



We preserve nature's gifts

# Actual

Newsletter - No. 90 - Volume 30 - March 2024

## Everything you need for spring

Spring only truly begins when the new Ardo Actual is out. Ready for a season bursting with colour?

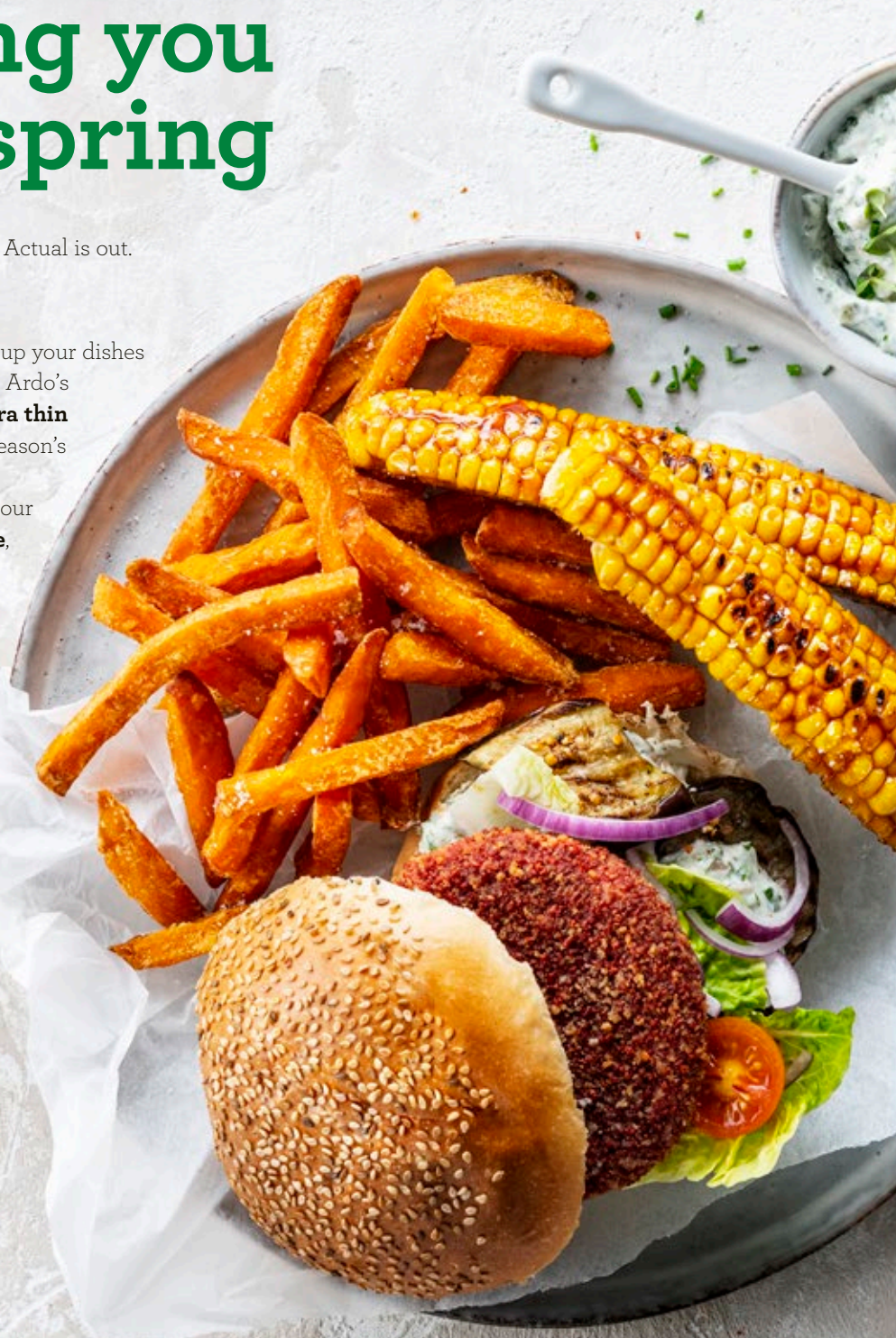
When you say spring, think colour. Brighten up your dishes with a rainbow of flavours – it's a breeze with Ardo's delicious **sweet potato fries (in a new, extra thin cut!)** and the many **colourful mixes**. This season's new addition includes the **chop suey mix**, a complement to our range of wokmixes. Like our other wokmixes, this mix is equally **versatile, delicious** and the perfect way to create a **delicious wok dish in no time**.

Which herb evokes the atmosphere of summer tables and aperitifs in everyone? That's right, **basil!** In this Ardo Actual, we'll delve into the **many advantages of this versatile classic**.

Want to find out how Ardo can make your spring and summer extra tasty, easy and sustainable? You can find out more in this issue of Ardo Actual.

Psst: Looking for inspiration? **You can find lots of recipes with our products at ardo.com**. Follow us on our social media channels for the latest Ardo news!

*Happy reading!*



### Let's meet at one of the spring trade fairs!

Come and taste our new products at one of the spring trade fairs. See you then! →

**INTERNORGA**  
Hamburg  
Germany  
**08-12 march**  
Stand A4.217  
Hall A4

**HORECATEL**  
Marche-en-Famenne  
Belgium  
**10-13 march**  
Stand 2e17

**CFIA**  
Rennes  
France  
**12-14 march**  
Stand 4-B64  
Hall 4

**ALIMENTARIA**  
Barcelona  
Spain  
**18-21 march**  
Stand 2B271  
Hall 2

**APAS BRAZIL**  
São Paulo  
Brazil  
**13-16 may**  
Booth 1112



# Summer herb in the spotlight: basil!

Herbs are the finishing touch to any dish. **When frozen fresh, it's all about the advantages.** The proof? We performed a comparison with the summer herb of choice: **basil!**

## The results of our test are loud and clear:

**use fresh frozen herbs!** Not only are they super convenient, but they are **also the cheapest option** available. For the price of 36 grams of fresh or 55 grams of dried basil, you can have no less than 250 grams of fresh frozen basil.

## Want to find out more?

With fresh frozen basil, there is **no waste** and your basil is **ready to use**: everything is pre-washed and pre-cut. In addition, it can be stored in the freezer for up to 18 months - so there is **no food waste** - and your basil will retain its fresh green colour and wonderful scent. **Fresh frozen herbs are your convenient way to go!** See our full range on our website.



*Convenient zip packing!*

*Fresh frozen = the cheapest option!*



	FRESH FROZEN	FRESH	DRY
For the same price, you have	250 grams	36 grams	55 grams
Waste	Zero food waste: everything is used. Use what you need and put the rest back in the freezer.	Lots of waste. Excess basil doesn't last long and can result in food waste.	Zero food waste: everything is used.
Use	Washed and pre-cut: very convenient, zip-bag	Needs cleaning and manual cutting	Ready to use
Scent	Fresh basil scent	Fresh basil scent	Dry odour (grassy), not aromatic
Colour	Fresh green	Fresh green	Brown
Texture	Natural, soft texture	Natural, soft texture	Hard texture
Storage	18 months	Short shelf life	Long shelf life

## The base: basil mono

Straightforward: **basil** in its **purest form, available in 250 gram, 1 kg and 10 kg** packs. Easy to add to a huge array of dishes and a must-have for southern cuisine.

Art. code:

10001149 - 8 x 250g

10001150 - 10 x 1kg

10002130 - 1 x 10kg

10001560 - 1 x 10kg - Bio

## A key player in the Herb Mix alla Napoletana



**Herb mix alla Napoletana** – our **summer herb mix** with tomatoes, oven-dried tomatoes, oregano and natural basil – takes any pizza, bruschetta, pasta, meat or fish dish to delicious new heights. You can also use it as a **finishing touch** on other dishes.

Art. code: 10001356 - 8 x 250g

## Bello basil in the Herb Mix all'Italiana



There's no **Italian touch** without basil, right? The **Herb Mix all'Italiana** with basil, parsley, wild garlic, thyme, oregano and red onion gives your dishes, marinades, sauces and dressings the Italian molto buono touch.

Art. code: 10001369 - 8 x 250g

Tomato mozzarella with basil vinaigrette

Cannelloni with ricotta and basil

Risotto with spinach and basil dressing

Basil pesto

Italian-style bulgur with tomato and burrata

Pasta Napoletana

# One herb, a thousand and one applications

Basil might be the most **versatile herb** in your kitchen. It's a base for **timeless classics** like pesto and salad caprese, but it's just as much the star of a surprising cheese spread or even as a cream with an Italian dish. Basil is indispensable in Mediterranean cuisine: whether in pasta sauces, as a topping for pizzas, in salads or in tomato-based dishes. Did you know that even basil ice cream is a real winner? **Surprising**, right?

## Our own European basil cultivation

Until now we have grown your trusty basil in France, but we are now also growing it in an excellent cultivation area in **Austria**.

# A rainbow of colours on your plate!

If you want to cook a variety of delicious foods, the best way is to create a rainbow on your plate. The more colour, the healthier – and the more beautiful! It's as simple as that. It's even easier with Ardo vegetable mixes. From our colourful sweet potato fries to the new chop suey mix: making a rainbow has never been easier!

New extra thin cut

Extra crispy



## Skinny sweet potato fries: new cut, even crispier!

Sweet potato fries are a real favourite and a **great alternative** to potato chips. Prepare these **deliciously crunchy and natural sweet potato fries** in the oven or deep fryer. **The new extra thin cut** makes them **extra crispy!** Ideal as a snack, with a burger or as a side dish. Gluten-free and vegan.

Art. code:  
10002470 - 4 x 2kg (NEW: extra thin cut)  
10001248 - 12 x 450g  
10001249 - 4 x 2kg



NEW



So many vegetables

## Chop chop: the chop suey mix

With Ardo's wok mixes, it's all about convenience with extra fast preparation. Try the **chop suey mix**: it's ideal if you want to prepare **Asian dishes quickly in a wok**. With bean sprouts, strips of carrot, sliced beans, sliced mushrooms, red pepper cubes and chunks of leek, it's the perfect base for a vegetable-rich dish like Asian wok bowls, soups, curries and more.

Art. code: 10003661 - 4 x 2,5kg



# Tried them yet?

The days are getting longer, so it's time to enjoy a few aperitifs outside and maybe even light the barbecue. Ardo has everything you need for a successful evening of dinner and drinks. Be sure to add these surprising new products to your menu!

## Holy guacamole: handy avocado cubes

The secret to delicious guacamole? A **perfectly ripened avocado**, fully prepared but frozen of course! Use Ardo's **handy avocado cubes** in guacamole, a summer salad, poké bowl or wrap.

*Art. code: 10002443 - 10 × 1kg*

## A bean for edamame

Did you know that most edamame soybeans come from Asia? Not at Ardo: we have developed the agrotechnology to grow them **in Europe** - in Marchfeld, Austria, to be precise. With their **fresh green colour and sweet taste**, the **Edamame in the pod** make an **original aperitif snack**. Steam, season with salt or soy, and enjoy.

*Art. code: 10002335 - 10 × 1kg*

## BBQ-proof: corn ribs

This **delicious sweet corn on the cob cut into four pieces** is perfect for barbecuing. Prepare in the oven or speed oven for a unique curl. Ideal as a **side dish or for sharing**. Why not add them to a **summer salad** or you can also serve them as a tasty snack with a fresh dip!

*Art. code: 10002471 - 4 × 2,5kg*

# Fresh and fruity is in for the summer!

Fancy a fruit tart, ice cream with a fruit coulis or a fruit salad as a refreshing dessert? They all sound great! Unfortunately, the supply of fresh fruit can be limited during certain seasons, or the fruit may not be perfectly ripe.

Luckily, Ardo offers an excellent alternative all year round with its extensive "Les Fruits" range. Ardo guarantees perfection across a range containing more than fifteen types of fruit, including single fruit packs and delicious fruit mixes. Our quality managers are constantly monitoring crop fields around the world, with advanced techniques ensuring a fast, efficient freezing process. This keeps the **flavour and nutrients locked** in, and the fruit is packed fresh-frozen to the highest standard.

Several products from our fruit range are **now available in 450g bags** (replacing the 300g boxes), just like these two delicious fruit mixes below.



NEW



*It couldn't be easier!*



## Strawberry slices and blueberries

Enjoy the versatility and natural sweetness on offer in this **mix of strawberry slices and blueberries**. It instantly adds a touch of summer to all your favourite summer desserts!

Art. code: 10002505 - 12 x 450g



## Summer fruits

This sumptuous **mix of fresh-frozen raspberries, blackcurrants, blackberries and strawberries** is the perfect addition to all your summer creations. All you have to do is defrost the fruit and add it to refreshing fruit salads, colourful mocktails, tasty ice creams and delicious tarts.

Art. code: 10002506 - 12 x 450g



# Market and harvest reports

Edition: end january 2024

1,4°C above the pre-industrial average temperature. This is the global average reached in 2023... It's concerning to observe the impact of such a deviation to the historical reality. Extreme temperatures are becoming usual, with long periods of drought or rains. These abnormal conditions have unpredictable impact on our crops.

In the North, the problems started in September when **cauliflower** ripened much earlier than normal, creating a problematic overlap with the **beans** and **baby carrot** harvest.

The problems were increasing with the **exceptional rainfalls** of mid October. In Ardoois, we got 555mm (corresponds to 8 months of rainfall) between the 15th of October and the start of January. In these conditions,

harvest was often impossible, and many crops were still in the ground, exposed to deep frosts during the second week of January.

As a result, we had this year **the worst harvest of Brussels sprouts**, with a lack of more than 30% of the volume. The impact and losses on carrots are even bigger. A huge amount of our baby carrots and other carrots are expected to be lost or destroyed by floods and frosts.

The other winter crops like **celeriac**, **salsify**, and **leek** will of course also be impacted.

Of Farmer's memory, this is the worst winter season ever in the region...

Unfortunately, 2023 is also the year with the highest global consumption of charcoal, petrol and gas ever, meaning that this trend will continue faster and faster...

In South Europe, the end of the **peppers** season suffered from the early rainfalls after a difficult season affected by the extreme temperatures of the summer. As a result, we are missing about 20% of the volume.

The warm and rainy conditions of October/November were unfortunately not perfect for the development of *Alternaria* and *Botrytis* in **broccoli**. The first part of the season was very bad in Spain and Portugal. The second part of the broccoli season is hopefully less impacted, but there will for sure be a **lack of volume** in the market.

**The good news is coming from our herbs factories, were most of the annual species have been successful.** The selection of new resistant varieties and the implementation of new growing techniques seems to be fruitful and promising for the coming seasons!



Fully flooded fields in West-Flanders, Belgium



Flooded leek field near our factory in Ardoois, Belgium



# Ardo Corporate Sustainability Report 2023

Read Ardo's new Corporate Sustainability Report now at [www.ardo.com](http://www.ardo.com)

Food production worldwide accounts for 30% of greenhouse gas emissions and up to 80% of biodiversity loss. At the same time, we see that **climate change is having a negative effect** when it comes to growing our food. For example, we saw how **yields in the fields** have **fallen** sharply over the past six years due to extreme weather and climate change.

The global food system therefore needs to **radically change**. To achieve this, Ardo is striving to make a **double positive impact**, on the one hand by having a wide range of **nutritious, plant-based products** and on the other by **reducing its environmental impact**.

To reinforce our commitment, we signed the **commitment letter for the Science Based Targets initiative (SBTi)** on 1 December 2023. The aim of SBTi is to set evidence-based targets to reduce greenhouse gas emissions in line with the Paris Climate Accords.

We also want to combat climate change through the **MIMOSA+ programme**, whose aim is to **restore soil health** and implement **regenerative farming**



Let's Meet in the Field event in september 2023

**practices**. These efforts, as presented at our **'Let's Meet in the Field' event** in September 2023, constitute the cornerstone of our climate plan.

Ardo is of course not alone in this. More than ever, we need to tackle the big challenges of the future **TOGETHER**. We **work together** with our farmers, employees, customers and the wider community - in short, with you. Everyone can play their part in making our food system more sustainable.



Gabrielle Kalkwijk, CEO of Ardo, signs SBTi commitment letter



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