



PROFESSIONAL



GOOD FOOD GROUP 
FOODSERVICE & BAKERY

Visit us at goodfoodgroup.com

THE STORY OF



Good Food Group A/S was founded in Denmark in 1951. Until January 2019, it was a family-owned company and today it is owned by the Danish private equity fund Maj Invest.

Good Food Group manufactures and supplies a wide range of quality food products such as jams and preserves, honey, oats and cereals, dressings and condiments, soups and sauces, fruit compotes and fillings, frozen and freeze-dried fruits, dairy alternative creams and dessert cream.

In addition, Good Food Group A/S imports and packs a large selection of organic and conventional foods, including nuts, grains, seeds, dried fruits, rice, pasta, beans and lentils.

Products from Good Food Group A/S are sold world wide to partners and distributors supplying foodservice and bakeries. We are an experienced and trusted solution partner and our products and concepts are developed to perfectly fit the applications of our customers.

Good Food Group A/S is represented in Denmark, Sweden, Norway, Poland, United Kingdom, Germany and USA and employs approx. 550 employees. Learn more about us on our website: www.goodfoodgroup.com

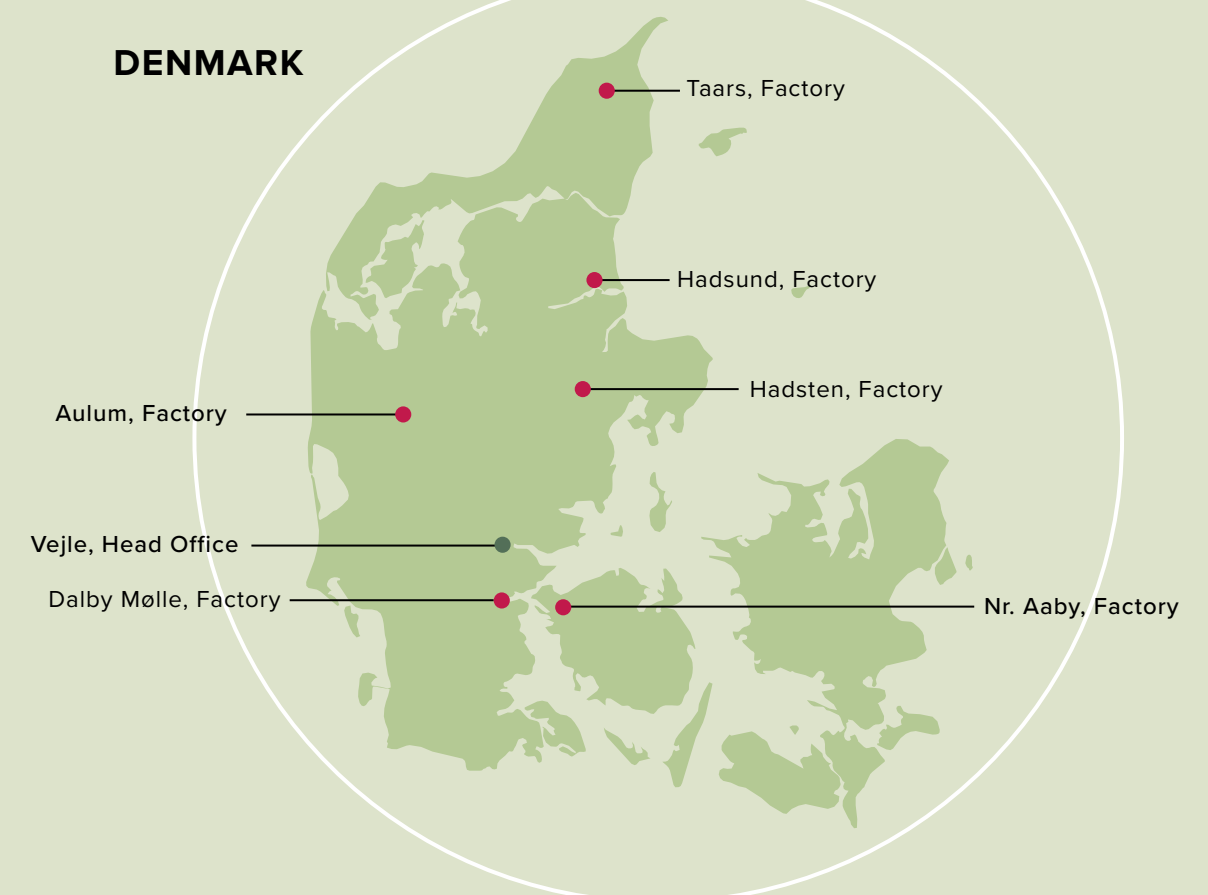


GOOD FOOD GROUP A/S



● Sales offices
● Factories

DENMARK



THE KEY TO OUR SUCCESS

Quality, consistency and continuity

Quality and food safety are important focus areas for Good Food Group A/S. We focus on quality in the entire value chain; all the way from farm to table. We can assure full traceability in the entire value chain, enabling us to track our products all the way back to the farm.

Quality and food safety culture

Our goal is to produce safe quality products that meet the requirements of our customers and thereby provide a high level of customer satisfaction. To ensure this, the work of building a strong quality and food safety culture is an important element.

Knowledge is essential

Good Food Group's employees are continuously trained in food safety and quality issues and our employees have a deep knowledge in this area. We constantly work to ensure food safety throughout the supply chain, from growing the raw materials until the finished products reach the customers.

GFG's approval system

For each raw material and packaging, we make risk assessments and analyses, both for raw materials and suppliers. Our suppliers are selected based on Good Food Group's supplier approval system.

Quality objectives

Good Food Group's goal is to produce and market tasty products of consistent quality that fulfill the expectations of our customers. The products are authentic, safe to use for the consumers, and comply with current legislation as well as relevant quality and food safety standards.

BRC and IFS

Good Food Group A/S cares about quality and food safety and requires that all production units are certified according to the most demanding food safety standards (BRC and/or IFS). The BRC Global Standard for Food Safety and IFS Food are recognized food standards with a high level of food safety, hygiene, traceability and quality control. BRC and IFS are based on the HACCP principles, which are the backbone of any food safety system.

We source fruits and berries directly from local farmers

For our fruit-based products, we work closely with local farmers and are dedicated to provide education in regard to harvesting techniques, soil management and best practices. Our close cooperation with local farmers enables us to secure only the finest fruits and berries for our fruit-based products.

Adapting to global and local quality requirements

At Good Food Group A/S, we are also dedicated to constantly adapt to new markets and local requirements, which is why we take great pride in all our certifications; global as well as local. Besides our BRC and IFS certificates, we also have the capacity to produce under a broad palette of certifications, for instance RSPO, Fairtrade, Halal, Kosher and Organic certifications (EU, USA, etc.)



ORGANIC PRODUCTS



A Front Runner in Organic Food Production

We are very proud of our home market, Denmark - the country in the world with the largest organic market share of 9.7% (2017, Statistics Denmark) Within our product categories, we have become a front-runner in organic production, delivering a broad portfolio of natural and organic food products to thousands of health and environmentally conscious consumers in Denmark.

As the market for organic foods continues to grow worldwide, Good Food Group A/S is ready to supply our global customers with high-quality organic products.





FRUIT-BASED PRODUCTS

Our fruit-based products are manufactured according to European standards, and we are dedicated to educating the fruit growing farmers with regards to harvesting techniques, soil management and best practices.

Our involvement allows us to sort and select the berries used in our jams and marmalades, thus securing appropriate fruit size and quality. All our fruit-based products are carefully manufactured according to Danish recipes, which results in a high quality and high fruit content product. Our wide assortment satisfy all the needs of professional users.

Convenient and flexible packaging eases the transportation of the product regardless the port of destination.

JAMS AND MARMALADES - SKÆLSKØR FRUGTPLANTAGE®

Jams and marmalades in buckets - with whole fruits.
Applicable as spread and for decoration of cakes/desserts.

Description	Fruit content	Sugar content	Size	Pcs/Tray	Trays/ EUR Pallet	Shelf life/ months
Strawberry	50%	50%	2.6 / 5.2 kg	1	192/120	12
Raspberry	50%	50%	2.6 / 5.2 kg	1	192/120	12
Blackcurrant	45%	50%	2.6 / 5.2 kg	1	192/120	12
Apricot	45%	52%	2.6 / 5.2 kg	1	192/120	12
Orange	35%	50%	2.6 / 5.2 kg	1	192/120	12
Lingonberry	45%	50%	2.6 / 5.2 kg	1	192/120	12
Redcurrant jelly	45%	60%	2.6 / 5.2 kg	1	192/120	12

CONFECTIONARY JAMS AND MARMALADES - SKÆLSKØR FRUGTPLANTAGE®

Confectionary jams and marmalades in buckets.
Applicable as spread and easy for kids to consume.

Strawberry	40%	52%	12.5 kg	1	44	12
Raspberry	35%	50%	12.5 kg	1	44	12
Orange	35%	50%	12.5 kg	1	44	12

BAKERY JAMS AND MARMALADES - SKÆLSKØR FRUGTPLANTAGE®

Bake-proof jams and marmalades in buckets.
Bake-and freeze-stable and applicable for cakes exposed to direct heat, e.g. pastry.

Strawberry	30%	61%	13.6 kg	1	44	12
Raspberry	35%	61%	13.6 kg	1	44	12
Apricot	45%	61%	13.6 kg	1	44	12
Prune (98% plums)	15%	61%	13.6 kg	1	44	12
Apple - without fruit pieces	34%	61%	13.6 kg	1	44	12
Apple - dices	34%	61%	13.6 kg	1	44	12



FRUIT-BASED PRODUCTS



FRUIT FILLINGS - STREAMLINE

Fruit Fillings in buckets - with whole fruits.
Bake-proof fillings with high fruit content - applicable for e.g. cheesecake and pies.

IN BUCKETS

Strawberry	60%	34%	5 kg	1	120	12
Cherry	60%	34%	5 kg	1	120	12
Wild Blueberry	60%	34%	5 kg	1	120	12
Mango	60%	34%	5 kg	1	120	12
Raspberry	60%	34%	5 kg	1	120	12
Apple	60%	34%	5 kg	1	120	12



Fruit Filling
High fruit content,
whole berries,
bake-proof

FRUIT-BASED PRODUCTS

FRUIT DESSERTS / COMPOTE - SKÆLSKØR FRUGTPLANTAGE®

Fruit Desserts in foil bags, pure packs and buckets - with whole fruits.
Fillings with high fruit content, applicable as toppings or as filling for cake batter, e.g. muffins.

IN FOIL BAGS AND CARDBOARD BOX

Description	Fruit content	Sugar content	Size	Pcs/Tray	Trays/ EUR Pallet	Shelf life/ months
Apple	60%	24%	500 g	12	100	18
Apricot	35%	32%	500 g	12	100	18
Strawberry	40%	23%	500 g	12	100	18
Strawberry/Rhubarb	41%	26%	500 g	12	100	18
Red Fruits	35%	24%	500 g	12	100	18
Prune (80% plums)	15%	34%	500 g	12	100	18
Apple - No added sugar	60%	8%	450 g	12	100	10
Strawberry - No added sugar	35%	6%	450 g	12	100	10

IN BUCKETS

Strawberry	45%	27%	4.7 kg/ 11.5 kg	1	120/44	12
Apricot	35%	30%	4.7 kg/ 11.5 kg	1	120/44	12
Prune (98% plums)	15%	35%	4.7 kg/ 11.5 kg	1	120/44	12
Apple	60%	20%	4.7 kg	1	120/44	9
Apple luxury	85%	26%	4.7 kg	1	120	9
Cherry	50%	26%	4.7 kg	1	120	12
Blueberry	35%	28%	4.7 kg	1	120	12
Mixed Fruit*	50%	28%	4.7 kg	1	120	12
Apple Dessert	81%	22%	4.5 kg	1	120	9
Cherry Sauce	40%	27%	5 kg	1	120	12

* Mixed fruit: Cherries, redcurrants, blackcurrants, apples and strawberries.



Fruit Desserts
Foil bag in card-
board boxes

Fruit Desserts
In buckets



DAIRY ALTERNATIVES

Whipping - Cooking - Pouring

Dairy alternatives and soft ice & shake mixes are produced from vegetable oil and can be used instead of - or as supplement to dairy cream. Good Food Group A/S supplies these products to customers in 60 countries and thousand of tons are sold all over the world every year. The product is ideal for professional use in the Foodservice segment due to its benefits, such as:

- Large volume - when whipped (320% to 400%), twice the volume of whipped dairy cream.
- Stable foam - increasing foam stability from hours to days.
- No syneresis - no water release.
- Freeze and thaw stable - when whipped.
- Mixable with dairy cream.
- Price - normally the sales price is 2/3 of the price of dairy cream.
- Flexible packing - 500 ml to 1000 L.
- Possibility for Tetra Edge with Re-cap solution - for convenience and food safety.
- Ideal for cooking - acid proof and less likely to stick/burn to the pan.
- Soft Ice & Shake Mixes are ready-to-use - open and pour into the soft ice machine. Has a slower meltdown due to the vegetable fat.
- Long shelf-life - up to 12 months due to UHT (Ultra High Temperature) treatment and aseptic packaging.
- Whip toppings should be chilled for minimum 24 hours (5°C) before use.
- Reefer container is mandatory for transportation. Do not freeze.

AVAILABLE BRANDS FOR DAIRY ALTERNATIVES



PRIVATE LABEL



DAIRY ALTERNATIVES

Whipping

WHIPPING AND PASTRY TOPPINGS - DANICA AND CREAMY WHIP

Whip topping for pastry, high volume / great stability, sweet or neutral, mixable with dairy cream.
Whip toppings should be chilled for minimum 24 hours (5°C) before use.

Description	Size	Psc/Tray	Trays/ EUR	Shelf life/ months
DANICA Sweetwhip	1 L Tetra or 10 L Bag-in-box	12/1	72	12
DANICA Sweetwhip Flexible	1 L Tetra or 10 L Bag-in-box	12/1	72	12
DANICA Sweetwhip Premium	1 L Tetra or 10 L Bag-in-box	12/1	72	9
DANICA Caterwhip	1 L Tetra or 10 L Bag-in-box	12/1	72	12
DANICA GOLD	1 L Tetra or 10 L Bag-in-box	12/1	72	12
DANICA Sweetwhip Plantbased	1 L Tetra or 10 L Bag-in-box	12/1	72	9
DANICA Caterwhip Plantbased	1 L Tetra or 10 L Bag-in-box	12/1	72	9
All variants as Recap	0,5 L Tetra Edge or 1 L Tetra Edge	10/1	150/75	-

DESSERT SAUCE - DANICA

Vanilla sauce in convenient tetra with recap solution for food-safety and long shelf life.
Applicable on fresh fruit and berries, as a smoothie base or as topping for ice cream, trifle and other desserts.

Description	Size	Psc/Tray	Trays/ EUR	Shelf life/ months
Vanilla 5%	0,5 L Tetra edge or 1 L Tetra edge	10/1	150/75	12
Vanilla sauce 10%	0,5 L Tetra edge or 1 L Tetra edge	10/1	150/75	9

DAIRY ALTERNATIVES

Cooking - Pouring

COOKING BASE - DANICA

Stable in any dish - even with wine, lemon and tomatoes, dairy cream substitute for cooking,
reduces like dairy cream, shelf-stable at room temperature.

Description	Size	Psc/Tray	Trays/ EUR	Shelf life/ months
DANICA Cuisine 15%	1 L Tetra or 10 L Bag-in-box	12/1	72	12
DANICA Cuisine 25%	1 L Tetra or 10 L Bag-in-box	12/1	72	12
DANICA Cuisine 30%	1 L Tetra or 10 L Bag-in-box	12/1	72	12
All variants as Recap	0,5 L Tetra Edge or 1 L Tetra Edge	10/1	150/75	-



SOFT ICE AND SHAKE MIXES - DANICA

Liquid, Ready-to-use and long shelf life.

Description	Size	Psc/Tray	Trays/ EUR	Shelf life/ months
DANICA Vanilla	1 L Tetra, 5 L or 10 L Bag-in-box	12/1	72/144	18
DANICA Chocolate	1 L Tetra, 5 L or 10 L Bag-in-box	12/1	72/144	12
DANICA Soft ice Mix - Vanilla Plantbased	1 L Tetra, 5 L or 10 L Bag-in-box	12/1	72/144	9
DANICA Shake Mix - Vanilla Plantbased	1 L Tetra, 5 L or 10 L Bag-in-box	12/1	72/144	9
DANICA Dulche de Leche	1 L Tetra, 5 L or 10 L Bag-in-box	12/1	72/144	9

SEVERAL VARIANTS CAN BE PRODUCED AS NON-HYDRO, FULL HYDRO OR PALM FREE



SIMPLIFY THE WORKING PROCESS!

DANICA Soft ice & shake mixes are pasteurised at ultra-high temperatures (UHT) and are ready-to-use.
It should not be mixed or handled in any other steps, before poured into the machine.

- No need for extra ingredients
- Easy to handle and with a long shelf life
- Becomes time - and cost saving





HONEY, SYRUP, GLUCOSE AND ICING

HONEY - THE OLDEST SWEETENER IN THE WORLD

Honey has been known and used by man for many years. When opening ancient Egyptian pyramids, jars with honey have been found and the honey was still edible. Honey is 100% natural - produced by busy honey bees, collecting nectar and pollen from blooming trees and plants. Honey contains a. o. minerals, proteins, amino acids and enzymes.

Good Food Group A/S processes the raw honey by selecting different types of honey for different blends and packaging. Subsequently, the honey is filtered and blended with other types in order to obtain the specific taste and colour required by the customer. Good Food Group A/S strictly meets the EU legislation for the treatment and processing of honey, both set and clear. Nothing is allowed to be added or taken away from honey.

In most recipes honey can replace sugar. Liquid honey is very good as a sweetener on breakfast cereals, pancakes, ice cream and desserts, marinade for salads, potatoes and other vegetables not to mention different kinds of meat.

GLUCOSE AND SYRUP

Glucose and syrup are alternative carbohydrates and are suitable for many purposes in the food industry. You can use syrup for desserts, ice creams, cakes, on cereals in the morning, as well as an ingredient instead of sugar when baking.

SYRUP

Description	Size	Psc/Tray	Trays/ EUR Pallet	Shelf life/ months
Dark maple syrup (pipingbag)	150 g	42	48	18
Dark maple syrup (pipingbag)	300 g	48	48	18
Organic light agave syrup	2.5 kg	1	180	18
Organic dark agave syrup	2.5 kg	1	180	18
Organic light agave syrup	10 kg	1	52	18
Organic dark agave syrup	10 kg	1	52	18

HONEY

Acacia honey - liquid	3 kg	1	180	18
Everyday honey - liquid	3 kg	1	180	18
Organic honey - liquid	3 kg	1	180	18
Acacia honey - liquid	12.5 kg	1	52	18
Everyday honey - liquid	12.5 kg	1	52	18
Organic honey - liquid	12.5 kg	1	52	18

GLUCOSE

Glucose 84%	5 kg	1	120	24
Glucose 84%	15 kg	1	44	24

ICING SUGAR (pipingbag)

White / Chocolate	150 - 350 g	42	600 kg	12
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DRESSING & CONDIMENTS

Condiments from Good Food Group A/S include salad dressings, ketchups, BBQ sauces and other sauces, carefully made according to Danish recipes.

The dressing is not just a dressing. Everyone is familiar with the traditional Thousand Island or classic Sour Cream dressings, but just try once to challenge your taste buds with a dressing from Good Food Group A/S.

It will enhance the taste of salads to a level you never thought was possible, all thanks to Good Food Group’s focus on flavour. Ketchups, mayonnaises, aioli and the sauces are produced using selected raw ingredients, which you can really taste.

Transportation of these products to the port of destination is suggested in a reefer container in order to optimise the shelf-life of the product.

DRESSINGS & CONDIMENTS IN PLASTIC BOTTLES - SVANSØ

Description	Fat content	Size	Pcs/Tray	Trays/ EUR Pallet	Shelf life/ months
Thousand Island dressing	34 g	2.2 kg	3	76	6
Garlic dressing	32 g	2.2 kg	3	76	6
Creme fraiche / Ranch dressing	53 g	2.2 kg	3	76	6
Italian dressing	0 g	2.2 kg	3	76	6
Caesar dressing	42 g	2.2 kg	3	76	6
BBQ sauce	0 g	2.2 kg	3	76	6
BBQ sauce Smoked	0 g	2.2 kg	3	76	6
Chilli sauce	0 g	2.2 kg	3	76	6
Salsa medium	0 g	2.2 kg	3	76	6
Taco sauce - Hot	0 g	2.2 kg	3	76	9

DRESSINGS & CONDIMENTS IN PLASTIC BUCKETS - SVANSØ

Thousand Island dressing	34 g	5 kg	1	100	5
Creme fraiche / Ranch dressing	53 g	5 kg	1	100	6
Sandwich spread natural 3%	3 g	5 kg	1	100	6
Bearnaise sauce	22 g	5 kg	1	100	4
BBQ sauce	0 g	6 kg	1	100	6
BBQ sauce Smoked	0 g	6 kg	1	100	6
Ketchup	0 g	12 kg	1	44	6
Mustard	6.5 g	12 kg	1	44	9
Coarse mustard	9 g	5 kg	1	100	12

CONDIMENTS IN PLASTIC BUCKETS - CHEFKOKKENS/SVANSØ

Remoulade	18 g	5 kg	1	100	6
Mustard	6.5 g	5 kg	1	100	12
Ketchup	0 g	5 kg	1	100	9
Mayonnaise 80% fat	80 g	5 kg	1	100	4
Salad mayonnaise 50% fat	50 g	5 kg	1	100	4
Salad mayonnaise 50% fat (Svansø)	50 g	10 kg	1	100	6

ORGANIC & PLANTBASED CONDIMENTS SVANSØ

Organic aioli	66 g	850 g	6	96	9
Mayonnaise - Plantbased	72 g	850 g	6	96	9

SPECIALITIES



Good Food Group A/S has a wide assortment of branded specialties. Our brand Svansø has become leader within this segment in the Scandinavian markets due to a host of fine gourmet products, mainly from the Mediterranean region.



FROZEN AND FREEZE-DRIED FRUIT



Poland is well-known as the fruit and vegetable garden of Europe. Since 1996, Good Food Group A/S Poland has been a large supplier of different kinds of frozen fruits, freeze-dried fruits. Our modern factory is located close to the farming areas, creating the best conditions for delivering fresh products of highest quality. Advanced technology and quality control systems ensure reliable deliveries and high-quality products for partner companies as well as external customers.

FROZEN FRUIT VARIANTS

- Strawberry
- Raspberry
- Blueberry
- Cherry
- Currants
- Rhubarb
- Mixed fruits

FREEZE-DRIED VARIANTS

- Strawberry
- Raspberry
- Blueberry
- Cherry

