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## LSG GROUP SUPPORTS MUSIC EVENT WITH SPACE FOOD INDONESIAN BEEF RENDANG BY TIM MÄLZER FLIES TO THE ISS

**Neu-Isenburg/Germany, July 1, 2021** – The LSG Group is preparing an additional dish to support ESA astronaut Matthias Maurer on his "Cosmic Kiss" mission on the International Space Station (ISS). As part of the virtual music and culinary event "BigCityBeats Space Club Kitchen" organized by the Frankfurt concert promoter of the same name, Maurer will enjoy a beef rendang with vadouvan rice, azuki beans and yogurt. Participants hoping to enjoy the classic dish from Indonesia alongside the astronaut can order a "space box" or prepare it in their own kitchens using a provided recipe.

The recipe comes from well-known TV chef Tim Mälzer, who chose the specialty not only because of its globally appreciated flavor combination of coconut milk, onions, garlic, ginger, coriander, cumin, kefir lime leaves and tamarind for the braised beef. It is also one of Maurer's favorite dishes, associated with many fond memories.

The challenge for the LSG Group was to ensure that the recipe and all its components were safe for space and could be preserved unrefrigerated in cans through autoclaving for at least 24 months – all without compromising on taste. "We are proud to support the project, and of the impressive result. Braised dishes and rice are particularly suitable for space food. Matthias Maurer can look forward to a tasty treat," explains Jörg Hofmann, Head of Center of Excellence Culinary at LSG Group. As part of the company's long-standing cooperation with ESA, he already developed the bonus food for Alexander Gerst in 2018 and, most recently, the Saarland specialties that are intended to sweeten Matthias Maurer's time on the ISS with a culinary reminder of home.

Thirty servings of Beef Rendang will be available on the ISS so that the other crew members will also be able to enjoy the specialty. To develop and produce the dish in a record time of six weeks, the LSG Group once again teamed up with its long-time partner MK Mentor. "The cooperation with BigCityBeats was an enormous challenge because of the time pressure. It is only through the great coordination and teamwork between ourselves and the LSG Group that we were able to deliver these incredible results," says Daniel Kübler, Managing Director of MK Mentor.



*The LSG Group is the quality and technology leader in airline catering and related markets. It has two strong, independent expert brands: LSG Sky Chefs, a globally active catering specialist with the highest hygiene and quality standards for airlines, the home-delivery market and retail. Retail inMotion, which specializes in on-board retail, product development and technology solutions, sets standards with its understanding of partnership and its innovative strength.*

*The LSG Group (International) is headquartered in Neu-Isenburg, near Frankfurt, Germany, and has an extensive network of joint ventures and partnerships around the globe. In the pandemic year 2020, the 12,500 employees at 140 locations in 40 countries worldwide generated consolidated revenue of 945 million euros. LSG Sky Chefs produced 244 million meals (including through minority shareholdings) during this period. [www.lsg-group.com](http://www.lsg-group.com)*