



Spice cake. Honey cake.

The absolute  
market leader  
in genuine  
Belgian Spice Cake

A Belgian tradition  
since 1867 



Source  
of fibre

Low fat

Plant  
based

Spice Cake is a plant-based energy cake to enjoy at every moment of the day. For over **150 years**, Vondelmolen, a **5th generation Belgian family company**, offers its customers a delicious Spice Cake range, made according to traditional **family recipes** and with **natural ingredients**. Vondelmolen is now the largest producer and **market leader** of spice cake in Belgium and # 1 player in Europe in organic Spice Cake. In addition to the Vondelmolen brand, we are specialised in manufacturing all kinds of Private Labels.

### Plant-based natural energy

All our spice cake is **vegetarian**. We only use **rye flour** for our Spice Cake. In addition, the Spice Cake is **low in fat** and is made **without preservatives** and colorants: still **12 months of shelf life** is possible. A slice of Spice Cake is not only a source of fibre, it also combines fast and slow sugars which makes it a good source of **direct and long-term energy**.

### Extensive range

We offer a wide variety of Spice Cake/Honey Cake. Classification can be made based on sweeteners (glucose-fructose syrup, honey, organic inverted sugar syrup, agave syrup, ...), standard or artisan range (hand cut), fillings ( e.g. chocolate, fruits, nuts, seeds), sizes and packaging (e.g. individual slices, canapes, family packs, artisan blocks). You can choose from a series of **existing recipes** or you can **customize** your own. We also offer several kinds of Spice Cake in **organic, vegan, kosher or halal**.



### Moments to enjoy

Vondelmolen has a kind of Spice Cake for **anyone at anytime**:

- ° breakfast, lunch, dinner
- ° snacking (during the day)
- ° sports

### Quality and Environment

We combine **quality guarantees** with **environmental care**:

- ° IFS higher level
- ° Belgian Food Quality
- ° Certified Organic, Halal, Kosher
- ° CO2 neutral production
- ° SDG Pioneer United Nations

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