



## WHY GOURMET HUB ?

- **Be the reference in imported all natural frozen specialty gourmet foods**
- **Unique selection of items with major difference and a realistic pricing**
- **Low margin because of Just in Time logistic, low inventory, and direct contact with manufacturers and food service distribution**
- **Vendors selected because they want to move forward on the US market, listen to the market needs and adapt themselves**
- **Each vendor is the leader or challenger on its own French or European market**
- **Flexibility and adaptability of Gourmet Hub to its partners need. Possibility in private label, food service and retail items**
- **Strong knowledge in sourcing different food items in Europe**

## THE KEY PARTNERS



- Creator and manufacturer of one byte hors d'oeuvres, petit fours and individual savoury and sweet sides.



- Producer of a wide range of ready meals included local sourced produce (fish based prepared meals, vegetables, starches)



- French leader of home made frozen produce such as Quiche or filled savoury or sweet crepes (pancakes)



- Processing raw materials and bringing the freshness of the essence of mushrooms, vegetables and blends (half dehydrated, quick freeze process)



- The most flexible and creative operating cake facility



- Dedicated to French Macaroons in any size and flavors, from industrial, to food service or retail business



- Unique concept of shelf stable bread technology with the most traditional French bread recipe



## THE KEY PARTNERS

- Creator and manufacturer of one bite hors d'oeuvres, petit fours and individual savoury and sweet sides.
- 5 production plants located in France
- Privately owned company
- Dedicated to one bite and individual portion
- Products available in savoury and sweet
- Possibility in food service and retail business
- Great range of products dedicated to catering business
- HACCP and BRC certified





## THE KEY PARTNERS

- Producer of a wide range of ready meals included local sourced produce (fish based prepared meals, vegetables, starches)
- 2 production plants located in France, Brittany
- Privately owned company
- Born in raw material products transformation (milk, fruits and vegetables)



- Frozen foods only 1/3 of their business
- Produces frozen specialty dishes, made up of seafood and regional food



- Several technology available: IQF, steam bag, microwaveable tray
- Possibility in food service and retail business (+ private label)



- Develops recipes customized to US palate with an American Chef: James Footit.
- Large range of ready meals HACCP and IFS certified



## THE KEY PARTNERS



- French leader of home made frozen produce such as Quiche or filled savoury or sweet crepes (pancakes)
- 3 production plants located in France
- European group called UNIQ
- Very strong brand recognition in Europe
- Born in frozen food and now develops chilled products
- Produces frozen traditional French dish with more than 30 years of experience
- Home made visual aspect of their savoury range
- Possibility in food service and retail business (+ private label)
- HACCP and BRC certified





## THE KEY PARTNERS

- Processing raw materials and bringing the freshness of the essence of mushrooms, vegetables and blends (dehydrated, quick freeze)
- 2 production plants located in France
- Privately owned company, part of the group Gelpass dedicated to added value to veggies
- Deals with raw material products transformation
- Collects wild mushroom around the world.
- Deep freezing process
- Possibility in food service and retail business (+ private label)
- HACCP and IFS certified





## THE KEY PARTNERS



- The most flexible and creative operating cake facility
- 1 production plant located in France
- Privately owned company
- Owner developed its business after being a Pastry Chef in famous Parisian places
- Artisan spirit brought to a semi industrial level
- Needs only 48 hours to develop and ship new recipes
- Possibility in food service and retail business (+ private label)
- HACCP certified







## THE KEY PARTNERS

- Dedicated to French Macaroons in any size and flavors, from industrial, to food service or retail business
- 1 production plant located in France
- Privately owned company by 4 partners all involved in the business
- Research and development comes from one of the partner's who built its experience at Lenôtre in Paris
- Extremely flexible company. Artisan spirit brought to a semi industrial level
- Possibility in food service and retail business (+ private label)
- Macaroon shelves available for industrial and bakery purposes as an ingredient
- HACCP certified





## THE KEY PARTNERS

- Unique concept of shelf stable bread technology with the most traditional French bread recipe
- 1 production plant located in France
- Privately owned company
- The largest European Bread manufacturing plant in Europe (on 1 single production site)
- 3 main activities all around Bread
- Shelf stable bread concept representing 50% of their business
- 70% of their business goes to export market
- Strong with Costco worldwide, except US but coming...
- Possibility in food service and retail business (+ private label)
- HACCP, IFS and BRC certified

