

The company's **philosophy** is **respect of the consumer**, **excellent product quality**, and **creation of innovative products** in the food market.

WHO WE ARE

We ensure we are doing everything possible to provide safe, nutritious products to our customers and consumers.

- SALANT





Who we are

LAMDA Quality Foods is a greek company, founded in 2014, having as vision the development of qualitative, innovative products that promote greek delicacies.

A team of professionals who are engaged in the production and quality assurance of food products having "a touch of Greece"

Aim

We offer our customers a wide range of products at competitive prices with high level services.



Continuous improvement



Our professionalism based on competences and experience **of partners verified** in their product production.

Our customer surveys have revealed that our **continuous improvement** efforts are appreciated and our products are trusted.

Gaining progressively market share, we are searching synergies among well-established producers all over the globe in order to cover rising needs especially in food markets such as restaurants and hotels.



Our mission is to promote values such as trust, respect, honesty and authenticity







promoting greek tastes



Our strategic plan focus on launching state-ofthe-art products produced under our strict specifications, **promoting greek tastes**

Our facilities are dedicated to the highest quality control standards. Investing in resources and implementing world-class technology to attain the best possible quality. We continually improve our products to meet and exceed all international food quality standards.

All ranges enjoy maximum shelf life and we don't hold stock so our customers enjoy fresh stock specifically ordered for them.

LAMDA Quality Foods complies with the stricter requirements of modern, European and international standards



Certified practices



All of our plants have been certified by **ISO 22000**, and are regularly being audited by accredited organizations, thus our employees are dedicated and committed to food safety and quality standards.

Most of our premises are also HALAL certified.

International Standards create **confidence** in the products we eat or drink by ensuring the world uses the same guidelines when it comes to food quality, safety and efficiency.





Our primary strategic choice is Quality assurance.

Greece & Nutrition

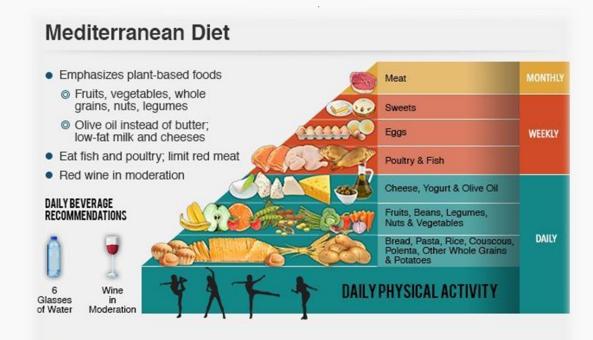
Poultry is among the main features of Mediterranean diet.





Years of research have shown that the Mediterranean diet is considered the most healthful eating pattern, since, it protects against cardiovascular diseases and cancer. The diet of modern human, especially the ones living in big cities who are characterized by consumption and often overused of large food quantities containing too much fat and little fiber.

Modern nutrition now consider the Mediterranean diet as a way of life that gives longevity and good health. The main features are: fruits, vegetables, refined grains (whole wheat), olive oil, fish, <u>poultry</u> and legumes. One of the most basic ingredients are dairy products consumed daily, a source of minerals and vitamins, most known as calcium, protein with high nutritional value.



Medscape





Our Products

Food safety is the heart of our business. We take it very seriously, and we continually review every aspect of our operations





Chicken meals

Chicken meals, our key brand, is a frozen prebaked product range, complying with the stricter requirements of international standards in production and logistics. We chose to use greek chicken and our products are produced of chicken fillet ONLY, ensuring a high end range.





Mustards

Mustards, a new product range conforms to the philosophy of the company, while diversified and enriched with a touch of Greece.

Mustard seeds only is the main ingredient, - NO flour - which is an excellent source of selenium, manganese, omega-3 fatty acids, magnesium and phosphorus. Thus the texture of the product is homogeneous and the taste is pleasant.

The range consists of gluten free products





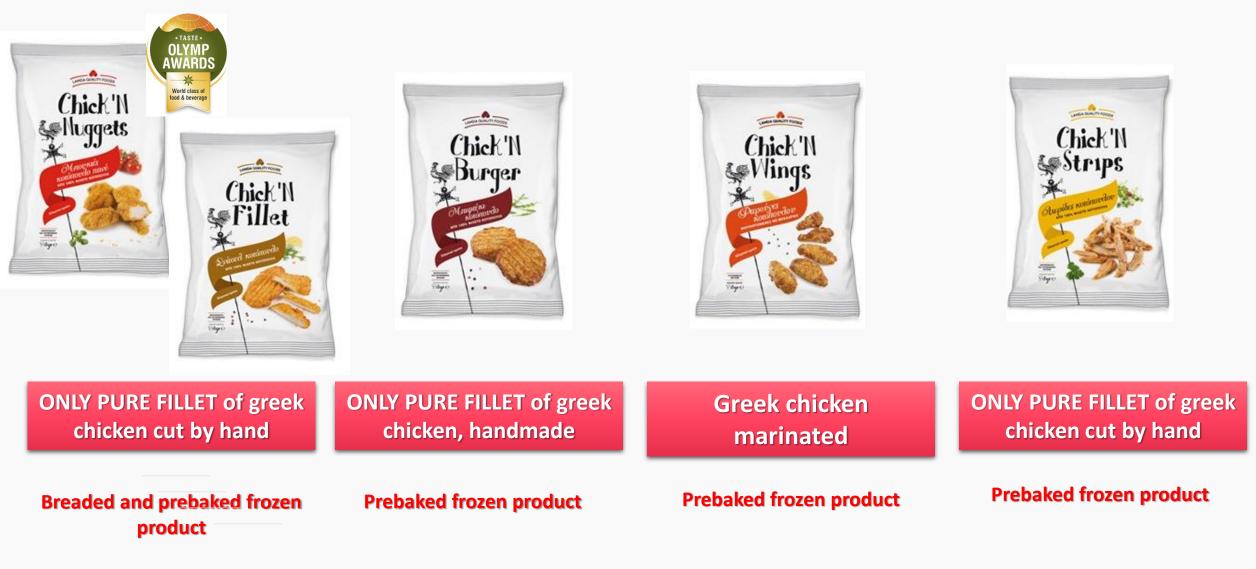
Dressings

Dressings , has appeared as an additional need to cover culinary habits in all core categories – Mustard – Ketchup – Mayonnaise.

Gluten free formulas, T-down innovative packaging and superior taste are the differentiating points of this modern range.









Mustards. Greek ingredients differentiate a gluten free range





Dressings. Gluten free range covering all tastes in a T-down packaging





LAMDA QUALITY FOODS



