

## OUR RECIPES UNDER THE MICROSCOPE

### RECIPE 24% MEAT

Tomato pulp	28	%
Meat	24	%
Whole <b>milk</b>	24	%
Fresh home-made pasta (durum <b>wheat</b> semolina, <b>eggs</b> , water)	10	%
Emmenthal cheese	6	%
<b>Wheat</b> flour	4	%
Rapeseed oil	3	%
Onions	0,8	%
Salt, sugar and selected spices	0,2	%

### RECIPE 24% VERDE

Tomato pulp	28	%
Pork	24	%
Whole <b>milk</b>	24	%
Fresh home-made pasta (durum <b>wheat</b> semolina, <b>eggs</b> , water)	10	%
Emmenthal cheese	6	%
<b>Wheat</b> flour	4	%
Rapeseed oil	3	%
Onions and spinach	0,8	%
Salt, sugar and selected spices	0,2	%

### RECIPE 16% MEAT

Tomato pulp	36	%
Meat	16	%
Whole <b>milk</b>	24	%
Fresh home-made pasta (durum <b>wheat</b> semolina, <b>eggs</b> , water)	10	%
Emmenthal cheese	6	%
<b>Wheat</b> flour	4	%
Rapeseed oil	3	%
Onions	0,8	%
Salt, sugar and selected spices	0,2	%



## OUR PACKAGING IN DETAILS

	PRIMARY PACKAGING	SECONDARY PACKAGING	PALLET	WEIGHT (KG)	DIMENSIONS (CM) L X B X H
400g	Aluminium dish (suitable for microwave)	Boxes (8 x 400 g / box)	EPAL (13 layers of 8 boxes or 832 400g dishes)	Net: 322,80 Gross: 375,41	Unit: 14,55 x 11,4 x 4,83 Box: 36,7 x 28,9 x 10,7 Pallet: 120 x 80 x 155,7
1Kg	Aluminium dish (suitable for microwave)	Boxes (8 x 1 Kg / box)	EPAL (10 layers of 4 boxes or 320 1 Kg dishes)	Net: 320,00 Gross: 344,72	Unit: 21,8 x 15,4 x 4,93 Box: 46,4 x 38,2 x 11,1 Pallet: 120 x 80 x 127,6
3kg without serving dish	Aluminium plate	Boxes (1 x 3 Kg / box)	EPAL (15 layers of 8 boxes or 120 3 Kg plates)	Net: 360,00 Gross: 417,24	Unit: 36,8 x 24,9 x 5,1 Box: 39 x 27,5 x 7 Pallet: 120 x 80 x 121,6
3kg with serving dishes and dome caps	Aluminium plate	Boxes (1 x 3 Kg + 8 x microwave-suitable alu. dishes and caps)	EPAL (12 layers of 6 boxes or 72 3 Kg plates)	Net: 216,00 Gross: 253,08	Unit: 36,8 x 24,9 x 5,1 Box: 48,5 x 28,5 x 8 Pallet: 120 x 80 x 112,6
3kg black without serving dish	Plastic plate	Boxes (1 x 3 Kg / box)	EPAL (15 layers of 8 boxes or 120 3 Kg plates)	Net: 360,00 Gross: 417,24	Unit: 35,8 x 24,6 x 5,4 Box: 39 x 27,5 x 7 Pallet: 120 x 80 x 121,6
3kg black with serving dishes and dome caps	Plastic plate	Boxes (1 x 3 Kg noir + 8 x microwave-suitable alu. dishes and caps)	EPAL (12 layers of 6 boxes or 72 3 Kg plates)	Net: 216,00 Gross: 253,08	Unit: 35,8 x 24,6 x 5,4 Box: 48,5 x 28,5 x 8 Pallet: 120 x 80 x 112,6
3.6kg without serving dish	Aluminium plate	Boxes (1 x 3,6 Kg / box)	EPAL (15 layers of 8 boxes or 120 3,6 Kg plates)	Net: 432,00 Gross: 478,92	Unit: 32,5 x 26,5 x 5,7 Box: 39 x 27,5 x 7 Pallet: 120 x 80 x 121,6
3.6kg with serving dishes and dome caps	Aluminium plate	Boxes (1 x 3,6 Kg + 9 x microwave-suitable alu. dishes and caps)	EPAL (12 layers of 6 boxes or 72 3,6 Kg plates)	Net: 252,00 Gross: 290,09	Unit: 32,5 x 26,5 x 5,7 Box: 48,5 x 28,5 x 8 Pallet: 120 x 80 x 112,6
4kg without serving dish	Aluminium plate	Boxes (1 x 4 Kg / box)	EPAL (15 layers of 8 boxes or 120 4 Kg plates)	Net: 480,00 Gross: 527,40	Unit: 37,5 x 25,5 x 5,9 Box: 39 x 27,5 x 7 Pallet: 120 x 80 x 121,6
4kg with serving dishes and dome caps	Aluminium plate	Boxes (1 x 4 Kg + 9 x microwave-suitable alu. dishes and caps)	EPAL (10 layers of 6 boxes or 60 4 Kg plates)	Net: 240,00 Gross: 265,98	Unit: 37,5 x 25,5 x 5,9 Box: 48,5 x 28,5 x 8 Pallet: 120 x 80 x 96,6
4.7kg without serving dish	Plastic plate	Boxes (1 x 4,7 Kg / box)	EPAL (15 layers of 8 boxes or 120 4,7 Kg plates)	Net: 480,00 Gross: 527,40	Unit: 36 x 26,6 x 6,8 Box: 39 x 27,5 x 7 Pallet: 120 x 80 x 107,6
4.7kg with serving dishes and dome caps	Plastic plate	Boxes (1 x 4,7 Kg + 12 x microwave-suitable alu. dishes and caps)	EPAL (10 layers of 6 boxes or 60 4,7 Kg plates)	Net: 240,00 Gross: 265,98	Unit: 36 x 26,6 x 6,8 Box: 51,5 x 28 x 8,5 Pallet: 120 x 80 x 101,6
5kg without serving dish	Plastic plate	Boxes (1 x 5 Kg / box)	EPAL (13 layers of 8 boxes or 104 5 Kg plates)	Net: 520,00 Gross: 578,55	Unit: 39 x 26 x 7 Box: 39 x 27,5 x 7 Pallet: 120 x 80 x 107,6
5kg with serving dishes and dome caps	Plastic plate	Boxes (1 x 5 Kg + 12 x microwave-suitable alu. dishes and caps)	EPAL (10 layers of 6 boxes or 60 5 Kg plates)	Net: 300,00 Gross: 336,06	Unit: 39 x 26 x 7 Box: 51,5 x 28 x 8,5 Pallet: 120 x 80 x 101,6
5Kg gastro	Aluminium plate	Boxes (1 x 5 Kg / box)	EPAL (15 layers of 4 boxes or 60 5 Kg plates)	Net: 300,00 Gross: 334,08	Unit: 52,7 x 32,5 x 5,4 Box: 54 x 33,5 x 6,5 Pallet: 120 x 80 x 114,1



## OUR RANGE

### PORK



24 % Pork

24 % Pork Verde\*

16 % Pork

Expiry date: 21 days

\* Expiry date: 14 days



### The cheese

We receive our cheese 100% Emmenthal in bloc. We rasp it just before its use in order to ensure a maximal freshness as well as to preserve its taste and texture.

### BEEF



24 % Beef

16 % Beef

Expiry date: 21 days



### The meat

All our meats are fresh and come— from Belgium. The pork is delivered on shoulder, the beef in pieces vacuum packed and the chicken in the form of boneless chicken thighs in a protective atmosphere.

### CHICKEN



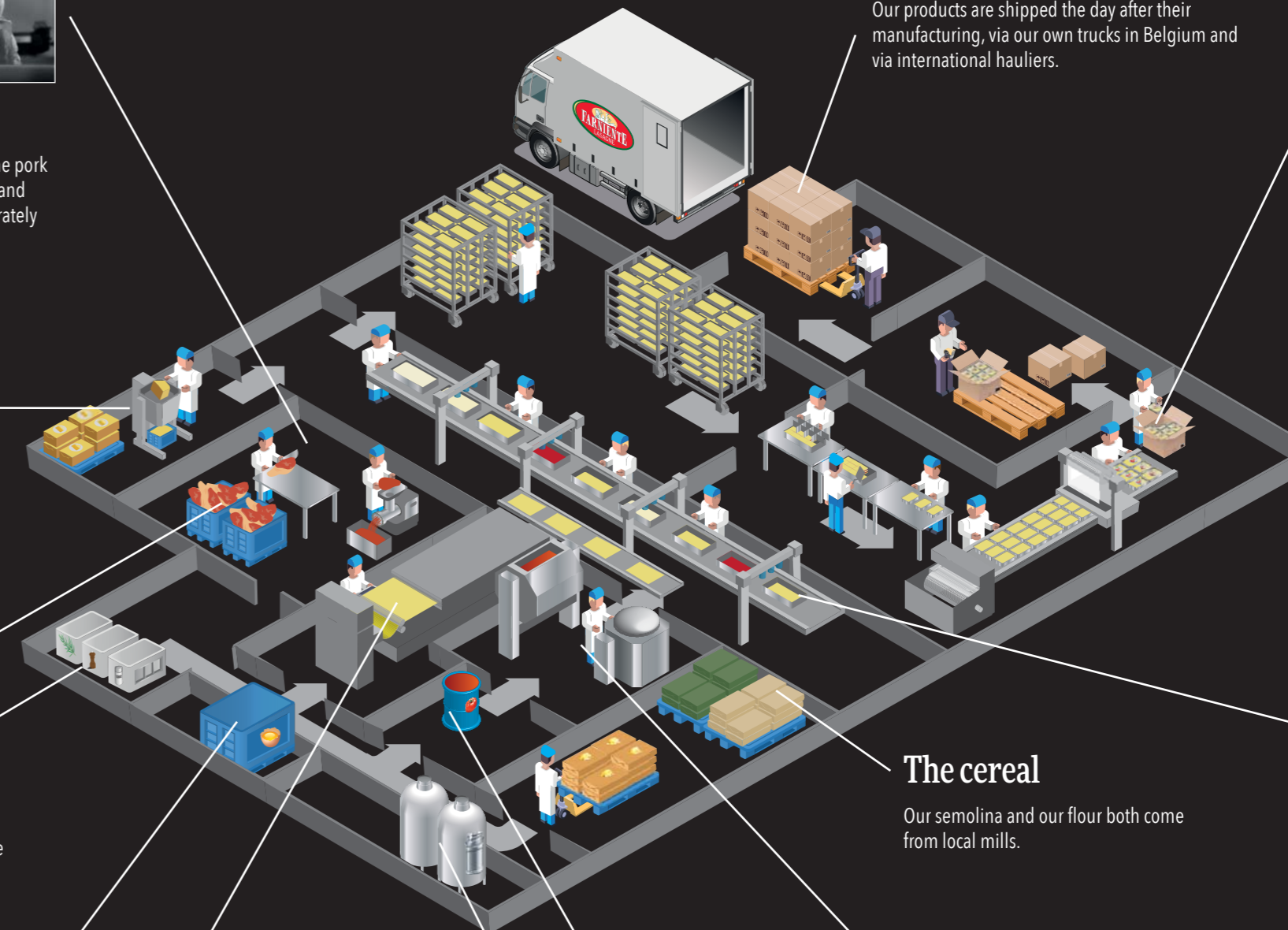
16 % Chicken

Expiry date: 14 days



### The butcher's

Our butchers debone and de-rind the pork shoulders every day. The pork, beef and chicken meat are then minced separately by them just before use.



### The shipment

Our products are shipped the day after their manufacturing, via our own trucks in Belgium and via international hauliers.



### The packaging

Our three packaging lines dedicated to our different packagings allow us to customize the packaging at the level of the label, the film and the box.

### The spices

We create our own spice mixtures from natural dried spices.

### The eggs

Our eggs are fresh and whole eggs from hens raised outdoors.



### The tomato

We use pulp from fresh tomatoes coming directly from Italy.

### The milk

Our milk is a fresh whole UHT milk, coming from a Belgian dairy farm and is delivered to us twice a week.

### The pasta

Our fresh pasta is manufactured from eggs, semolina and water. They are produced in real time and transported directly to the assembly line.

### The cereal

Our semolina and our flour both come from local mills.



### The assembly

On our assembly line, we have the human know-how and the technology to achieve the balance between tradition and productivity. Our current facilities allow us to produce up to 20 tonnes per day.



### The sauces

We entirely manufacture our bolognese and bechamel sauces following our unique recipe based exclusively on fresh and natural ingredients. After cooking the meat, we extract the cooking juices in order to obtain a product with a good consistency.



WELCOME  
TO FARNIENTE

FARNIENTE, A SOLID VALUE.



✓ **Ingredients used**

- pork shoulder
- beef
- chicken high meat
- fresh tomato pulp
- whole fresh milk
- cheese 100% Emmenthal
- whole egg
- durum wheat semolina
- wheat flour
- rapeseed oil
- fresh onions
- natural spices

✗ **Absence**

- of preservatives
- of colourings
- of artificial flavourings
- of added water



**Company**

- Independent family-run business
- Established in 1991, more than 20 years of know-how
- Stable job rotation
- Modern but traditional factory
- FSSC 22000



✓ **Recipe**

- Local ingredients
- Fresh ingredients
- 24% or 16% of meat on the total weight
- 10% of pasta
- 6% of cheese
- Eggs from chicken raised outdoors
- Traditional slaughter



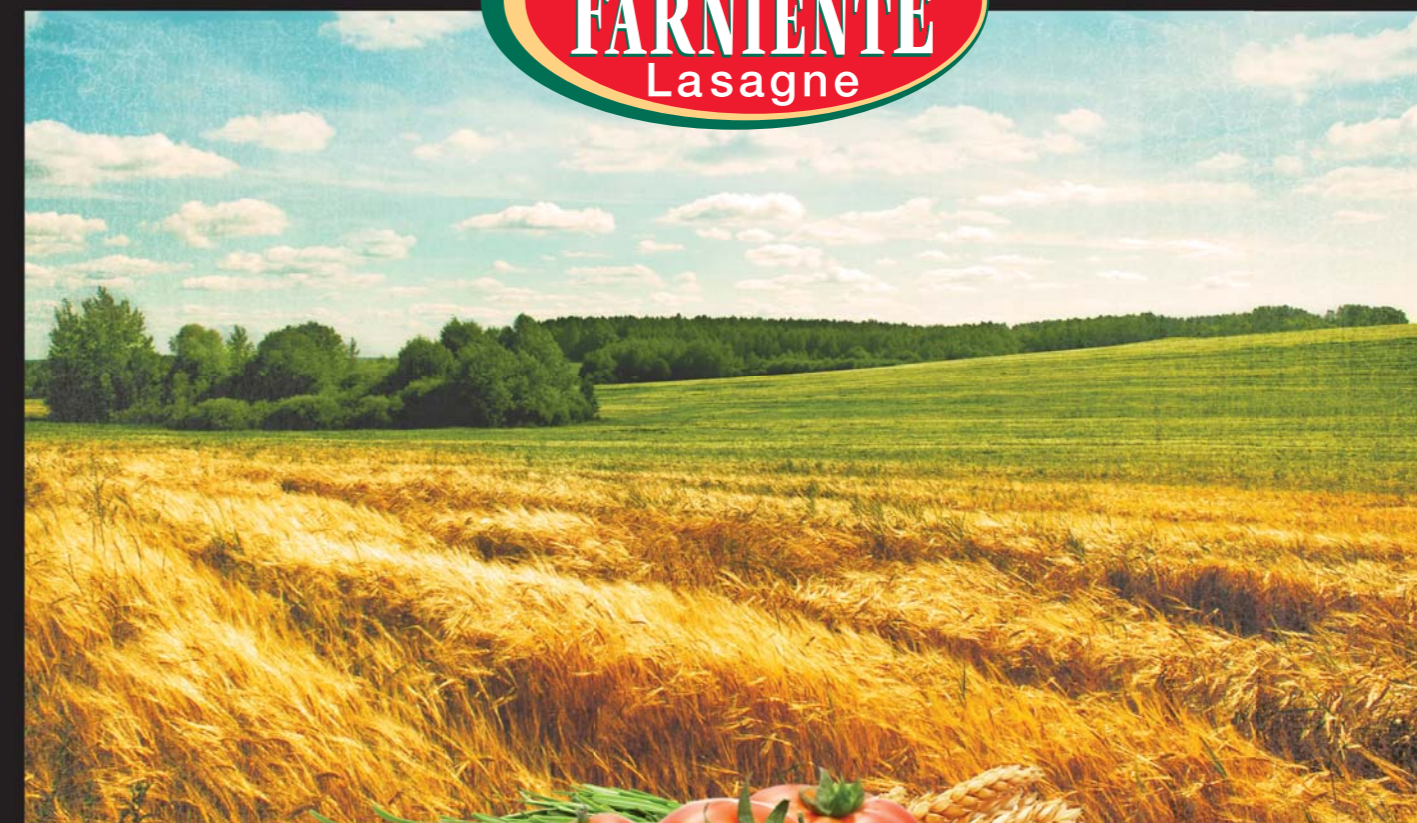
WE MAKE LASAGNE, ONLY !



**Farniente Plc**

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superpink/ribas



*Our inspiration*

WE MAKE LASAGNES



**ONLY**

OUR PACKAGING

- 400 g
- 1 Kg
- 3 Kg\*
- 3,6 Kg\*
- 4 Kg\*
- 4,7 Kg\*
- 5 Kg\*
- 5 Kg gastro

\* + serving dishes / + serving dishes and dome caps