

# Fresh Products

## Fresh Ideas

*Deli  
-icious!*





**Proud to be part  
of the LSG Group**

We are happy to add this innovative offering to our portfolio, allowing customers to extend their sales opportunities

# What's behind Deli-icious

## WHO WE ARE

Deli-icious is a line of premium products that are made fresh and stay fresh thanks to the innovative Modified Atmosphere Packing (MAPs) technology that delivers food that is better than frozen alternatives.

Our goal is to transform fresh ideas into smart solutions through our wide range of products for people on the go.

## HOW WE'RE DIFFERENT

MAP allows us to extend the life of the food product inside the package. The aim is to guarantee the optimal preservation of the product while minimizing flavor deterioration.

*Deli-icious!*



# We are your expert in Convenience Food

## Our Capabilities

### ● Skills

Food intelligence, creative thinking, reliable network, technical know-how and ethical mindset.

### ● Footprint

Full range of ready-to-eat products, from sandwiches, salads, and entrees to snack boxes and parfaits.

### ● Ready-to-heat

Flexible food production in multi-temperature environments.

### ● Culinary Expertise

Expertise in culinary development and commercialization.

### ● Flexibility

Kitting and boxing for ready-to-heat meals.

### ● Full Range

Global and domestic customers, as well as ghost-kitchen footprints.



## How you benefit working with us

First and foremost, you get a product that is produced under the highest standards of quality and food safety by a company that has been doing it for well over 70 years. Our experts are well-versed in the culinary techniques that produce food that not only looks good but tastes, well ... delicious.

By purchasing products that have a longer shelf life, you also save costs. That longer shelf life also helps you produce less waste, which is good for our environment and your sustainability goals.

**Take advantage of our culinary expertise.**

**Rely on our highest global quality standards.**

**Streamline processes with a longer shelf life, reduced waste and cost.**

# Culinary expertise spanning the globe

## NORTH AMERICA

22 Chefs across America  
12 CEC Certified

## GLOBAL CULINARY TEAM

10 International Executive Chefs  
Experts on local cuisine

## TREND RESEARCH

Professional  
Media & Marketplace  
Restaurant  
Culture & Cuisine  
Tradeshows  
Workshops

## BROAD REACH

R&D Chefs  
Design Chefs  
Nutritionists





## Unsurpassed Quality Standards

- BRC capable at any chosen site. Internal food-safety standards fundamentally align BRC standards in all locations
- USDA and FDA production environments
- Targeted HACCP programs built to support convenience retail / fresh-food assembly
- Quality Gold Standard review of production process
- Robust internal and external audits
- Strong program management of ingredient flow, from order through finished goods

### **Commitment to standards:**

processes are certified according to IFS and BRC and validated

# Robust Operational Expertise

## EXPERTISE IN A PRODUCT AND PACKAGING SOLUTIONS

We have facilities equipped with flow pack, tray (film) seal and MAP equipment.

## LEAN EXPERTS AT EVERY SITE

All Retail Managers have basic Lean training and utilize a Lean Toolbox for operational excellence.

## PROCESS STANDARD VALIDATION

This includes daily VPS (Variable Production Schedule) schedules, weekly Actual to Standard Labor Tracker and materials consumption reports.

## INDIVIDUAL CSC AUDITS

CSC (Customer Service Center) site audits are scheduled annually to review against our standardized toolbox and processes that provide a view of the unit's maturity.





# Sustainability Strategy

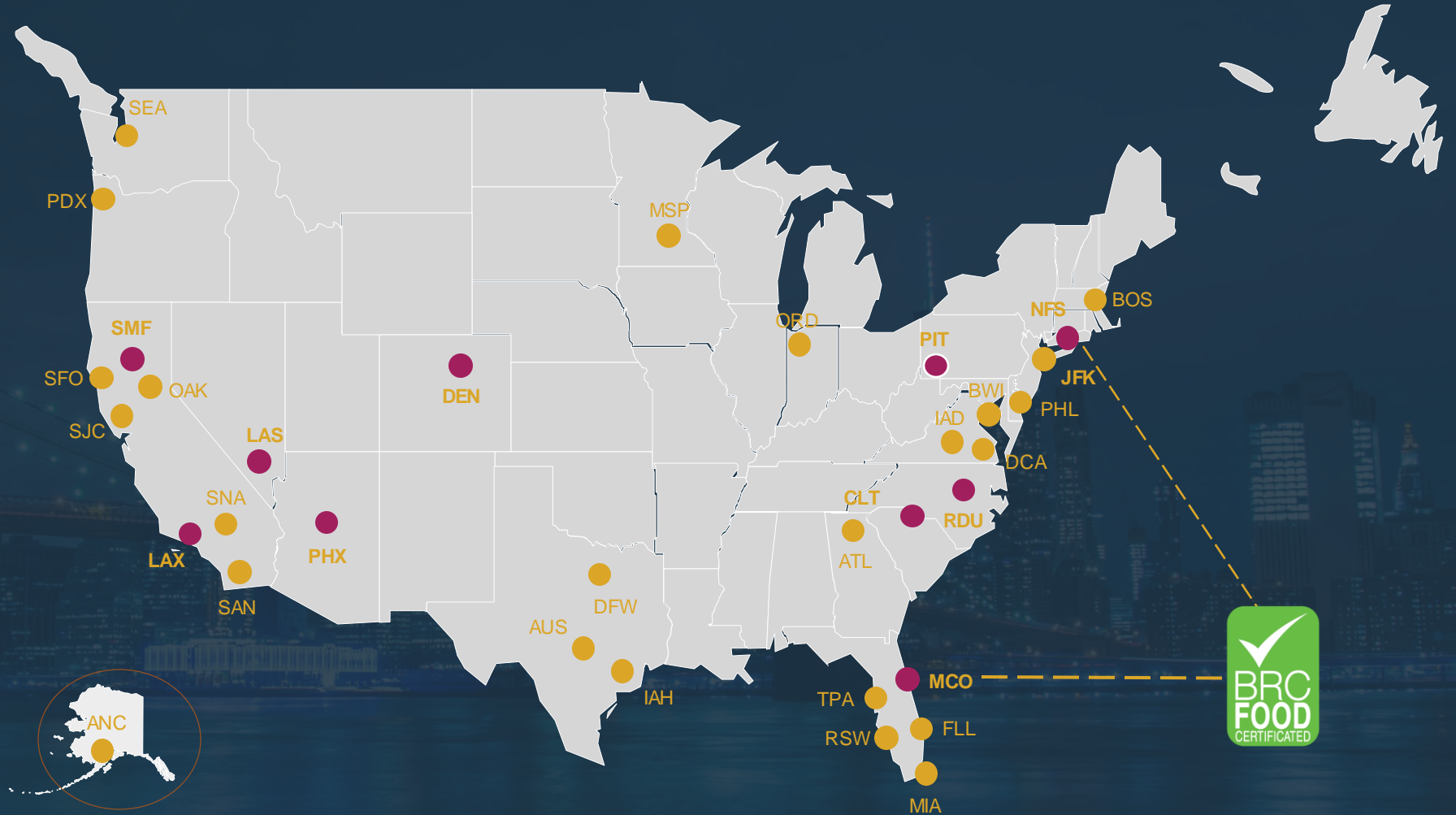
- Sustainability is part of the LSG Group's DNA and an integral part of our business strategy and corporate culture.
- Consequently, we are doing good for **People, Planet and Prosperity**.
- The LSG Group has prioritized and publicly committed to the following Sustainable Development Goals (SDGs) issued by the United Nations, which also relate to carbon emissions, waste output and water usage:



# Facts & Figures

## Our locations across North America

- Customer Service Centers: 34
- Meals produced annually: ~ 741M (2022)
- 2022 revenue: \$2.1B USD
- Employees: 15,300 (2022)



LSG CSC\* ●

LSG CSC currently active in Food Commerce ●



\*Customer Service Center





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