

Who actually is the caterer of our cafeteria

→ **AGAPE** ←



- AGAPE is a **non-profit initiative of the Flemish government** with the aim of to provide exclusively healthy meals for children of all ages
- Originally only intended for Flemish state schools, the caterer AGAPE now supplies over **400 school establishments** with more than 36,000 meals a day
- All meals are prepared **gently, low in fat and according to the strictest quality standards**, cooled within a few minutes and only steamed at the school. The meals are vacuum-packed, which results in a longer shelf life compared to bowls on trays
- There is a **guaranteed uninterrupted cold chain** from AGAPE to the school fridges. All vitamins, minerals and flavors are preserved. The preparation method (**cold-line system**) ensures that the time between heating and consumption is minimized
- All AGAPE suppliers are subject to **strict internal and external quality controls**. AGAPE works exclusively with local producers
- Short production chain: potatoes, vegetables and meat arrive **directly at the central kitchen** (without the diversions via wholesalers), where the meals are prepared under strictly controlled and safe conditions
- A **sustainable purchasing process** for ingredients is an important point in the purchasing policy of AGAPE. In addition to the price advantage, the social and ecological effects also play an important role in the purchasing policy of AGAPE. The fish, for example, **always bears the MSC label**, which stands for wild fish caught with respect for the environment and the fish population
- Sustainability at the center: focus on the **smallest possible ecological footprint!** The choice of vegetables depends on the season. This is not only sustainable and environmentally friendly, but also ensures that the vegetables are always rich in vitamins and minerals.
- Each product can be identified right back to the point of cultivation thanks to special coding