

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 & IFS)
- 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

Starting from the seeds for sowing to the moment of delivery, we control **every single step** of the process.

**Vertical
integration**



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**



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

**Social
Impact**





Our products

(see product list for all details)

	Type		Variety	
	Bulk	Retail (private label)	Organic	Conventional
Quinoa grains (white, red, black, tricolor)	●	●	●	●
Quinoa flakes	●	○	●	○
Quinoa flour	●	○	○	●
Quinoa Ready-to-Eat mixes	-	●	●	●
Quinoa dry mixes (e.g. with bulgur)	-	●	●	○
Other quinoa products (e.g. veggie burgers)	-	-	○	●

● = standard on offer; ○ = on special request; - = under development



More info on www.solidfood.global

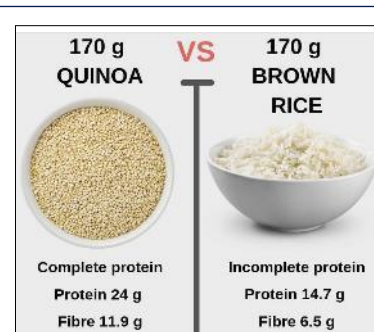
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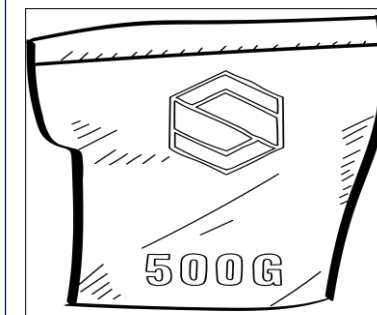
Certificates



Products



Nutrition



Packing



Clients



Sustainable



History



Team