

A win for **you**, the **farmers** and your **customers**



**SOLID FOOD**

**I produce  
your  
quinoa**



# Solid Food's Process – Vertical integration

From field to fork



## OUR FARMERS

- 500 quinoa farmers, in Ayacucho only
- Technical assistance: sowing, production, bio certification, ...
- Social impact



## OUR FACTORY

- Team: 25 blue & white colours
- High-scores in quality audits (BRC)
- Food security



## PACKING & LOGISTICS

- Bulk to Europe (zero CO2-emission!)
- Warehouse in Port of Antwerp, Belgium
- European co-packers for retail



## SALES & MARKETING

- Strong shareholders
- European sales & customer service team
- Client references

1 0 0 % T R A C E A B I L I T Y



# What makes 'Solid Food' unique?

Thanks to our vertical integration, we can guarantee 100% traceability

We know exactly **when, where and who(\*)** produced your quinoa.

\*Our quinoa *always and only* comes from the producers we assist in Ayacucho, Peru!

**100%  
Traceability**



Quinoa from Ayacucho(\*) is known for its delicious **taste** and high **yield** in industry processes.

We always use the same varieties, enabling a **stable** quality.

**Quality  
Quinoa**



We spend 25% of our profits to our social projects, offering the farmer families **opportunities** to improve their living conditions.

**Social  
Impact**





# More info on [www.solidfood.global](http://www.solidfood.global)

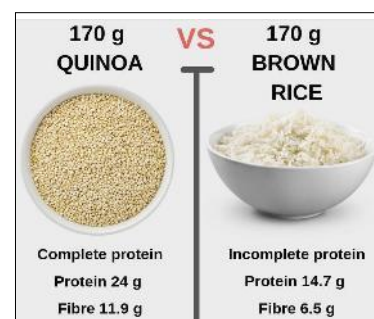
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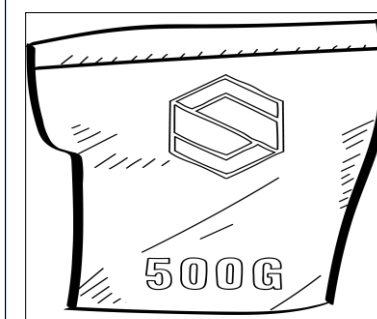
Certificates



Products



Nutrition



Packing



Clients



Sustainable



History



Team