



LUTOSA

More than just Potatoes



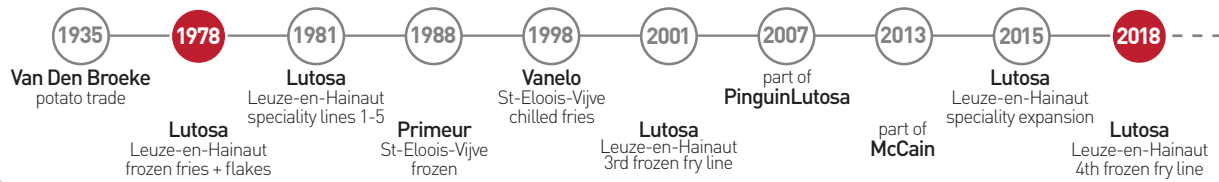
I ♥ BELGIAN FRIES



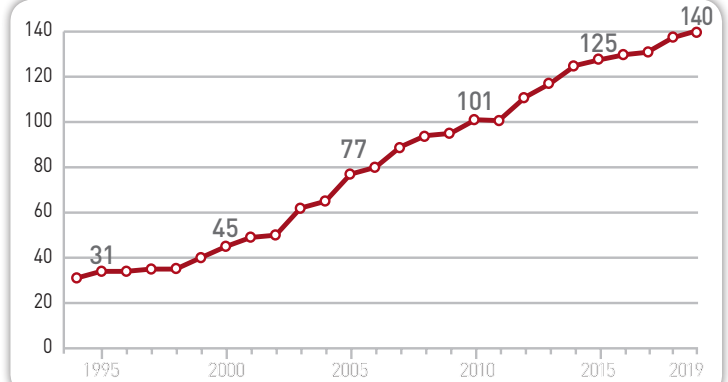
Lutosa in a ... potato shell



TIME LINE



EXPORT COUNTRIES



KEY FIGURES



41y know-how



1.000 staff



24 sales offices



94% export | 140 countries



2 production sites



300+ potato farmers | 50+ potato traders



1.200.000T of raw material | 40.000 trucks



640.000T production capacity | 93T/h finished product

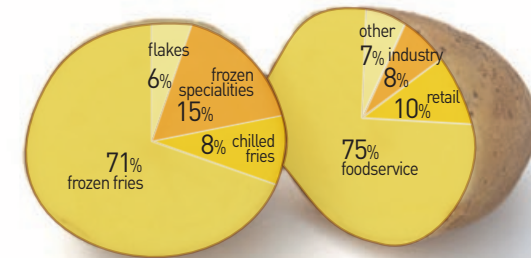


21 production lines | 6 fries, 6 specialities, 9 flakes



2 waste water treatment facilities | 26% process water re-usage (ultrafiltration/reverse osmosis)

PRODUCT & MARKET SEGMENTATION



PRODUCTION SITES

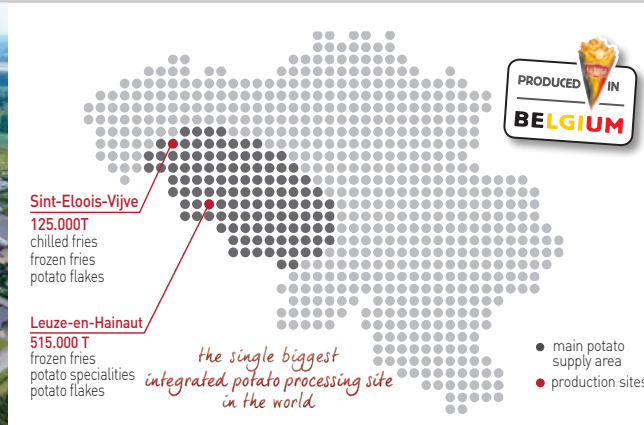


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1

Fries

As one of the world's most productive countries when it comes to potato farming, Belgium has a fertile clay-loam soil and is blessed with ideal weather conditions for potato crops. Planted in April-May, the early potatoes (Première, Anosta, Amora, Felsina...) are harvested in July, whereas the conservation potatoes (Fontane, Innovator, Bintje, Agria, ...) are harvested late September or in the first half of October.

Once they are calibrated and sorted, the potatoes are washed and steam-peeled, checked by an optical laser and cut into fries. These are then blanched, inspected for a second time with an electronic sorter and dried to limit fat absorption and improve the crispiness.

The fries are then pre-fried for 1 minute to 90 seconds in vegetable oil at a temperature of 160°C to 170°C. Then they are defatted. A third and last check takes place right before the freezing process.

Our packaging possibilities range from 400g to 5 kg.

Whenever deep-frying potato products, please carefully observe the do's and don'ts described on www.goodfries.eu



2

Cut Potatoes

Our Cut Potatoes Range comes in a wide array of shapes (diced, sliced or wedges), skin-on or skin-off, coated with spices or plain, evenly cut or more irregular just as if they were "home-made".

Colouring and type of oil can also be adapted in line with the final cooking method (fryer, oven or pan). They may be served as a side-dish or mixed with other ingredients in a stir-fry.

Our Baby Roast Potatoes, small perfectly calibrated pre-fried baby potatoes, are a real delicacy appreciated all over the world for their good taste, consistent size and colour.



3

Mashed Potatoes

Discover the smooth texture and delicious Bintje taste in our range of exquisite mashed potatoes. These high quality products are perfect for use at home and in restaurants due to their perfect portionability and the ease of preparation. They can also be used in the manufacturing of ready meals.



4

Specialities made from Mashed Potatoes

The Croquettes, Noisettes, Pom'Pins, Duchesse Potatoes and kids shapes are perfect side dishes to any meal. They are all widely appreciated for their flavour, their original shape, their smooth inside and their beautiful golden and crispy crust.

For more festive and opulent occasions we offer the delicate Pom'Gourmet with Truffle Flavour, an elegant potato croquette from creamy, fluffy Bintje mashed potatoes, delicately refined with salsa tartufata.

Slightly less delicate, but all the more flavourful, our brand-new Spicy Noisettes will spice up any meal. Not for the faint-hearted!



5

Specialities made from Shredded Potatoes

These shredded specialities are crispy by nature, without addition of a coating. This range takes us for a genuine trip around the world.

The Röstis are a Swiss speciality made from shredded potatoes and come in different flavours to suit everyone's taste: onion, cheese or veggies. Perfect as a side dish or just as a snack.

The Potato Pancakes - based on the authentic Kartoffelpuffer recipe from the German region of Thüringen - are made from shredded yellow flesh potatoes, fresh onions and salt. They can equally be served with a sweet or savoury garnish.

The traditional American Hash Brown, uniquely crispy, is typically served for breakfast, but will also readily add a crispy bite to any meal.

Brand new in the range are the Potato Crunchies, small crispy nugget-like bites of well-flavoured shredded potatoes.



6

Oven Products

OVEN

Pre-fried in a high-quality sunflower oil (with a lower saturated fat content than usual frying oils), this wide oven-only range is not only delicious, but it also has an average after-cooking fat content of 3,5% (for fries) to 7,5% (for specialities), except for the Gratin Dauphinois... a guilty pleasure to be savoured with moderation.



7

Organic Range



Lutosa is one of Europe's largest manufacturers of organic fries and potato specialities. The organic range is primarily made from organic Agria (or similar) potatoes grown without chemical pesticides nor fertilizers.

Immediately after harvesting the potatoes are processed without additives. The fries and wedges are pre-fried in high-quality organic sunflower oil giving them that mouth-watering delicious taste.

Organic flakes complete this high-quality offering.

Products from organic farming, certified by Certisys BE-BIO-01.



8

Non Pre-fried Potatoes



Every Day

Lutosa Every Day is a range of non pre-fried potato products, destined for applications where a modern, balanced and healthy life style is key. They offer great potato taste, the health virtue of low-fat potato products, the convenience of quick preparation, and perfect portionability.

Because they have only been blanched and not pre-fried, Every Day Dices are low in fat. Cook them in a combi-steamer oven or in the microwave to keep fat intake under control. But of course you can also cook them in a baking tray with just a drizzle of good quality olive oil.

For those who want to present mash on a plate in a different, more stylish way we have the Lutosa Potato Swirls. They are made up of fluffy Bintje mash, then shaped into fine-looking Duchesse shapes, but with the key difference that they are not pre-fried. Cook them in combi-steamer or convection oven with top grill. Optionally, before putting them in the oven, spray some olive oil to get a golden, crusty top.



Potato Swirls prepared in a steam or regeneration oven

9

Finger Food

Dip'n Eat

Dip'n'Eat: a proven trend in tapas culture! Mmmm!

Whether hashbrown-inspired Cheddar nuggets or the savoury Spanish style Mini Pom'Churros, our finger foods are real bite size and have a true potato taste.

Brand new are the Spicy Noisettes: a spiced-up version of the classic Noisettes. Who dares?

Crispy on the outside, yet smooth and tastefully seasoned inside, these bites are the perfect snack with a dip sauce of your choice. But they will please just as much as a side dish.

Pre-fried. For oven or (air) fryer alike.



10

Potato Flakes

For Lutosa the production of flakes is a business activity in its own right, starting from selected fresh potatoes.

Our experience and know-how, continuous monitoring of production quality, both during the manufacturing process and in the chemical and bacteriological laboratory, make our potato flakes among the finest in the market.

With its 41 years of experience, Lutosa is able to offer its customers “customized flakes” by fine-tuning recipes to specific applications (instant mash potatoes, gnocchi, biscuits, snacks, soups, etc.) or by developing specific recipes (flakes with milk, seasoning, etc.).



11

Belgian Waffles

the authentic Belgian pearl sugar waffle

Famous around the world, these authentic Belgian Waffles are made according to the traditional recipe from Liège.

With 6% butter and 23% pearl sugar, they only contain ingredients of the highest quality and are baked with the greatest possible care. Soft and smooth on the inside and deliciously crispy outside, thanks to the caramelized pearl sugar.

They can perfectly be enjoyed as a quick snack (at room temperature), heating them in e.g. a toaster and serving them with a scoop of icecream or some fruit will take the experience to a whole other level. A really mouth watering taste and smell.

Individually wrapped to retain maximum freshness, and frozen.



Belgian Waffles



± 70g ± 115 x 95 x 25 mm

33314

- VEGETARIAN
- QUALITY STORAGE
- TOASTER
- TOASTER
- TOASTER
- TOASTER



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