FI EUROPE 2017

BELGIUM - WALLONIA





EXPORT INVESTMENT



FI EUROPE 2017

BELGIUM - WALLONIA

Frankfurt, 28-30 November 2017 Hall 11.0 - Booth H90





EXPORT INVESTMENT

WALLONIA EXPORT-INVESTMENT AGENCY (AWEX)

2, Place Sainctelette B-1080 Brussels BELGIUM Phone : + 32 2 421 82 11 info@awex.be www.awex-export.be www.investinwallonia.be www.wallonia.be



AWEX, partner of the international economic development of Wallonia. The Wallonia Export-Investment Agency (AWEX) is in charge of the development and management of Wallonia's international economic relations.

With regards to foreign trade, the Agency has a promotion and information mission with regard to both the international and Walloon business community.

Intended for purchasers, decision-makers, importers and foreign prospects, the Agency can, on request:

- pass on economic data regarding Wallonia and its export potential;
- provide information on the products and services of Walloon businesses;
- seek Walloon businesses for the conclusion of international partnerships;
- distribute lists of Walloon exporters.

Vis-a-vis Walloon businesses, the Agency is their comprehensive international partner, providing a range of services and activities covering the entire export process:

- General and commercial information on foreign markets;
- Production of individual market studies on request;

• Organisation of commercial canvassing operations (participation in international shows, organisation of economic missions, sector-based contact days, etc.);

- Contacts with international organisations;
- Promotion of Wallonia and its export potential;
- Financial support and funding for exports;
- Training and raising awareness of international professions.

With regards to foreign investment, the Agency provides general expertise in the areas of promotion, prospecting and informing potential investors. It also ensures active monitoring of investors based in Wallonia, as well a mission to find foreign buyers for Walloon industrial sites in the process of restructuring.

AWEX is also competent for the strengthening of the Wallonia brand image overseas. AWEX has a workforce of more than 400 people and about one hundred offices overseas.



Useful addresses

BELGIUM

AWEX

Espace International Wallonie-Bruxelles Place Sainctelette, 2 B-1080 BRUSSELS Tel : +32 2/421 82 11 Website : www.walfood.be E-mail : agro-eur@awex.be

Pascale DELCOMMINETTE, CEO

Delegate of the Agro-Food Department Maïté Ferreira

Tel : +32 2/421 85 13 E-mail : m.ferreira@awex.be

Trade and Investment Commissioners in Germany KÖLN – Isabella PROFETA

Wirtschafts-und Handelsvertretung der Wallonie – AWEX Stolkgasse 25-45, 4.0G D-50667 KÖLN Tel : +49 221 254 173 E-mail : cologne@awex-wallonia.com

BERLIN - Thierry FARNIR

Wirtschafts- und Handelsattaché der Region Brüssel- Hauptstadt und der Wallonischen Region Belgiens c/o Belgische Botschaft Jägerstraße 52-53 D-10117 Berlin-Mitte Tel. : +49 30 20 65 86 406 E-mail : berlin@sprb.brussels

HAMBURG - Frank COMPERNOLLE

c/o Belgisches Konsulat Langenhorner Markt 11, 3e étage D-22415 Hamburg Tel : +49 40 532 4202 E-mail : hambourg@awex-wallonia.com

MÜNCHEN - Quentin DERZELLE

Belgische Wirtschaftsvertretungen AWEX / Bruxelles Capitale Maximiliansplatz 12a D-80333 München Tel : + 49 89 389 8920 E-mail : munich@awex-wallonia.com

AACHEN – Jacqui MEESSEN

Wirtschafts-und Handelsvertretung der Wallonie – AWEX Hütte, 79/20 B - Eupen 4700 Tel : 32-87-56.82.19 E-mail : j.meessen@awex-wallonia.com



WWW.WALFOOD.BE: A WEBSITE LINKING TO 240 BUSINESSES

If you are looking for one of the following production methods: organic, Halal, Kosher ...

If you are interested in **PRIVATE LABEL** (distributor branded products) If your activities are based on the type of packaging: **vacuum packed, frozen, smoked, preserved ...**

WALFOOD PRESENTS BUSINESSES WORKING IN WALLONIA IN THE FOLLOWING SECTORS:

Bakery and confectionery Beers and spirits with character Chocolate and confectionery Commercial and collective catering Dairy and egg products and derivatives Delicatessen products Fish, crustaceans and shellfish Food Ingredients Fruits and vegetables Meat and cold cuts Spices and condiments Water and non-alcoholic drinks Miscellaneous

FOR INFORMATION ON THESE BUSINESSES OR THE POTENTIAL OF THE WALLOON AGRIFOOD SECTOR, YOU ONLY NEED ONE ADDRESS: AGRO-OVERSEAS@AWEX.BE



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ARTECHNO

Rue Herman Meganck, 31 B - 5032 ISNES Tel : +32 81/71 34 00 E-mail : info@artechno.be Website : www.artechno.be



CONTACT Nathalie VROYE, Business Developer Tel : +32 81/40 86 38 Mobile : +32 499/88 36 11 E-mail : n.vroye@artechno.be

ADDED VALUE

A manufacturer European company with unique expertise in the new generation of high-resistant PROBIOTICS with robust stability properties and long shelf life for a.o. use in foods and supplements for human consumption.

PRODUCT RANGE

Strains, spore forming microorganisms, yeast,... for applications in sector Human, animal, vegetal & environment.

MAIN REFERENCES

We deliver our raw ingredients in Europe, South america and middle east.

CERTIFICATION

GMP + certification, ISO 22000, AFSCA.





BELOURTHE

AVENUE DES VILLAS, 3 B - 4180 HAMOIR Tel : +32 86/38 01 11 E-mail : info@belourthe.be Website : www.belourthe.be



CONTACT Vincent CRAHAY, CEO Tel : +32 86/38 01 11 E-mail : info@belourthe.be

ADDED VALUE

BELOURTHE is a Belgian cereals manufacturer. Its plant is among Europe's largest cereals processing sites, with a production capacity up to 20.000 tons/year. Our bases can bring nutritional advantages to numerous food products as they preserve all the components of the cereals.

PRODUCT RANGE

Binders : Pre-gelatinized flours from wheat, rice or whole oat substitute your existing binders by a 100% natural and healthy ingredients.

Hydrolyzed flours :

Hydrolyzed flours give naturally a nice sweet taste and is interesting to replace all or part of the sucrose in many formulations.

CERTIFICATION

BRC and IFS.



FERMENTED PRODUCT PARTNER

Rue Herman Meganck, 21 B - 5032 ISNES Tel : +32 81/71 34 00 E-mail : info@byfpp.com Website : www.byfpp.com



CONTACT Nathalie VROYE, Business Developer Tel : +32 81/40 86 38 Mobile : +32 499/88 36 11 E-mail : n.vroye@artechno.be

ADDED VALUE

FPP is a company active in the drying and formulation of food products. The company also offers feasibility studies for the drying of specific products, advice and expertise in the fields of drying and formulation of pharmaceutical and food products. In addition, the company offers its own range of products.

PRODUCT RANGE

FPP manufactures native and hydrolysed vegetable and animal proteins. - Vegetable: Hemp and pea proteins. The hemp protein is certified BIO and of European origin. Naturally rich in protein and fiber. Animal: Milk proteins (Whey & Casein). Strongly used by athletes for quick assimilation.

MAIN REFERENCES

FPP is represented through numerous European distributors.

CERTIFICATION

GMP +, HACCP, BIO.





GRAMYBEL

Boulevard de l'Eurozone, 1 B - 7700 MOUSCRON Tel : +32 56/84 46 52 E-mail : info@gramybel.com Website : www.gramybel.com

CONTACT Noël VERGEYNST, Sales Manager Tel : +32 56/84 46 52 Mobile : +32 497/58 04 65 E-mail : noel.vergeynst@gramybel.com



ADDED VALUE

GRAMYBEL has been established in 2002 for the production of potato granules and potato flakes for the snack and foodservice industry. We are part of MYDIBEL S.A., an important potato processing company for production of frozen fries and potato specialities since 1988. This various range of potato products are distributed to over 120 countries worldwide. Taste, health and convenience are the products keywords, a perfect quality is the standard.

PRODUCT RANGE

Potato granules and flakes are used in dumplings, croquettes, donuts and pancake mixes, and as an improver, binding agent and moisture-retaining agent in bread, meat products, soups and sauces, pastries and other products. Potato granules are also an essential ingredient in animal food because they are easily digestible carbohydrates.

MAIN REFERENCES

We produce a wide range of specifications for both granules and flakes according to the customer's requirements.

CERTIFICATION

BRC - IFS - HALAL - KOSHER.





SIROPERIE MEURENS

Rue Kan, 2

B - 4880 AUBEL Tel : +32 87/32 27 20 E-mail : info@sirop-de-liege.com Website : www.sirop-de-liege.com

CONTACT

Bernard MEURENS, Sales Manager Tel : +32 87/32 27 23 Mobile : +32 477/81 32 83 E-mail : bernard.meurens@sirop-de-liege.com

Raphaël MAGETTE, International Business Developper Mobile : +32 472/79 25 94 E-mail : raphael.magette@sirop-de-liege.com

SIROPERIE MEURENS



ADDED VALUE

Since 1902, Siroperie Meurens has been processing fruits in the most natural and clean way, preserving them from chemical helps without compromising on efficiency.

Its division "Solufruit" offers industrial manufacturers solutions that meet their requirements: clean, natural and/or organic ingredients. They serve as binder, natural sweetener, humectant, taste enhancer, smoothie base, filler for many applications: chocolates, cereal bars, juices, smoothies, sauces, dairy products, meat preparation, ready-made meals, etc..

PRODUCT RANGE

Juices & Spreads for retail – food service: apple juice and Syrup of Liege, Poiret, Pomona, Chocolate fruit spread, chocolate fondue and other combinations available upon requests. Packaging for retail: 25gr, 80gr, 300gr, 450gr, 650gr & 900gr, bag in box 3 liter Packaging for foodservice: buckets 4Kg & 12.5Kg, bag-in-box 25Kg

Ingredients for industrial uses : juice concentrates and purees (apricots, dates, figs, prunes, raisins, sugar beet, roasted Chicory, ...).

Specific purees and juice available upon requests

Packaging : Bag-in-box : 20Kg - 25Kg, drums 250Kg, IBC 1250Kg and bulk tank up to 25T.

MAIN REFERENCES

Retail: ALDI, LIDL, DELHAIZE, COLRUYT, CARREFOUR, SPAR ...

Food industry: Mainfrucht GMBH & Co. KG, Galler Chocolatier, Guylian Belgian Chocolates, Powerbar, Arauner Kitzinger, Aldia, Doehler, Neslé, Ortis Laboratoires, Stassen, ...

CERTIFICATION

SIROPERIE MEURENS S.A. holds the following certifications: IFS - ISO22000 - KOSHER - HALAL - ORGANIC.



SOTECNA

Rue des Gaulois, 7B B - 7822 GHISLENGHIEN Tel : +32 68/28 31 02 E-mail : sales@sotecna.com Website : www.sotecna.com

sotecna

CONTACT Adèle NOWAK, Sales Assistant Tel : +32 2/353 00 28 Mobile : +32 485/11 10 19 E-mail : a.nowak@enzybel.com

ADDED VALUE

SOTECNA is a premium producer/supplier of Essential Oils, Snail Extract and brings Enzymatic wastewater solutions to its broad customers portfolio.

PRODUCT RANGE

Producing 100% local, pure and natural Essential Oils for the Flavors & Fragrances industries, we are internationaly known for the production of the Horseradish Essential Oil also called "European Wasabi", which is made from locally grown Horseradish roots. Specialized in "old & traditional flavors", Sotecna offers a range of local Essential Oils whereof the main application is food flavouring.

MAIN REFERENCES

Horseradish Essential Oil, Angelica Root Essential Oil, Angelica Seeds Essential Oil, Lovage Root Essential Oil, Carrot Seeds Essential Oil, Black Mustard Essential Oil. Snail Extract: HELISKIN® for Cosmetics & NUTRELIX® for Nutraceuticals.

CERTIFICATION

AFSCA Food compliance, Kosher certification, COSMOS.



SYNACO

Rue Simonon, 8 B - 4000 LIÈGE Tel : +32 42/52 70 41 E-mail : info@synaco.com Website : www.synaco.com



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CONTACT Pascale AZZAM, General Manager Mobile : +32 42/52 71 48 E-mail : pascale.azzam@synaco.com

ADDED VALUE

SYNACO's technology and expertise in application allow us to offer a valuable technical support for our customers' product developments and their quality and competitive advantages.

PRODUCT RANGE

SYNACO's quality flavours include a large choice of natural flavours for application in beverages, dairy products,.....

The range of Taste Solutions includes natural sweet enhancers, natural blockers for bitter, metallic, sour or chemical tastes, acidity blockers,...

The Taste Solutions allow sugar and salt reduction, inclusion of nutritional supplements, minerals, herbals and probiotics, they mask acidity, bitterness and bad aftertastes,...

MAIN REFERENCES

SYNACO's technology and service are acknowledged by its Belgian and international customers.

CERTIFICATION

ISO22000.



Feel inspired



Jean Galler, chocolatier

« From Wallonia, the world is in your hands »



Wallonia is full of great assets. Help spread the word !

You like Wallonia and you want to enhance its global reputation ? Join our network of Wallonia.be Brand Ambassadors !

One mission, lots of benefits!

We want to promote Wallonia and you can help us: share information from our website and social networks, add the Wallonia.be logo and slogan Feel inspired to your website, blog or email signature, inform us about development opportunities for the Wallonia Region, bring the brand to life by actively taking part in conversations on Facebook, Twitter or LinkedIn and by recruiting other Ambassadors...

In return, you get a chance to:

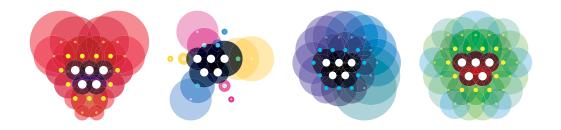
- promote your activities and share your success stories on the Wallonia.be Ambassadors' blog
- expand your network using the private area on the portal
- receive a newsletter about the Region and the Brand Ambassadors' network
- be invited to exclusive events
- use the Wallonia brand logo and benefit from the Region's reputation

How to become a Brand Ambassador?

Complete the online application form on the website (http://www.wallonia.be/en/ ambassadors). Simply answer three questions and we will let you know if your profile matches the network we want to implement.

Do you want more information?

Contact : ambassador@wallonia.be !



Wallonia is open to the world !

... with a sense of sharing, accessibility, technical know-how and quality of life

Notes		



EXPORT INVESTMENT

WALLONIA EXPORT-INVESTMENT AGENCY

Export

Place Sainctelette 2 B - 1080 BRUSSELS BELGIUM Tel.:+32 2 421 82 11 E-mail: info@awex.be Website: www.wallonia.be

Investment

Avenue des Dessus de Lives 6 B - 5101 NAMUR BELGIUM Tel.: +32 81 33 28 50 E-mail: welcome@investinwallonia.be Website: www.investinwallonia.be



