snapfresh.

AUSTRALIA'S LEADING READYMADE MEAL MANUFACTURER



We are Australia's leading readymade meal manufacturer.

We are a full-service catering solutions partner setting the standard in menu design, meal production, packaging selection and logistics management.

With over twenty years experience in creating high-quality, cost effective, bespoke readymade meal options for local and global customers, we pride ourselves on working in partnership with our customers and exceeding their expectations.

Backed by a team of award-winning chefs, our extensive menu portfolio encompasses single serve meals, snacks, and bulk supply options that cater to all dietary, medical, cultural and lifestyle requirements.

Using state-of-the-art spiral-freeze technology, we guarantee the taste, consistency, nutritional content and most importantly, safety, of our products. And we do all of this with environmental sustainability top of mind.

At Snapfresh, we are passionate about creating high-quality, delicious Australian-made meals that delight the customers of our B2B partners. Our state-of-the-art production facility, combined with our industry leading techniques and strong buying power, ensures we deliver high quality culinary creations at the right price point. We are committed to sourcing the finest ingredients, ensuring every meal we produce is one we are proud to put our name to.

Hiranjan Aloysius - Chief Executive Officer

OUR CULINARY CREATIONS

-11	l
\square	
J	

Our high-quality heat-and-serve catering solutions are industry leading.



Experts at catering to all dietary, medical, cultural and lifestyle requirements, our culinary creations are nutritionally balanced and satisfy customer expectations, without skimping on quality or flavour.



Made locally in Australia, we use only the best produce to create our high-quality readymade meals and snacks at affordable prices.

|--|

We draw on a recipe library of over 2,000 meals, snacks and bulk supply options, as well as developing bespoke creations, ensuring we deliver to our customers' requirements every time.

DRIVEN BY THE MOST TALENTED CULINARY EXPERTS

Backed by a team of award-winning chefs, our expertise is unsurpassed.

Our diverse culinary team of highly experienced chefs from around the world understand how texture, colour and flavours work together, and the importance of a well-presented meal.

Experts at creating delicious and nutritious culinary masterpieces that cater to all dietary, medical, cultural and lifestyle requirements, our chefs continuously exceed our customers' expectations.

Serving diverse industries, from white label readymade meal manufacturing, the health and aged care sector, government departments, hotels and resorts, and food retail outlets, to private businesses, airport lounges, cruise ships, rail services and airlines, our expertise is unmatched.

QUALITY GUARANTEE

Food quality and safety is our number one priority.

With a dedicated in-house Microbiology and Food Safety Laboratory, and a team of industry leading experts, our robust Quality Assurance Program is unsurpassed.

From raw material supply chain audits to fully coded and traceable ingredient lists, positive release processes and a strong allergen control program, our processes exceed all food safety accreditation requirements and food quality and safety standards.

EXPORT AND LOGISTICS

We are experts at domestic distribution and international export.

Every year we distribute millions of meals domestically and globally. Our well-established logistics network guarantees cost effective and efficient solutions.

An export registered facility with a team of dedicated export specialists, we manage the entire process from production and packaging, through to documentation and logistics.

TECHNOLOGY

We invest in industry leading technology.

Our state-of-the-art spiral-freeze technology guarantees product taste, consistency, nutritional content and most importantly, safety.

With a long shelf life of 15 to 18 months, meals that are spiral frozen are far superior to those that are fresh or frozen using other types of technology.

Allowing for full microbiological testing prior to release, spiral frozen meals also offer menu flexibility and changes at short notice, deliver significant reductions in raw material wastage, and when heated, guarantees the quality is the same as when it was first made.

CERTIFICATIONS

We have the right certification, which gives you peace of mind that we are delivering quality and safe food products.



AWARDS

2013

Logan Eco Award Winner

Sustainable Food **Business Award**









Restaurant & Catering Gold Licence Caterers Accreditation 2021

2011

Finalist Environmental Management Systems 2009

Australian Business Excellence Award for Food Safety Management Systems



National HACCP Conference Award

Finalist Environmental Management Systems

2012

Australian Business Excellence Award for Food Safety Management Systems

ENVIRONMENTAL SUSTAINABILITY

We believe in environmental sustainability. For us, it is non-negotiable.

Through the implementation of environmentally sustainable initiatives, we have reduced the impact that our operations have on the environment.

We have:

- Reduced our water use by 23% through the installation of water tanks.
- Reduced our contribution to landfill by 72% through our organic waste composting and recycling programs.
- Reduced our electricity use by 25% through the installation of LED lighting, variable speed drives and adjusted refrigeration set points.
- Reduced our natural gas use by 22% through identifying boiler efficiencies.
- Adopted food grade BPA-free recycled packaging, which produces half the carbon emissions as regular PET packaging.

These are not static achievements. We continually monitor our operations to identify opportunities for greater improvement, as we work towards the goal of being carbon neutral – a goal we cannot achieve on our own. We work in partnership with our customers and suppliers to reduce the carbon footprint of our end-to-end supply chain.

PACKAGING SOLUTIONS

We know that the packaging is just as important as the food. Which is why we only use the best.

Through partnership with a trusted supplier network, our packaging solutions guarantee food safety and are environmentally friendly.

From single portion packaging, bulk supply and meal box options to BPA-free recycled plastic that generates half the carbon emissions as standard PET packaging, we work with our customers to deliver the best solution for their requirements.

snapfresh



www.snapfresh.com.au

info@snapfresh.com.au



All information in this brochure is accurate as of June 2021. As a dynamic organisation, these details are subject to change.