



**Sharing,  
our quest!**





follow your curiosity...

it's good for  
the soul



sharing inspiration...





# what we do

**Our team is passionate about flavour!  
The taste of authenticity.**

**Our speciality?** From our production facility based in Andenne, Belgium, we research, (co-)develop, create, and package fresh produce in protected atmosphere packaging for a range of customers in the food retail, catering, and food service industries.

**Our expertise?** Appetizers and nibbles. Our range is built primarily around fresh appetizers, nibbles, and a select range of deli products. Come and explore our world through our different brands.

**Our added value?** The agility to create comprehensive, consistent, and quality product ranges in line with both market trends and the expectations of consumers who demand solutions that are as practical as they are inspired. We harness our expertise to support and advise our customers, all the way through from the conception stage to point of sale.

# our story

Our story is a story about people, about perseverance, and about passion... A story about the magic of coming together...



**2005**

**Dirk Maes** starts a business in Andenne, forging a close partnership with a local training centre for the disabled. IDPAK was born!

**2010**

The passion for authentic flavours is also a passion for the right product formats. Cubed cheeses and sliced cooked meats served on appetizer platters hit the markets.

**2015**

Stronger together! **Dirk** is joined by **Nicolas de Pret** and **Yves de Changy**, who actively bolstered the management team. The operations team was also expanded to meet the demands of sustained growth, in close partnership with the training centre for the disabled.

**2019**

IDPAK becomes **GOUMANISTO** in a clearer affirmation of its identity. Products full of flavour and the taste for ethical business are what makes our work meaningful. **GOUMANISTO makes its first foray into the export market.** A new production facility opens its doors to meet upcoming plans for expansion.

**2020**

Just a few metres from its old premises, the new **GOUMANISTO** production facility is fully operational and ready to welcome its customers!

**2023**

**GOUMANISTO** acquires Karras, incorporating its expertise in the world of dips.

**Goumanisto is BIO and IFS+ certified**



**Our new 7500m<sup>2</sup> production facility has been fully operational since 2001, boasting a production capacity of over 30 million platters.**



*let your passions guide you...*



# our values

## our mission...

The very name **GOUMANISTO** expresses the philosophy of our business that we have been passionately growing from its the very earliest days as a new company 15 years ago.

Serving up a chance to get together and put the world to rights... serving up good times with friends old and new... this is what we stand for and what we hope all of our products can play a role in creating for you. **GOU... that's French for taste! A taste for the finer things in life and a taste for business shared by all of our people.**

On a never-ending adventure through the world of taste, we travel the globe in search of local flavours sourced from producers, manufacturers, and family businesses. These relationships are what create real ties and unique collaborations. All of these stakeholders form part of the Goumanisto family, joining us on our quest for the most authentic flavours. **MAN... for the human touch.**

Our products are designed to bring friends, family, and guests together in moments of pure indulgence. We encourage you to create these good times together, having fun, making new connections and cementing old ones. **NISTO... for MANIFESTO.**

We believe that by doing business our way, farmers, producers, processors, and last but not least consumers can all understand each other better, learning more about why some people choose to dedicate their lives to quality produce.

Our products mean a lot to us! We want them to help create your magic moments. Our work is about more than just food. Our work is a calling, it is standing for what we believe. We strive to harness authentic flavours that bring people together, to create a better world.

**Sharing is our true calling!**



# how do we work?

We work with our customers to develop ways to share food that bring people together, and that are kind to people and the environment.

## social inclusion

Our business has been working towards social inclusion for more than 15 years. Goumanisto works closely with a training centre for disabled people. This partnership has enabled both companies to grow together, and created dozens of local jobs for both of us. It is a mutually beneficial relationship that is still going strong today, and our growth and social inclusion are more tightly bound than ever.



## environmental impact

Making good food also means taking care of the environment. We use a significant amount of plastic. However, our R-PET platters are made using 98% recycled plastic. That's a good start, but we want to do even more: as part of a special partnership with a start-up specialising in packaging, we can now offer platters made out of FSC-certified virgin fibre cardboard and a thin adhesive PET plastic film. The results speak for themselves, using 70% less plastic than an equivalent PET platter.

Packaging is a major part of our business. We are fully aware of this, and we are constantly researching new processes and less energy-intensive materials that are kinder to the environment.







**our brands**  
**our expertise**





*Deli*  
**MELO**  
Produced in the Netherlands, selected for  
quality & taste. The best combination  
of ingredients & flavors.  
Tada, Lamy & S.A. B.V.  
**GOUDA**  
MOYFANGE / MOSTERD  
150 g

*Deli*  
**MELO**  
Produced in the Netherlands, selected for  
quality & taste. The best combination  
of ingredients & flavors.  
Tada, Lamy & S.A. B.V.  
**GRUYÈRES**  
125 g

*deli*  

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**MELO**



*Taste it, enjoy it & share it*

There are moments with friends or family that procure some of the most important emotions: peace, joy, and simple contentment. To accompany these special times and make them even more delicious, there's deliMELO: a range of quality tapas/appetizers. Fans of cooked meats, cheeses, olives, and dips are all in for a treat. A treat for your tastebuds, and a treat for your friends and family.





Nitsiu is a brand born of a passionate quest for the taste of authentic Asian flavours, to be enjoyed as nibbles or appetizers. From the earliest days of Nitsiu, our strategy has been focused on this desire to source quality original ingredients. Fine pastry, generous fillings, and tasty ingredients... A philosophy that is shared by Goumanisto, who developed the Nitsiu brand. We develop and produce our products in Bangkok Province, Thailand, and Soc Trang Province, Vietnam, so that we can be as close as possible to authentic Asian ingredients and expertise.







Artagan is a swashbuckling tale of cape and sword, whose hero is a gourmet musketeer who dons his chef's hat and apron to fight for quality ingredients. The guiding principle behind Artagan is to find inspiration in the past and combine it with the very best of modern cuisine to serve up tasty dishes with authentic flavours. We stand for butter instead of margarine, for quality salt and seasonal ingredients, for sustainable packaging and social responsibility that's reflected in our workforce, and the highest food hygiene standards... but our flavoursome musketeer would never settle for less. In short, when we combine passion, products, and expertise, the result is gourmet added value. And that is exactly what today's foodies are looking for. We want you to feel delighted when savouring our appetizers.

***Delights for one, delights for all.***



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