

A top-down view of a Snapfresh meal. The central focus is a dark blue ceramic bowl filled with a vibrant orange-red chicken tikka masala. Several pieces of tender, bite-sized chicken are visible, coated in the rich sauce. The dish is garnished with a generous amount of fresh, bright green cilantro leaves. In the top left corner, a portion of a naan bread is visible, resting on a piece of white parchment paper. The naan is golden-brown with some charred spots and is also topped with fresh cilantro. In the bottom left corner, there is a small, dark blue bowl filled with more fresh cilantro leaves. The entire meal is set against a dark, textured blue background, which is scattered with a few loose cilantro leaves and small, dark spices like peppercorns.

# snafresh

**AUSTRALIA'S LEADING  
READYMADE MEAL  
MANUFACTURER**





## **We are Australia's leading readymade meal manufacturer.**

A full-service catering solutions partner, we set the standard in menu design, meal production, packaging selection, and logistics management.

Backed by a team of award-winning chefs, coupled with more than twenty years in business, we are experts at creating bespoke, high-quality, and cost-effective readymade meal solutions.

With an extensive menu portfolio encompassing single serve meals, snacks, and bulk supply options that cater to all dietary, medical, cultural and lifestyle requirements, we fulfill the requirements of our customers with excellence and efficiency.

Using state-of-the-art spiral-freeze and vacuum sealing 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.



**High-quality, delicious Australian made meals that delight the customers of our B2B partners.**

## CULINARY EXPERTISE

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

Our 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.

From white and private label manufacturing for retail outlets, to servicing the health and aged care sectors, government departments, hotels and resorts, airlines, airport lounges, cruise ships, and rail services, our expertise and capabilities are unmatched.

## CULINARY CREATIONS

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



We draw on an ever-growing recipe library of heat-and-serve individually portioned meals, snacks and bulk supply options.



We work with our customers across all areas of product development to create bespoke solutions that fulfill their requirements.



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.

## 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 and vacuum sealing technology guarantees product taste, consistency, nutritional integrity and most importantly, safety.

With a long shelf life of 12 to 24 months for meals that are spiral frozen, coupled with the use of vacuum sealing technology to further enhance product quality, our products are far superior to those that are fresh, frozen or sealed using other types of technology.

Allowing for full microbiological testing prior to release, our technology enables menu flexibility, optimised purchasing throughout the year and across seasons, significant raw material wastage reductions, and ensures that when heated, the quality is the same as when it was first made.

## 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.





## CERTIFICATIONS

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

Certification of Food Safety  
HACCP International Programme

Halal Certification Authority,  
Australia

Joint Accreditation System of  
Australia and New Zealand (JAS-ANZ)

SQF Food Safety Code for Food  
Manufacturing

National Association of  
Testing Authorities Accreditation

Gold Licence Caterers Accreditation

## AWARDS

### 2021

Highly Commended, Minister's Buy  
Queensland Award  
Finalist, Delivering for Queensland Award

### 2013

Logan Eco Award Winner  
Sustainable Food Business Award

### 2012

Finalist, Environmental Management Systems  
Australian Business Excellence Award for  
Food Safety Management Systems

### 2011

Finalist, Environmental Management Systems

### 2009

Australian Business Excellence  
Award for Food Safety  
Management Systems

### 2008

National HACCP Conference Award



## CORPORATE SOCIAL RESPONSIBILITY

**We are committed to reducing our environmental impact, prioritising environmental sustainability, and making a positive impact in our community.**

### Environmental Sustainability

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.

### Community Impact

We are committed to supporting our local community, donating our readymade meals to help feed those in need.

# snapfresh



[www.snapfresh.com.au](http://www.snapfresh.com.au)



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All information in this brochure is accurate as of April 2022. As a dynamic organisation, these details are subject to change.