can be enjoyed by all the family









LACTOSE-FREE MILK DRINKS

With Dilea's 100% lactose-free milk drinks, you can enjoy the nutritional benefits of milk without suffering any digestive problems.

* Lactose-free milk 1L

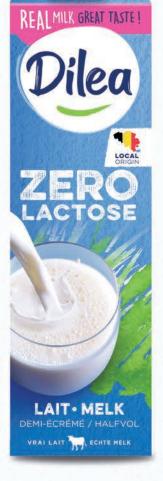
Plain or chocolate-flavor

Dilea offers a lactose-free semi-skimmed milk 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.









Lactose-free choco drink 25cl .







30% fat cream 20cl

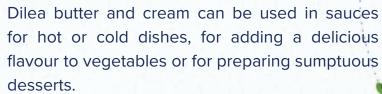
Dilea

LACTOSE-FREE **CREAM & 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.





Lactose-free butter 2009





RAI LAIT





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.

Abbey cheese slices lactose-free 150g

Emmental cheese *
slices lactose-free 150a

Govda cheese slices = lactose-free 150a =









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.

Grated emmental a lactose-free 100g .



Gran Formaggio lactose-free 100g







LACTOSE-FREE CHEESE



Mozzarella / Lactose-free 125g *

A delicious cheese to be enjoyed all year round. Mozzarella can be used in a vaariety of cold or warm recipes (salads, veg)



spread cheese * lactose free 150g

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



Grilled cheese 200g (summer range) 😹

Dilea grilled cheese has a firm texture that allows it to brown beautifully without melting, whether prepared in a pan or on

the barbecue. With its light taste, delicately salty, it fits perfectly into a wide range of dishes.



Ricotta lactose free 200g *

This soft and creamy cheese with a refined taste is ideal for the preparation of many dishes,

such as pasta dishes, appetizers, but also tasty desserts. Dilea Ricotta can be used for both cold and hot preparations.



Fresh Cream Cheese | lactose Free 1759 *

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.



Feta Lactose Free 150g

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



Mascarpone lactose free 250g *

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







LACTOSE-FREE DESSERTS

With Dilea's lactose-free desserts, you can enjoy a delicious dessert without worrying about your digestion.











LACTOSE-FREE DESSERTS

Dilea also offers a large range of lactose-free yoghurts.





