



## FRISCH & FROST NAHRUNGSMITTEL GMBH

### factsheet

<b>Production facilities</b>	<p><b>Vienna</b> Puchgasse 5 1220 Vienna</p> <p><b>Hollabrunn</b> Raiffeisenplatz 1 / 4 2020 Hollabrunn, Austria</p> <p><b>CEO:</b> Alfons M.T. Thijssen</p> <p>Tel: +43 (0)2952/23 35-0 Fax: +43 (0)02952/23 35-23 office@frisch-frost.at</p> <p>www.frisch-frost.at</p>
<b>Owners</b>	Lamb Weston/Meijer (LWM): 75% Raiffeisen Ware Austria (RWA): 25%
<b>Revenue, 2014</b>	EUR 37.4m
<b>Headcount</b>	140
<b>One of the largest producers of frozen foods in Austria</b>	<ul style="list-style-type: none"><li>▶ Range comprising more than 300 products</li><li>▶ Products include hand-stretched filo dough, pastries including yeast dumplings, sweet dumplings, strudels, savoury dishes such as vegetable strudels and veggie burgers, as well as potato specialities, French fries, potato salad and semolina dumplings</li><li>▶ Strudels produced: 1.800.000kg p.a.</li><li>▶ Apples processed: 600.000kg p.a.</li><li>▶ Around 280 contracted potato farmers from the Weinviertel and Marchfeld regions (Lower Austria) as well as the province of Burgenland</li></ul>
<b>Brands</b>	<ul style="list-style-type: none"><li>▶ Bauernland: "The taste of home" (savoury products)</li></ul>

	<ul style="list-style-type: none"> <li>▶ Toni Kaiser: “The best Viennese pastries” (sweet products)</li> </ul>
<b>Products/range</b>	<b>Core competence</b> <ul style="list-style-type: none"> <li>▶ Potato specialities</li> <li>▶ Vegetable specialities</li> <li>▶ Pastries</li> <li>▶ Regional specialities</li> </ul>
<b>Strategic focuses</b>	<ul style="list-style-type: none"> <li>▶ Austria through and through – meaning Austrian ingredients and recipes, and processing in Austria</li> <li>▶ Premium product quality</li> <li>▶ Innovation and flexibility</li> <li>▶ World-class customer service</li> </ul>
<b>Customer structure</b>	<ul style="list-style-type: none"> <li>▶ Food Service      67%</li> <li>▶ Retail              33%</li> </ul>
<b>Export</b>	<ul style="list-style-type: none"> <li>▶ Food Service and retail (chiefly Germany, Italy and Switzerland)</li> </ul> <p>Exports: approx. 25% of sales</p>
<b>Stringent food hygiene and safety standards</b>	<ul style="list-style-type: none"> <li>▶ Vienna and Hollabrunn sites certified according to International Food Standard (IFS)</li> <li>▶ Strict hygiene checks in accordance with Hazard Analysis &amp; Critical Control Points (HACCP) systems</li> <li>▶ Customer audits (individual programmes)</li> <li>▶ Further Certificates: BIO, AMA, RSPO, Agrovet</li> </ul>

Last updated: February 2015