



INTERNATIONAL FOOD CORPORATION

> FROM PRODUCTION TO RETAIL

..IFC REPRESENT FOOD MANUFACTURERS ABROAD. YOUR EXPERIENCED PRIVATE LABEL SUPPLIER, ALREADY SUPPLYING MOST LEADING FOOD RETAILERS IN EUROPE.

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OUR MISSION: TO MAKE FOOD RETAILER'S LIFE EASIER BY SUPPLYING A LARGE VARIETY OF ALREADY DEVELOPED AND SOURCED HIGH QUALITY FOOD PRODUCTS AT THE MOST COMPETITIVE PRICES AND IN THE MOST CONVENIENT WAY.

- We specialize in the development, sourcing and distribution of food products – private label and branded – our core business is dairy products e.g. hard and soft cheese, feta cheese, yoghurt, yoghurt ice and antipasti.
- IFC has over 50 years experience within the international food industry and we have sales offices in Germany, France, Switzerland, Denmark, Russia, Georgia and Greece.
- Our average turnover is €51.5 million and we are represented in Europe's leading food retail chains.

OUR VISION: TO BE THE PREFERRED SUPPLIER OF PRIVATE LABELS FOR YOUR CORE BUSINESS.

> FETA CHEESE



FETA IS A VERY POPULAR CHEESE USED AS A TABLE CHEESE, IN SALADS, OR IN COOKED DISHES. IT ADDS A CLASSIC GREEK TASTE TO ANY MEAL...

Feta is the perfect ingredient for any salad or antipasti, can be served cooked or grilled, as part of a sandwich, in omelettes, or as a salty alternative to other cheeses in a variety of dishes.

We produce authentic original Greek Feta cheese from Greece, using modern and state of the art machinery, with approximate free production resources for 5.000 tons per year. Meeting IFS and BRC Standards.



> ARTISAN CHEESE



BY 'ARTISAN', WE MEAN CHEESES MADE MAINLY BY LOCAL FRENCH AND ITALIAN FARMS USING TRADITIONAL METHODS WITH MILK FROM THEIR VERY OWN HERD.

IFC supply hundreds of large in-store cheese counters with beautiful hard and soft cheeses from more than 60 local French and Italian farms. We have direct relationships with the cheese-makers themselves, specifying and agreeing age, condition, flavour profile... Our range includes Buffalo mozzarella, Pecorino, Ricotta and a great variety of goat's, sheep's and other cow's milk cheeses. For a full list of our extensive range of artisan cheese please visit:

www.mynetfair.com/en/c/1274



> ANTIPASTI



ANTIPASTO MEANS “BEFORE THE MEAL” AND IS THE TRADITIONAL FIRST COURSE OF A FORMAL MEDITERRANEAN MEAL...

Our IFC traditional antipasti includes olives, mushrooms, artichoke hearts, sundried tomatoes, various cheeses (such as Provolone, Feta and Mozzarella), and other vegetables, pesto and mixed herbs with olive oil.

The contents of an antipasto vary greatly according to regional cuisine but we at IFC want our antipasti to be served at the table or simply used as an excellent addition to any salad.



> PASTA



INDIVIDUALLY QUICK FROZEN (IQF) PASTA ENSURES THE SAME “BITE”, DISTINCT TEXTURE, AND FRESH HOMEMADE TASTE EVERY TIME WITHOUT WASTE.

IQF allows for tremendous flexibility, pasta may be frozen in a raw state, partially-cooked (blanched) or fully-cooked. Quality consistency is another major benefit of IQF pasta. We offer a wide range of different pasta, serving all kinds of demands – from very traditional and well-known to local speciality pasta.

We also offer a full range of Prepared Pasta Meals such as Lasagne, Bolognese and other ready to eat pasta meals. Great for lunch or catering.



> GREEK YOGHURT ICE



GREEK FROZEN YOGHURT IS SIMPLE, DELICIOUS, AND MUCH HEALTHIER THAN TRADITIONAL ICE CREAM...

Our Greek yoghurt ice is authentic and truly innovative within the ice cream retail market. It's low in calories due to the low fat and sugar content and is a delicious, healthy alternative to the traditional cream ice cream, fitting perfectly into your healthy lifestyle.

Simply mix delicious real ingredients into our frozen yoghurt to create a treat you can feel good about enjoying any time. Perfect for any recipe!



> SALMON MIGNONS (READY TO COOK)



A HEALTHY EASY TO PREPARE GOURMET EXPERIENCE FOR ALL THE FAMILY TO ENJOY, READY IN MINUTES.

Simple Salmon Mignons are made from only fresh premium grade Atlantic salmon fillets delivering a perfect centre of the plate gourmet experience and stunning presentation every time. Coming in a variety of flavours and seasonings changing to suit each market or season.

Try our multi-award winning Smoked Salmon Bacon cured with a rock salt, maple syrup and an array of specially selected spices. Contains no Trans or polyunsaturated fats for that healthier lifestyle option.



> TRADITIONAL SCOTTISH SMOKED SALMON



GRANTS TRADITIONAL SMOKED SCOTTISH SALMON IS THE BENCHMARK BY WHICH ALL SCOTTISH SMOKED SALMON SHOULD BE JUDGED...

From humble beginnings in a small fishing town, Maryport, on the borders of Scotland, Grants Smokehouse began a journey that has endured twenty eight passionate years resulting in the finest smoked Scottish salmon that is available anywhere in the world. All our salmon is sourced from certified Freedom Food farms, in the Shetland Isles and by applying time honoured expertise, passion and attention to detail Grants Smokehouse produce a range of products that will suite all tastes.



> ARGAN ORGANIC OIL – THE WORLD'S MOST PRECIOUS OIL



**IFC IS A LEADING SUPPLIER FOR ARGAN OIL. DELIVERED AS NATURE INTENDED;
WELL SELECTED FOR A GREAT TASTE.**

Argan oil is a delectable culinary ingredient, free of cholesterol and low in saturated fats making it one of nature's most miraculous oils. It's mild fine nut taste has made it very popular among the finest gourmet chefs across Europe. Arganola, organic Argan Oil, is naturally rich in antioxidants, essential fatty acids and tocopherols, a highly active form of Vitamin E.

IFC can deliver this complete range under our brand Arganola or under your private label.



> AUTHENTIC GREEK YOGHURT



GREEK YOGHURT IS MADE USING TRADITIONAL STRAINING TECHNIQUES TO PRODUCE NATURALLY THICK, CREAMY YOGHURT THAT TASTES AS GOOD AS IT IS FOR YOU.

Authentic Greek yoghurt is a yoghurt which has been strained in a linen bag to remove the water and whey, giving a consistency between that of yoghurt and cheese. This method gives the yoghurt its distinctive, gentle sour taste. It is low in fat and is also a significant source of protein. In the US and Europe, Greek Strained Yoghurt has become increasingly popular because of its richer texture compared to normal yoghurt. IFC welcome your tender and will endeavour to match your price and exceed your quality expectations.



> AUTHENTIC GREEK AND ITALIAN OLIVE OIL



MUCH LIKE WINE-MAKING, CLIMATE, SOIL AND THE WAY THE OLIVES ARE HARVESTED AND PRESSED ALL HAVE AN IMPACT ON AN OIL'S CHARACTER.

The flavour of Italian oils varies from region to region. The north produces oils that are mild, nutty, and very good with fish. Oils from the centre of the country are stronger tasting and Southern Italy and Sicily produce oils that have a drier, more herbal flavour. Greek olive oils are herby, fruity and peppery. IFC represents premium quality olive oil producers in Greece and Italy. We supply cold pressed oil from certified companies, organic olive oil and PDO products e.g. from Crete. We have a history and experience in private label production and high volume.



> SPICE UP - SALT GRINDERS



EXCITE YOUR TASTE BUDS WITH THIS BLEND OF NATURAL SPICES PROFESSIONALLY DEVELOPED TO COMPLIMENT ANY MEAL...

Spice up your menu with fragrant salts from around the world. They're easy to use and quick to apply and they give super results. Grind up the spices in a pestle and mortar and rub liberally on to your favourite meat, fish, pasta or vegetables before grilling, roasting or barbecuing for a truly wonderful taste experience. We have individually selected recipes for any fish, steak, BBQ, lamb, pork, chicken or pasta dish.

www.spiceup.dk



> SPICE UP - SPICE RUBS



EXCITE YOUR TASTE BUDS WITH THIS BLEND OF NATURAL SPICES PROFESSIONALLY DEVELOPED TO COMPLIMENT ANY MEAL...

Spice up your menu with fragrant rubs from around the world. They're easy to use and quick to apply and they give super results. Grind up the spices in a pestle and mortar and rub liberally on to your favourite meat, fish, pasta or vegetables before grilling, roasting or barbecuing for a truly wonderful taste experience. We have individually selected recipes for any fish, steak, BBQ, lamb, pork, chicken or pasta dish.

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**WE WELCOME YOUR TENDER...LET IFC QUOTE FOR YOUR PRIVATE LABEL
PRODUCTION AND WE GUARANTEE OUTSTANDING PRODUCTS, EXQUISITE TASTE
FOR A GREAT PRICE.**



IFC Europe represents many highly performing food manufacturers abroad and develop new food products and concepts. We deliver competitive prices with our lean organisation, we help our food manufacturers with financing, a combined logistics and sourcing of packaging or even raw material and own stakes in some of these companies.

If you are a food manufacturer with a competitive product and experience in your domestic market IFC Europe can be the perfect export partner to assist you in expanding your business abroad.

If you are a buyer looking for a highly performing and experienced supplier of private label food products IFC Europe are your answer. We guarantee to take care of all product related matters including logistics, labelling and most importantly quality.

WWW.IFCEUROPE.COM