

Revolutionizing the airline market with ovenable high-end quality ambient ready meals

Tomorrow when you are sitting in a plane, ordering your way through the menu, you will be astonished by the meal you are being offered. Is it freshly made? Has the airline switched from frozen to fresh meals?

The story becomes even more exciting when we tell you that this is not a fresh meal but a meal which can be stored at room temperature for several months, so no freezing or chilling is required and this even without using preservatives, flavor enhancers nor artificial colorants.

It is Belgian based company Tops Foods, a supplier of ambient ready meals to the European Private Label Retail Market since 1993, who is breaking through all traditional values within the airline market.

The company has since 1993 been sterilizing millions of ready meals every year using a unique and patented sterilization process. The process is so fast and precise that the meal looks, smells and tastes like a fresh meal, even the consistency is amazing.

The meals come in an ovenable tray which protects the food during storage. While

heating in the airline oven, the lid opens slightly to release steam. The tray is easy to open for the passenger to enjoy a delicious and healthy meal.

Furthermore the range has been designed to suit a wide range of passengers, including halal meat and vegetarian options.

Imagine you could fly on zero waste and simultaneously improve your passengers' experience. Now that's what we call revolutionizing the airline business!

Michel Tops, Sales and Marketing

WITHOUT preservatives, artificial colorants, nor flavour enhancers thanks to our UNIQUE patented sterilisation technology.



Asian



Vegetarian



Mediterranean



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BELGIUM



TOP'S
C U I S I N E



FLY ON ZERO WASTE
and improve your passengers' experience

HIGH END AMBIENT MEALS

- No refrigeration
- Taste as fresh
- Ovenable tray

WITHOUT preservatives, artificial colorants, nor flavour enhancers thanks to our **UNIQUE** patented sterilisation technology.



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