



2 Cheeseburgers
2x Sesame bun with hamburger (beef) and a slice of cheddar cheese.
2 separate compartments: "eat one, keep one".



2 Chickenburgers
2x Sesame bun with a chickenburger
2 separate compartments: "eat one, keep one".



2 Beefburgers
2x Sesame bun with a hamburger (beef).
2 separate compartments: "eat one, keep one".



1x Shoarma
A pita bun with shoarma meat.



2 Croquette burgers
2x sesame bun with a croquette burger
2 separate compartments: "eat one, keep one".



2 Hot Dogs
2x Hot Dog bun with a hot dog sausage.



2 Hotdogs with Cheese
2x hot dog bun with a hot dog sausage and a slice of Gouda cheese.



2 Roll Frikandel
2x hot dog bun with a minced meat sausage.
Shelflife 30 days.



Mini frikandels
Delicious mini frikadels.



Meatballs
Delicious meatballs.



Chicken Wings
Fresh chicken wings with a mild or spicy marinade.



Chicken Nuggets
Delicious Chicken Nuggets.

Vleems Food

Vleems Food, founded in 1981, is Holland's leading producer of chilled convenience bread snacks. Producing fresh & frozen convenience snacks is our business, we are good in it, and we love our cheeseburgers, hotdogs, chicken sandwiches, croque monsieurs and our many other products. It is our goal to supply you with the best possible value for money. To meet this objective we are producing on the quickest automated production lines with the highest possible hygienic care and with the best raw materials in a large, fully equipped production facility in Emmen, the Netherlands.

Products

We produce fresh & frozen snacks for both retail- and foodservice markets. Our main products for retail are microwavable bread snacks like cheeseburgers, chicken sandwiches, hotdogs, minced meat rolls and breakfast burgers. Also our minisnacks like meatballs and chicken wings are showing rapidly growing sales numbers.

Production

We strongly believe in innovation and automation and have developed a fully automatised cheese-, beef- and chickenburger productionline. This line is fully up and running and we believe this is Europe's most efficient production line; personell is only needed to feed the raw materials into the machine. The high speed assembly of the burgers is being done fully automatised by our most precise, quickest, and cleanest employees: four robotic heads.

Hygiene

We are BRC- Grade A and also HACCP certified and produce in a modern and conditioned environment in accordance with the highest quality - and hygienic regulations. We have a full EC approval (NL 576) for the complete building. During the production process we conduct several quality, temperature, and hygienic checks. This ensures the constant quality of our raw materials and our end products. An external laboratory is constantly checking the microbiological condition of our products to ensure top quality during all of the product's shelflife.

