

Eisberg - Member of Bell Food Group

**BELL  
FOOD  
GROUP**



# Convenience Loves Salad.

We are Eisberg Austria



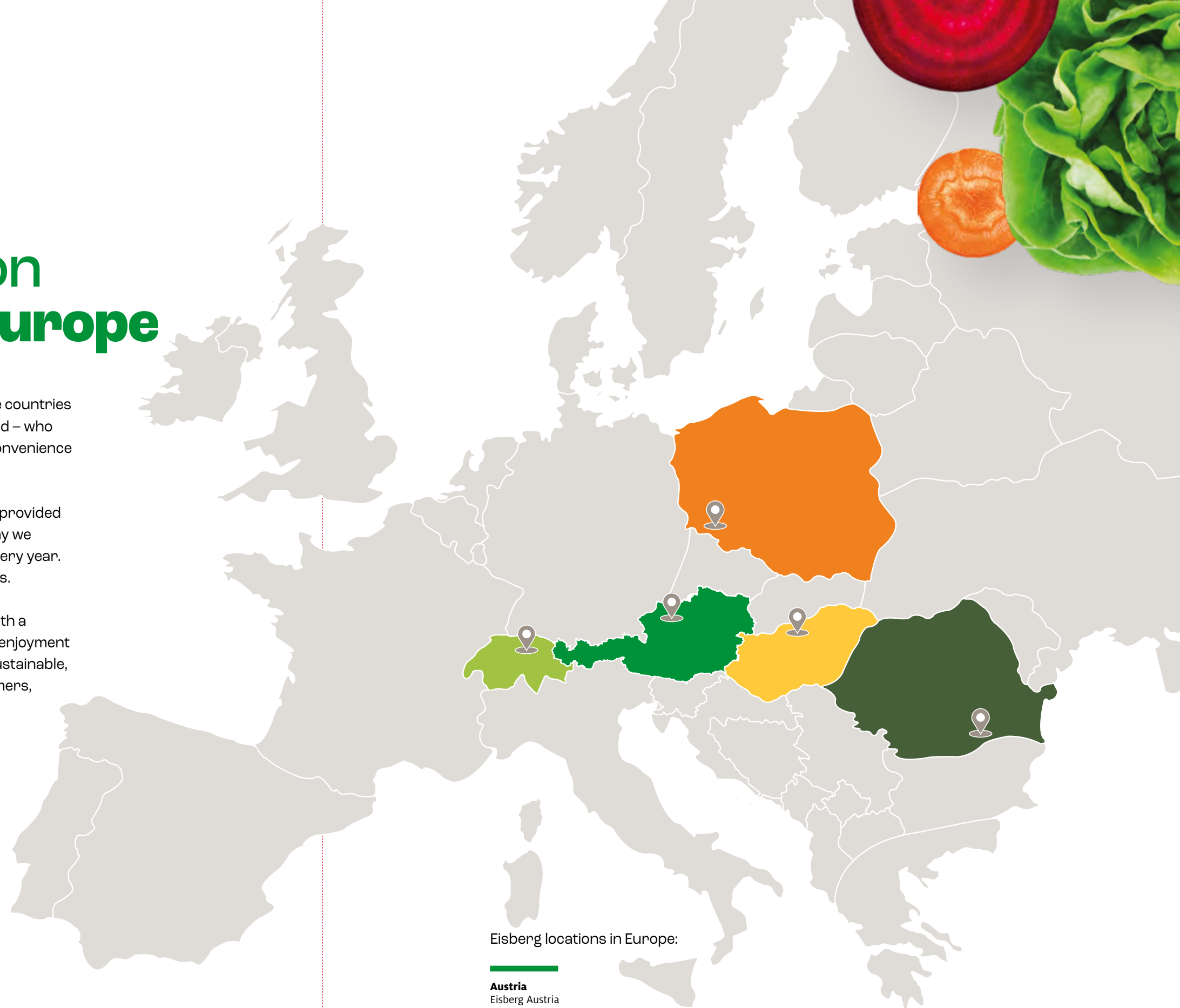
**Colour**  
Your Life

# Strong position throughout Europe

We are more than 2,100 dedicated employees in five countries – Austria, Hungary, Poland, Romania and Switzerland – who make Eisberg the leading specialist for innovative convenience products.

For over 50 years, since 1972, we have consistently provided fresh, convenient salads, vegetables, and fruit. Today we produce an impressive 61,000 tons of top quality every year. Our products are available in 12 European countries.

Our motto “**Color Your Life**” reflects our passion: with a diverse product range, we bring colorful, balanced enjoyment to people’s everyday lives. In doing so, we build on sustainable, trusting partnerships – with our employees, customers, suppliers and business partners.



Eisberg locations in Europe:

## Austria

Eisberg Austria  
Carl-Auer-von-Welsbach-Straße 2  
A-4614 Marchtrenk

## Switzerland

Eisberg Switzerland  
Hüttenwiesenstr. 4  
CH-8108 Dällikon

## Hungary

Eisberg Hungary  
Kisfaludy u. 63  
H-2360 Gyál

## Poland

Eisberg Poland  
ul. Bydgoska 22  
PL-59220 Legnica

## Romania

Eisberg Romania  
Sos. Cernica nr. 216  
RO-77145 Pantelimon, Ilfov



A collage of fresh fruits including green grapes, a blueberry, a slice of orange, a slice of beet, and a head of lettuce.

# We are Eisberg Austria

In our state-of-the-art convenience plant in Marchtrenk – in the heart of Europe – we have been setting new standards in terms of sustainability, quality and production safety; far beyond the borders of German-speaking countries.

On a total area of **18,000 m<sup>2</sup>**, we produce **over 260** different high-quality **convenience products** on 22 partially and fully automated lines. The Eisberg range Austria is unique in the Eisberg Group: it ranges from fresh convenience salads, vegetables and fruit through to snacking items to chilled and frozen vegetarian, vegan and poultry convenience products. With an **export share of over 40 %**, we are represented in seven international markets: Germany, Switzerland, Slovenia, Croatia, Hungary, France and Italy.

**More than 600 dedicated employees** from **over 40 nations** produce nearly 18,000 tons of our quality products every year. As a reliable partner for the retail trade, particularly in the private label sector and the (system) catering trade we stand for quality, innovation and tailor-made solutions.

Click here for the  
**Eisberg Austria**  
movie



## Eisberg Österreich is much more than that

We are not only part of the European Eisberg Group, but also a member of the strong Bell Food Group, which is represented throughout Europe.





# Part of the strong **Bell Food Group**



The Bell Food Group is one of the leading European manufacturers of meat and convenience products. The product range extends from meat, poultry and charcuterie, seafood and ultra-fresh, fresh and long-life fresh and long-life convenience products such as salads, sandwiches, ready meals, pasta, soups and spices.

Over 13,000 employees in 14 countries at almost 70 locations are committed to providing high-quality products every day.

With the brands Bell, Hubers, Eisberg, Hilcona, Hügli and other specialty brands, the Bell Food Group covers the diverse needs of numerous customers in the retail, food service and food industry sectors.

Members of Bell Food Group





# Harvesting success together

We do our best for our products: we create the ideal conditions so that only the crispest and tastiest products end up on the plates of our customers. The same applies to our partnerships.

In order to ensure ideal conditions for mutual success we at Eisberg Austria rely on:



## **Our extensive network**

We are partners in a comprehensive network and maintain partnerships with a large number of suppliers and customers in retail, (system) gastronomy and food service.



## **Our strong family**

As part of the Bell Group, we benefit from a strong network, bundled know-how and valuable exchange of experience – for the highest quality and innovation.



## **Our high customer focus**

Our requirement is to not only meet the expectations of all our customers but to surpass them time and again.







# Eisberg loves quality



## Diversity at Eisberg

from the best growing areas and respectful animal husbandry

We source our high-quality raw materials for our fresh produce range from the best growing regions in Europe and beyond, depending on the season.

In the **summer season**, our fresh ingredients come from Austria, Germany, Holland, Belgium, Hungary, Italy and France. In the **winter months**, we rely on raw ingredients from Spain, Italy, France, Egypt and Morocco to ensure the highest quality all year round.

Our poultry range differs in its own product design, but the philosophy for **raw poultry products** is also simple: We process high-quality and safe food while respectful treatment of animals, farmers, employees and resources.

Whenever possible and desired, we rely on regional raw materials with short delivery routes. The majority of our poultry raw materials (chicken and turkey) comes from the traditional Austrian company Hubers, Austrian market leader in the poultry sector and a family member of the Bell Food Group since 2016. We utilize a variety of synergy effects, from which our customers in particular benefit.

**This enables us to guarantee the consistently high quality and availability of our products – all year round.**





# Highest readiness to deliver

## through strong procurement expertise

In order to be able to offer fresh and high-quality products at all times, we rely on a powerful and flexible procurement strategy:



### Our own purchasing platform in Spain

Direct control and rapid availability of raw materials from one of the most important growing regions in Europe.



### Programs for procurement

Forward planning secured through access to alternative suppliers in the event of challenging market situations.



### Our own raw material specialists

Advise our supplier partners on site and thus ensure optimum raw material quality.



### Opening up new supplier countries

Continuous expansion of our network – also due to climate change – for maximum flexibility.



### Access to more than 28,000 hectares of production area in Europe

Close partnerships with producers guarantee a secure and sustainable supply of raw materials.



### Evaluation of future-proof cultivation technologies

Innovative methods for resource-conserving and sustainable cultivation technologies.

**This guarantees our customers consistently reliable and punctual deliveries.**

# Tailor-made for our customers

In order to meet the diverse requirements of our customers and markets, we develop customized solutions in close cooperation with our partners. **Innovation is at the center** – from product development to packaging.

By continuously testing new raw materials in cooperation with seed companies, we are expanding our range and optimizing the quality of our products. In our **innovation and development centers** we work on new recipes, while at the same time, we are constantly testing **new packaging technologies and materials** to continuously improve both: the sustainability and convenience factor of our products.

This holistic approach to innovation enables us to develop products that meet our highest standards and at the same time are environmentally conscious and future-oriented.

## Highest quality and safety – from the plant to the product

Every step in the production process – from cultivation to the packaged product – is subject to the **strictest hygiene guidelines and comprehensive controls** – for maximum quality and safety.





# Fresh Eisberg variety

„Colour Your Life“: We bring color to our customers' refrigerated shelves and to our consumers' plates. In two production halls on a total area of 12,000 m<sup>2</sup> of space, we produce an extensive range: from fresh-cut fruit, vegetable- and salad-convenience, a wide variety of snacking products through to ready-to-heat and -eat dishes.

In short: we are the ideal partner for innovative private labels in the retail sector and tasty treats for the (system) catering trade. We also enrich the food trade with our own Eisberg brand.



## Fresh cut-salads

### Single-variety salads | salad mixes

Washed and ready-to-cook salads: available in different cuts, varieties and mixes in various packaging units. Salad bags for the retail trade: without any additives, with a long shelf life and high product safety.



## Fresh cut-vegetables

### Single-variety vegetables | vegetable mixes | herbs | Side salads and marinated salads

Ready-prepared, washed and cut – single-variety or ready-to-cook mixtures in various cuts such as sticks, slices, julienne or strips.



## Fresh cut-fruits

### Single-variety fruit | fruit mixtures

Sliced fruit, single-variety fruit salads or mixtures.



## Salad meals

### Vegetables | Fish | Meat | Cheese

Salad mixes in combination with various components such as vegetables, meat, fish, cheese. Available with and without dressing.



## Bread snacks

### Wraps | Sandwiches | Baguettes | Pita Rolls

Ultra-fresh to-go products. Various fillings, breads and salads, ideally coordinated. Numerous combinations possible.

## Snacking convenience

### Layer salads | Snack and pasta salads | Bowls | Muesli specialties

Classic to modern pasta and grain salads. Dishes for immediate consumption or ready-to-heat and -eat.



## Own brand Eisberg

### Ramen Chicken | Ramen Vegan | Ramen Beef | Lentil Dal | Green Curry with Chicken | Butter Chicken | Chicken Curry

Carefully prepared, each variant impresses with high-quality ingredients and perfectly balanced spices.





# Poultry as far as the eye can see

On an area of 6,000 m², we produce chilled and frozen poultry convenience products for retail and (system) catering as well as our own brand: **Hubers: snack it – love it!**

Our collaboration with the traditional Austrian company Hubers Landhendl – the Austrian market leader in the poultry sector and a family member of the Bell Food Group since 2016 – allows us to benefit from a wide range of synergy effects.



## Top seller

### Chicken wings

Chicken wings are the classic on the convenience shelf AND a 'must-have' on every barbecue: we formulate the incomparable chicken wings according to the exact wishes of our customers on the one hand, and the needs of the market and consumers on the other. Whether breaded or marinated with hearty sauces such as BBQ, Hot&Spicy, Asian, Sweet-Chilli, the chicken wings always impress.

## (Inter-) national heroes

### Chicken nuggets

Chicken nuggets are the clear top seller among poultry convenience products. A wide range of options is available: from different colors and shapes to a wide variety of fillings and different coatings and presentations. Classically packed in batter or breadcrumb breading or 'crunchy' coated with cornflakes breading. Available with a core of juicy poultry meat or in combination with creamy cheese and/or a wide variety of spice mixtures.



## Champions with sales guarantee

### Fried chicken strips | Frites | Sticks | Fingers

Our champions are available in a wide variety of shapes and sizes: in their original form as grown or as molded products. Any combination is possible: Our breaded range garnishes salads as a topping, tastes delicious as a dip with chips and ketchup or makes your heart beat faster as a main course with side dishes.



## Own brand

### Hubers: snack it – love it!

With our new, own brand **Hubers: snack it – love it!** – we are reinterpreting classics and top sellers. How do we do it? By taking you on an inspiring taste journey to distant lands.



## Trendy soul and streetfood

### Burger patties | Balls | Cevapcici | Chicken patties | Meatballs

With burger patties and co., we take our customers to the streets of New York. The trendy soul and street food from food trucks and food stalls has long been well-known and popular there. The selection of culinary delights ranges from crunchy patties, innovative balls and delicious cevapcici to hearty, spicy patties and meatballs.



## Traditional items and evergreens

### Fried chicken | Upper leg | Lower leg | Schnitzel | Cordon Bleu

Austrian export hits such as the traditional fried chicken, schnitzel or cordon bleu can be found in our range, as well as juicy fried chicken top and bottom legs. Of course, there are also numerous possibilities for individual customer recipes in this product area: from classic recipes to modern interpretations, everything is possible.





# We shape tomorrow

The topic of **sustainability** is therefore an integral part of our daily work. We are committed to energy efficiency with innovative projects, conservation of resources and social responsibility.

As one of the leading suppliers in the European food industry we combine the highest product quality with sustainable action. We focus on environmentally friendly production, fair working conditions, respectful interaction with one another and responsible corporate management.

## Our goal

To conserve valuable resources and develop new, innovative products and produce in a sustainable manner with the highest standards of enjoyment and quality and produce - in harmony with the expectations of our producers, consumers and partners.

**With the following measures, we are shaping a sustainable future – for our environment, our region and future generations.**



## We live responsibility

### Innovation at the Marchtrenk site

With a 400 m<sup>2</sup> research and development center, we drive innovations and continuously optimize our processes in order to sustainable and future-oriented food production.

Sustainability is more than just a principle for us – it is a responsibility we live by. At Eisberg Austria, we pay careful attention to the needs of people, animals and nature, and integrate ecological, social and economic responsibility in all our business processes.

### Sustainable and energy-efficient production

We work with the most modern and energy-efficient machines and systems in order to continuously reduce energy consumption. An important contribution to CO<sub>2</sub> reduction is local production, which saves millions of kilometers of transport and fuel.

### Efficient project management for a green future

We minimize the use of materials by intelligently adapting primary and secondary packaging. At the same time, we optimize our processes and truck loading to shorten transport routes and reduce emissions.

### Saving food instead of wasting it

We regularly donate surplus food to charitable organizations such as the Red Cross, SOMA, Lerntafel and the volunteer fire department.

### Social responsibility and regional support

We support educational institutions and regional events through sponsorship as well as the Ronald McDonald Children's Charity, which help families in difficult situations.







# Eisberg as an employer

Our employees are the heart of our strong family. Diversity and social responsibility are an integral part of our corporate culture.



## Employees of the Eisberg family

We offer people from over 40 nations with a **wide variety of backgrounds** a professional perspective. Through integration, fair working conditions and long-term development opportunities we create a sustainable and appreciative working environment in the interests of the common good.

Our **company health promotion program** actively supports the physical and mental well-being of our employees, e.g. through safety in the workplace and ergonomic workplace design.

**Training and further education** are not just buzzwords for us, but a promise. We continuously invest in the development of our teams in order to promote their skills and to offer them prospects for their career with us. Whether through internal training or external programs – we support our colleagues in developing their full potential.

**Overall, our aim is to create a working environment in which our employees feel valued, supported and inspired.**



# Quality and safety

## Our certifications and memberships

At Eisberg Austria, quality, safety and sustainability are our top priority. Through renowned certifications, we guarantee the highest standards in production, hygiene and food safety.

We are also actively involved in industry initiatives and associations, to drive innovation together with strong partners and develop sustainable solutions for the future.

Our certifications and memberships are a clear sign of our commitment – to our customers, our partners and the environment.



## Imprint

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Note: The personal designations used refer equally to male, female and diverse persons. Double naming and gendered designations are avoided in favor of better readability.

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