MARKET BRIEF

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FRO I EN VEGETABLES

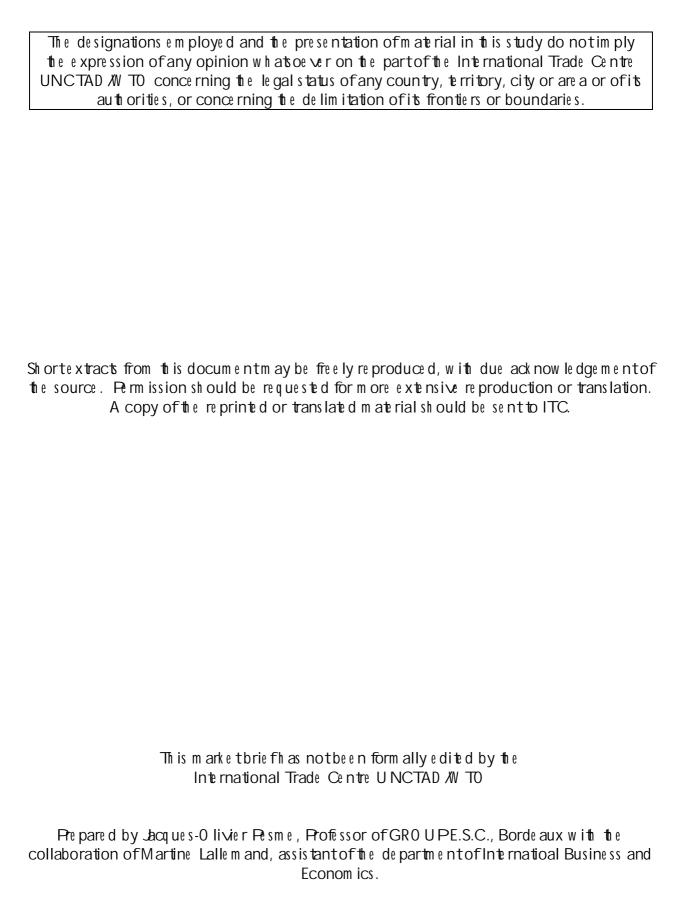
IN FRANCE

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INTERNATIO NALTRAD E CENTRE UNCTAD AV TO

GENE√A 2000



A. EURO PE

Product description

This market brief covers the frozen vegetables and varieties thereof that come under the following codes of the Harmonized System (HS):

0710	Ve ge tables, frozen
0710 10	Potatoes, frozen
0710 21	Reas, cooked, uncooked, frozen
0710 22	Be ans, cook e d, uncook e d, froze n
0710 30	Spinach, cooked, uncooked, frozen
0710 40	Sweetcorn, cooked, uncooked, frozen
0710 80	0 ther vege tables, cooked, uncooked, frozen
0710 80 51	Sw e e tpe ppe rs , froze n
0710 80 61	Mush rooms, frozen
0710 80 70	Tom atoes, frozen
0710 80 80	Artich okes, frozen
0710 80 85	As paragus, froze n
0710 9 0	Mixtures of verge tables, cooked, uncooked, frozen

Mixtures of vege tables range from simple combinations of two types of vege table to rich, ready-to-cook, assortments of several. Fried vege tables are a family of products which covers single vege tables that have been cooked, mainly by frying.

Market characteristics

The Europe anm arket for frozen products reached its zenith in the early 1990s, when frozen products were seen by consumers as a good alternative to fresh produce. From 1996, manufacturers and distributors started to see a substantial decline in profit margins. In Germany, there was no fall in demand for frozen products in favour of fresh produce, but instead an increase as a result of German reunification. Similarly, British sales of frozen products rose by 1% in value in 1997, the biggestrises coming in ready-made meals (up by 8.3%). Far from being the result of economic circums tances, the general down turn in sales (they fell by 4% in 1997) is of a structural nature. However, frozen foods and ice cream still account for around 3% of a hypermarkets annual turnover, well ahead of hygiene and be auty products, cold meats and cheeses from the selfservice shelves.

The market for frozen foods has reached maturity, as market penetration has reached 93%. It is now there fore a question of evolving from merch and ising management to seductive merch and ising.

Marke taccess

The obligations to which producers and importers of vege table products, as well as the procedures for registering them, are established in Commission Directive 92/10/EEC of 3 November 1992. The determination of import duties on mixtures and sets containing agricultural products is governed by Council Regulation (EEC) No. 3324/80 of 18 December 1980. The rates of customs duty applicable to the main frozen vegetables are presented in the following table from the Official Journal of the Europe an Communities:

CN Code	D e scription	Conventional duty rates (%)		
		1 January - 30 June	1 July - 31 December	
0710 10 00	Potatoes	15 (ad √alore m)	14.4 (ad ∨alore m)	
0710 21 00	Pe as	15	14.4	
0710 22 00	Be ans	15	14.4	
0710 30 00	Spinach, New Zealand	15	14.4	
	spinach and orache			
	spinach			
0710 40 00	Sweetcorn	5.6 + €10.3/100 kg/ne t	5.6+ € .4/100 kg/ne t	
0710 80 61	Mush room s	49	15	
0710 80 70	Tom atoe s	19	15	
0710 80 80	Artich okes	19	15	
0710 80 85	As paragus	19	15	
0710 9 0 00	Mixtures of vege tables	19	15	

Council Directive 76.89 5. EEC of 23 November 1976 deals with the fixing of maximum levels for pesticide residues in and on fruit and vege tables. "Resticide residues" are understood in this directive as the residual traces of pesticides, as well as their break down, me tabolized or reaction products. The maximum residue levels for pesticides (MRLs) in plant products have not yet been completely harmonized at the European level; hence there may be specific application procedures in particular countries that need to be taken into account

Trading practices

The transport and sale of frozen products in Europe are subject to maintenance of the "cold chain". This is an aspect of compliance with the customer's specifications, and entails in particular keeping the products to be marketed with in a closely defined temperature range. For frozen vege tables, this is be tween -15° to -18° C. These temperatures must be observed at every phase at every phase in the distribution and marketing chain: during upstream and downstream transport, during storage and in the shop. Temperature sensors for monitoring cold-chain maintenance can be installed on the various distribution means. Some large distributors even put sensors on frozen food packets so that consumers can see for themselves that the procedure has been followed. Moreover, the product must be frozen with in four hours of harvesting so as to preserve the vegetable's nutritional value. Potential exporters will find themselves subjected to multiple checks of their cold-chain management from production to the marketing of their products. In Europe, payments be tween the various participants in the frozen vegetables marketare made by directbank-to-bank transfer.

Pack aging and labe Iling

The approximation of the laws of the member States relating to the labelling, presentation and advertising of foods tuffs for sale to the ultimate consumer is subject to Council Directive 79 /112/EEC of 18 December 19 78, supplemented by Commission Directive 9 2/39 /EEC on plastics materials and articles intended to come into contact with foods tuffs and be verages. The latter directive applies to plastics materials and articles and parts thereof consisting exclusively of plastics or composed of two or more layers of materials, each consisting exclusively of plastics, which are bound together by means of adhesives or by any other means.

Many Europe an Union countries (e.g. Be Igium, France, Germany, the Scandinavian countries and the United Kingdom) encourage the use of environmentally friendly pack aging so that the materials used can be recycled.

For the purpose of transport, frozen products are placed loose in large plastic bags and then put in wooden or cardboard containers of various sizes, depending on the product being transported (they usually hold up to 500 kg). They are then transported in 20-foot or 40-foot containers, mostly equipped with temperature sensors.

Sales promotion

The Frozen and Chilled Food Yearbook lists by country the products and activities of the main participants (e.g. manufacturers, wholesalers) in the frozen food sector in Europe. Frozen Food Buyer is a magazine that specializes in trade in frozen products in Europe.

The purchase of a frozen product takes 50 seconds, as compared with 39 seconds for other kinds of product. She If layout based on family of origin (vege tables, fish, meat) should be replaced by a layout based on method of consumption (ready to eat, no preparation necessary). Products in refrigerated compartments near the fresh-produce section attract significantly more consumers than frozen products located, as they often are, at the back of the shop.

Modernization also includes optimizing store fittings: upright cabinets should be replaced by chest freezers (a must in the central part of the section although they do little to display the products) or "reach-in" freezers with shelves and no door (a deterrent to purch ase), which are more profitable per square metre and are more spacious.

Lastly, sales increases depend on greater legibility of product prices: reading the price often leads the customer to pick up the product and, in 80% of cases, to buy it. A fourth approach guiding the strategies of manufacturers and distributors is the idea of arranging the frozen food section to match the changing seasons, as is done in the fresh we ge tables section.

Marke toutlook

The European market for frozen vegetables is a relatively stable market overall but there can be significant variations from one product category to another. There are opportunities in mixed vegetables or cooked dishes for instance.

Imports of frozen vege tables from outside the Europe an Union were close to 100,000 tons in 1999 (source: Global Trade Information Services), which is less than 5% of the market in the 15 member States. Of this total, 45% are products in the 0710 80 category ('other vege tables') and come from (in descending order of importance) Switzerland, Canada, the United States of America, Japan and Norway. These are followed by "mixtures of vege tables, cooked" (0710 90), which account for 20% of imports from outside the Europe an Union (suppliers: United Arab Emirates, the Czech Republic, Slovenia, the Russian Federation and Brazil), and "peas, cooked" (0710 21), accounting for 10% (suppliers: Switzerland, the United Arab Emirates, Saudi Arabia, Israel and Norway). It should be noted that there has been a sharp drop in imports from the Russian Federation since 1998; until then, it was one of the main suppliers from outside the Europe an Union.

The markets can carried out by IRI-SECO DIP (Inform tion Resources Inc. - Société d'études de la consommation, distribution et publicité), giving the moving annual total on 31 March 1998, concludes that very few product families are gaining ground: one of them is cooked vegetables (+ 6.1% in volume). By volume, raw vegetables (-5.6%) and chips and their garnishes (-3.2%) are losing ground. The practicality of frozen vegetables thus appears to be their strongestselling point Consumers and buyers are looking for ready-prepared vegetables. Cut or mixed vegetables suitable for frying are one possible option. In the United Kingdom, in particular, there has been a move tow ards prepared cold vegetables.

Finally, its hould be stressed to at varieties of vegetables differ, depending on their texture, in the way they with stand freezing. Fibrous products (such as palm hearts or asparagus) lose their flavour after freezing and the resultle aves much to be desired.

Price s

Given the different nature of the products studied (types of vege tables, mixtures of vege tables), there is no reference to standard international prices in this study. However, for information purposes, examples of retail prices in big supermarkets are given in the following chapters on countries.

B. GERMANY

Fore ign trade

After years of euphoria that saw strong grow to in German production of frozen vege tables (+ 80% be tween 1987 and 1995), the results of the vege table-processing industry have been fairly stagnant since 1996.

That year was an important one for the frozen vegetables market in Germany. Production fell by 23.1% in volume (from 158,995 tons in 1995 to 122,235 tons) and by 15.7% in value (from €16.77 million to €13.72 million €1 = approximately US\$0.9 in 2001). Massive, disorganized investment, easily obtainable subsidies and ignorance of the sector led to overproduction and bankrupticies (the number of manufacturers fell from 14 to 9). Only prepared frozen vegetables recorded slight grow th, from 66,377 tons in 1995 to 69,135 tons in 1996, an increase of 4.2%. The sector is characterized by strong pressure on prices: exports have traditionally taken a back seat in the processed-vegetable sector and imports, even though stagnant, are at a high level.

Demand in Germany has so far been met by drawing on high stocks and by increasing imports: Germany, which imported around 300,000 tons in 1998, is the foremost importer of frozen wege tables in the European Union, ahe ad of the United Kingdom, France and Italy. In 1998, Be Igium was still Germany's biggest supplier (and the biggest European supplier), ahe ad of France and the Netherlands (the figures vary according to the source, but imports from Be Igium are estimated atover 160,000 tons).

In 1996, German imports of frozen we getables jumped by an average of 6.5% before stabilizing somewhat in subsequent years. The rises measured over 10% for peas, spinach, sweetcorn, peppers and mixtures of vegetables and were more moderate for asparagus and mush rooms and the "other vegetables, frozen" category. Imports of frozen beans remained stable, while imports of other legum inous vegetables, olives and artich okes declined.

Consum ption

According to the European Federation of Associations of Manufacturers of Frozen Food Products (FAFPAS), total consumption of frozen vege tables was 374,080 tons in 1998, of which 231,385 tons were distributed by retail outlets and 142,695 tons went to the catering industry. For the same year, consumption of potato-based frozen products was 334,605 tons, of which 170,805 tons were distributed via retailers and 163,800 tons via the catering industry.

Market characteristics

Frozen vege tables have a good image. They are used all year round to replace fresh products. In 1998, the retail market grew slightly as compared with 1997, reaching 231,385 tons. Of the range of products on offer, prepared vege tables recorded an increase of 3,000 tons (up 3%) and unprepared vege tables an increase of 6%. With annual growth of barely 1%, potato-based products (around 175,000 tons in the retail market in 1998) seem to have reached maturity; they remain among the mains tays of the frozen food market

In terms of products, it is original ideas, attractive mixtures and practical preparations that attract consumers, who go either for high-quality brand-name products or for basic products at discount prices. However, with regard to prices, it should not be forgotten that German manufacturers are under strong pressure from imports. Price is a very influential factor in the buying decisions of German consumers, whether they are individuals or entities. "Convenience", or ease of use and practicality, takes second place.

- Percentage of households equipped with refrigerators / freezers (1998): 65% (east)/69% (west)
- Percentage of households equipped with microwave ovens: 38% (east)/60% (west)

Marke taccess

Germ any is a country where people are still very sensitive to the purity of food products. In addition to Community provisions on the cultivation of agricultural products and the use of chemicals, the Germ an Government, in consultation with representatives of the food industries and consumer groups, can pass ordinances on permissible residue levels. These levels are specified in the ordinance on residue tolerances for phytosanitary products, which is periodically amended. Moreover, random spot checks are carried out regularly by national and/or regional bodies at points of entry, in the wholesale market and in the retail trade to check for compliance with European standards for quality, labelling and chemical residues. It is, in the final analysis, the importer who is responsible for applying all the standards, but all complaints about quality are automatically forwarded to the exporter.

D istribution channe Is

The main distribution channel for frozen products is hypermarkets and supermarkets, which accounted for about 35.5% of distribution of frozen products in 1998. Discount stores saw their share increase, thanks to rock-bottom prices on a wide range of products, and managed to take their marketshare to 26.5%. Despite its relatively high prices, "home service", which is particularly well established in Germany, is holding on to its market share of almost 25%, by offering a very specialized and efficientservice. Retail outlets, for their part, have seen their share strongly eroded: they are handicapped by their difficulty in competing on price and by space constraints that prevent their offering a real choice. Freezer centres are rare.

Trade practices

Payments are generally made in 30 or 45 days. Transport is by freezer lorry in order to maintain the cold chain. Most importers and producers of frozen we ge tables are located in Hamburg, Bremen, Cologne, Berlin, Frank furt, Stuttgart or Munich. The importers primarily supply consumer cooperatives, wholesalers and the big supermarketchains.

Sales promotion

The InterCool trade fair in Dusseldorf, specializing in cold foods, dairy products and ready-made meals (next to be held from 24 to 27 September 2000) and the Anuga general food trade fair in Cologne (held every two years) are the two major events in Germany.

Marke toutlook

Germ an consumption of frozen products is rising steadily: in 1997, around 360,000 tons of frozen vegetables - excluding potato-based products - or 4 kg per inhabitant (a 10% increase) were consumed. The outlook for the market, which is lagging somewhat behind the other major European markets, is promising.

The main force for expansion in the frozen food market is innovation, but the price war under way in Germany is undermining the development of new lines and increasing the risk of a decline in product quality. Consequently, suppliers' best chance of increasing their markets hares in Germany is to concentrate on the bottom of the price range.

Other factors that could boost the market for frozen vegetables are the growing numbers of one-person households and working women and the increasing percentage of households with microwave ovens in the former East Germany.

C. BELGIUM

Fore ign trade

With a quarter of Europe an production, Belgium is the top producer of frozen vege tables in the Europe an Union: the 14 Belgian companies working in this sector, 13 of which are located in West Handers, produced over 500,000 tons in 1998. The Hemish frozen vege tables sector had a turnover of €400 million in 1997. Every year, the industry buys the equivalent of 37,000 ha of vege tables for freezing from 8,000 suppliers and producers, at a cost of €200 million in 1997.

Be Igians are not great consumers of vegetables (they consume only 2.7 kg per person per year), and so exports are very important in 1999, around 90% of total production, estimated at 500,000 tons, was exported (418,000 tons in 1998 according to Eurostat). The Be Igian market supplies many Europe an Union countries: first and fore most, Germany and France, followed by the United Kingdom and then, to a lesser extent, the Netherlands, Italy and Spain (in 1998). Imports of frozen vegetables are intended partly for re-export with in the Europe an Union and partly for domestic consumption. They reached 117,446 tons in 1998, coming mainly from France, the Netherlands, Spain and the United Kingdom.

Consum ption

According to the Belgian Association for Frozen Food Products, annual consumption of frozen we getables was 30,350 tons in 1998, distributed directly and in their entirety by the retail trade. Consumption of potato-based products was 129,800 tons in the same year, with 62,800 tons marketed in the retail sector and 67,000 via the catering industry.

Market characteristics

Frozen vege tables (with the exception of frozen potatoes) have far less of an impact on the Belgian market than fresh vege tables, the undisputed market leader. However, as the consumer finds them so easy to use, the market share of frozen vege tables is slowly growing. The Belgian market for frozen vege tables and prepared vege tables is growing steadily (by 8-10% in volume and around 10% in value per year between 1996 and 1997). Prepared vege tables (accounting for over 20% of the frozen food market), with their greater ease of use, are well placed in this sector. Of the unprepared vege tables, peas, carrots, beans and Brussels sprouts are the main lines. Broccoli has made a major breakthrough in the last few years but spinach, in its various guises, is still the top frozen vege table (31.6% of all vege tables by volume and 25.2% by value in 1997-1998).

Most of the Europe an leaders are present in the Belgian market according to a survey by Nielsen in 1997, Unile ver, with its Iglo brand, accounts for 30% of the market by volume and 46% by value, Bonduelle for 5% by volume and 5.2% by value, and Ardovries, with its Ardo brand, for 3.8% by volume and 2.6% by value. The young family-owned company Westfro is also present in the market Unile ver targets the market for prepared products, which requires constant innovation and offers be the ropportunities for added value. Alongside the leaders, there are many dynamic medium-sized firms taking advantage of crop contracts and a location close to the large concentrations of consumers in Belgium and northern France.

Iglo, the commercial leader and second producer of frozen vege tables after the private labels, divides its range (as reported by Nielsen) into three main segments: spinach, other prepared vege tables and other unprepared vege tables.

- Percentage of households equipped with refrigerators / freezers (1998): 77%
- Percentage of households equipped with microwave ovens (1998): 56%

D istribution channels

The Maxi GB hypermarkets, Super GB supermarkets and Delhaise are the largest chains in the country. Colruyt is among the foremost discounts tores. With over 57% by volume and 56% by value (1998), the supermarketchains have the lion's share of the market for frozen vege tables, thanks in particular to distributors' own brands. This is especially true for basic products such as unprepared vege tables. Discount channels account for, respectively, 18.1% by volume and 18.8% by value, small supermarkets for 2.3% and 3.1%, and specialist and independent channels for 22.1 per and 21.5%.

Trade practices

Most of the importers and manufacturers of frozen products are located in Flanders, around Antwerp. The fresh products for processing are imported by sea, via Antwerp, or by air, via Brussels. Vege tables for freezing also arrive by road from Paris or Rotterdam. The only wholesale market in the country is in Brussels, where many companies have an office. The majority of raw materials are bought under contract, and the restare bought from specialist wholesalers.

Pack aging and labe Iling

Portions and multi-portions in 500 g or 2.5 kg reclosable packs have become the norm. However, the shrinking size of households and the growing attention paid to convenience foods favours mall packs. The big supermarket chains could possibly impose packaging constraints or standards by requiring, for example, compliance with environmentally friendly packaging initiatives.

Sales promotion

Tavola, the trade fair for speciality and fresh foods, is the main food eventin Belgium.

Marke toutlook

The Belgian frozen vege tables industry is a modern, efficient and dynamic industry: frozen vege tables are a safe investment and represent a grow to segment. Producers like Iglo, Bonduelle, Ardo and Westfro can undoubtedly improve their results by focusing on product quality and offering the consumer a varied and regularly updated range of vege tables. The market is very competitive but not impossible to break into, providing an innovative approach is taken to all the components of the finished article (from practicality to recyclable packaging, bearing text in both. French and Flemish and menusuggestions).

There is a second key factor in the development of the Belgian market for frozen vege tables: products are positioned in relation to domestic brands and private labels but retailers are open to international influences.

The catering market is large and should not be neglected (it accounts for roughly the same volume of potato-based products as the traditional market); it is a market on the look out for products that can be prepared quickly. On the other hand, changes in crop-growing and trading practices that make year-round supplies of fresh vegetables available take away some of the attraction of frozen vegetables.

D. SPAIN

Fore ign trade

The successive devaluations of the pese tasince 1992 have made marketaccess difficult for imported products but have stimulated exports of frozen vege tables. They have been one of the factors that have enabled production to increase to a level put by one professional source at around 345,000 tons in 1998 (excluding chips and other potato-based products).

The main kinds of vegetable processed by the frozen food industry are green beans, peas and peppers. Volumes of processed asparagus, once an important product for Spanish industry, have fallen dramatically. For exports, the Spanish frozen vegetables industry has specialized in a few products such as peppers, artichokes and tomatoes. The volume of exports went up from 105,000 tons in 1995 to 151,000 tons in 1998 (source: Alimarket) (134,960 tons according to Eurostat). Spain remains a dynamic exporter of frozen vegetables, its main markets being, in decreasing order of importance, france, the United Kingdom, Germany and the Netherlands. Imports are mainly of products that Spain is short of, such as peas, green beans or sweetcorn, or products available on the international market at prices lower than those of domestic producers (carrots, spinach).

The frozen chips marketis characterized by the predominance of imports, which jumped by around 9.6% in 1996 to a total volume of around 95,800 tons. Spanish production is almost entirely limited to the output by Mc Cain. Imports of frozen potato products come mainly from the Netherlands, France and Belgium. It should be noted that France's share has fallen considerably in the last few years.

Trends in Spanish production of the main frozen vege tables (in thousands of tons):

Product	1996	1997	1998	1999
Hatgre e n be ans	49 9 85	51 569	56 609	67 682
₽ ppe rs	29 631	34 000	48 210	52 445
Pe as	35 439	34 9 46	42 300	42 885
Broccoli	13 780	19 064	34 000	40 500
Spinach	19 59 0	20 89 0	25 9 45	30 481
Sweetcorn	16 271	12 806	18 167	20 300
Potatoes (diced)	9 631	13 69 4	15 9 77	17 542
Cauliflow e r	17990	13 9 09	13 9 44	15 570
Carrots	12 9 23	11 309	13 555	15 577
Artich okes	8 811	9 000	9 480	11 067
Asparagus	9 70	1 339	357	200
0 ther vege tables	26 788	36 617	67 574	72 19 9

Source: ASEVEC.

Consum ption

According to the Spanish Association of Frozen Vegetable Manufacturers (ASEVEC), total consumption of frozen vegetables was 266,200 tons in 1998, of which 162,400 tons were distributed by retailers and 103,800 went to the catering industry. In the same year, consumption of frozen potatoes was 109,700 tons, of which 26,920 tons were sold by retailers and 82,780 tons by caterers.

Market characteristics

The frozen vege tables segment accounts for the highest sales of frozen foods both by value and by volume. According to Nielsen, which was asked to conduct a survey among consumer focus groups (for the year up to February-March 1999), the market for consumption of frozen vege tables was growing in 1999 as compared with 1998. In the same period, sales of raw frozen vege tables

(including potatoes) accounted for 40.2 % of the value of frozen food sales in Spain, as against 39.9 % in the previous year.

The most commonly consumed we getables are green be ans (Spaniards are fond of small haricothe ans, flat green be ans called "judías werdes" in Spain), pe as, peppers, spinach and broccoli. The market for potato products (chips and others), which amounts to over 100,000 tons, is largely dominated by imports. The prepared products are divided into pre-cooked dishes ("precocinados"), for which the outlets are caterers (in canteens or commercial restaurants), and prepared dishes generally consumed athome.

The trend tow ards concentration of the market in the hands of companies selling under brand names has grown considerably in recent years. The two big multinationals, Unilever (which has just acquired Frudesa) and Nestlé (Marcilla, Findus), together hold about 50% of the market for brand-name products. Frudesa, with a turnover of €120 million, is the leader, with a market share of 38.9%. It is followed by Nestlé, with 13.1%, Pescanova, with 6.1%, and Bonduelle, with 6% (CFCE figures for 1998). Their decisions determine the future of the other manufacturers, who find themselves being bought out or left to face the uncertainties of the loose vegetables and subcontracting market. The major brands are offering lots of skillet meals based on combinations of rice and vegetables with seafood or cold meats (ham, dry sausage).

According to Nielsen, two geographical areas dominate consumption of frozen products in Spain: the north-east (Barcelona and the rest of Catalonia), with 23% (including 9.5% for Barcelona alone), and the south, with 20.34%. Madrid is also a significant consumer (13.2%).

Although the practice is prohibited in Europe, there are still some Spanish shops where frozen products are sold loose (i.e. where customers make up their own assortments of vege tables).

- Rercentage of households equipped with refrigerators (1998): 35%
- Percentage of households equipped with microwave ovens (1998): 35%

Marketaccess

Although the differences are tending to narrow, legislation and supervisory practices are more flexible here than in other European Union countries. The retailing practice mentioned above, where the frozen products are in contact with the ambientair, is evidence of this regulatory flexibility. Quality controls on products, and on maintenance of the cold chain in particular, are still infrequent

Price s

- Examples of prices found in a "Corte Inglés" store in Madrid in May 2000:
- Pack e tof Frudesasweetcorn, 400g: 230 pesetas (€1.4);
- Packe tofpe as, Corte Inglés own brand, 1kg: 300 pese tas (€1.85);
- Packe tofBondue lle carrot, 400g: 235 pe se tas (€1.4);
- Packe tof ve ge table stir-fry based on potatoes, carrots, pe as and flatbe ans, Corte Inglés brand: 275 pe se tas (€1.65). The price of stir-fries de pends on the iringredients.

D istribution channe Is

The French groups Carre four, under the Spanish brand Fryca, and Auchan, under the name Al Campo, are the biggesthypermarketchains. They are found on the outskirts of the large towns and have been expanding constantly since the early 1990s. Corte Inglés is a Spanish chain of stores located in town centres. They have large food areas and are highly rated by Spanish consumers, especially for their top-of-the-range products. As in the case of traditional food products, modern distribution channels are supplanting traditional ones. There are around 500 branches of chains tores, and it is at that level that the pattern of modern Spanish distribution is defined.

In 1998, according to Nielsen, non-specialized food distribution in Spain covered just over 74,000 shops, of which 48,607 were traditional shops, 285 were hypermarkets and 25,135 were supermarkets. Numerically, very small shops are still predominant in Spain; they represented of the points of sale for food but less than 20% of the turnover in non-specialized food distribution. Specialized retailshops operate in a clearly delimited are a and are unable to expand much be cause of logistical problems. The supermarkets are the priority target for the reorganization of distribution channels in Spain, which are still very fragmented and regionalized. The deep-discounts tores are still of minor importance but should progress quickly in the wake of the arrival in 1994 of the German specialists (Lidl and Plus).

Trade practices

There is no general rule on deadlines for payment, which is made in 30, 60, 90 or, more often, 120 days. The means of transport used is the freezer lorry. There are no independent frozen-food warehouses (storage centres specially for frozen products, managed by a service provider). The main freezing plants are grouped together in the central/northern region (I aragoza and Navarra) and the east (Valencia).

Pack aging and labe Iling

Loose sales of frozen food are the ore tically prohibited, which will encourage the move towards a "loose buthygienic" system (individual packaging under cellophane, with a brand name printed on it). Packs of 400 g or 1 kg are the most common, but packs of 450 g or 500 g are some times found. Apart from offering some variety in the size of portions, packs have few sophisticated features (ziplocks, he mue tic seals).

Sales promotion

The Alimentaria international trade fair in Barcelona is the biggest in the country; it takes place every two years in March, alternating with the Alimentaria trade fair in Lisbon, Portugal.

Marke toutlook

Cante ens, restaurants and cate rers are the biggestoutlets in Spain for frozen products, especially the precooked ones ("precocinados") (66%). Judging from retail sales volumes, Spanish consumption of frozen foods in general is growing vigorously (by 8% a year), and this seems to apply to almost every product category. The main reasons for this vigour are the growth in distributors own brands and the improvement of distribution channels.

Nevertheless, the frozen vegetables sector is dominated by loose sales, making it easier to sell products of mediocre quality covered in a relatively thick film of ice. Although there are no precise figures on the shares of loose and branded products, it can be estimated that loose sales account for

around 70% of the market However, the ratio of loose to branded products is changing as a result of the recentrestructuring in the vegetable sector. The market for products combining mixed vegetables (stir-fry vegetables) with shrimps, fish or ham is growing.

Success in this marketsegment depends on constant innovation and competitive pricing. Seafood and raw vegetables still account for two thirds of consumption; erosion of the market is being combated by launching new products akin to ready-made meals, the range of which is still narrow.

The two newestranges from Frudesa, the marketleader, are the "Crea Tu" range (vegetable-based ready-made dishes) and the "Salto" range (products ready in a record time of seven minutes).

E. FRANCE

Fore ign trade

In 1998, there was an imbalance in French foreign trade in frozen products: imports were almost twice as high as exports and the deficitincre ased by 21.6% between 1997 and 1998. Over the same period, although exports rose by 8.4% for frozen vege tables and 9.7% for prepared frozen vege tables, the deficition tinued to rise.

Itsh ould be noted that French foreign trade in frozen vegetables is concentrated on a small number of countries: the European Union supplies France with over 90% of its imports and three countries (Belgium, the Netherlands and Spain) account for 84% of these (according to Eurostat, imports from the European Union in 1998 to talled 267,494 tons); the European Union also has a dominant role in France's exports, accounting for around 95% of sales (according to Eurostat, intra-European exports in 1998 amounted to 136,000 tons). Exports are spread more widely than imports, with five countries (Germany, Belgium, the United Kingdom, Italy and Spain) accounting for 88.8% of sales, their individual shares ranging from 10 to 32%.

Trade in prepared frozen \vee ge tables is almost exclusively with European Union partners -9.8% for imports and 84% for exports. In 1998 exports of these products fell by 23% in volume and 28% in value, resulting in an adverse balance. Imports of prepared \vee ge tables were limited (6,452 tons, valued at around \oplus 0 million, in the first half of 1999).

Exports of chips rose in value by 26.8% to €35 million but fell in volume by 8.5%. This rise in value was due to big increases in sales in the two main foreign markets, Spain (up by 30% to €14.4 million after years of decline) and Greece (up by 63.4% to €11.13 million), be tween the first quarter of 1998 and the first quarter of 1999. Imports of chips fell slightly in volume (down by 11.8%, to 90,000 tons) and imports of other potato products remained limited (up by 41.3%, to 29,000 tons).

Consum ption

The European Federation of Associations of Manufacturers of Frozen Food Products (FAFPAS) estimates that total French consumption of frozen vegetables was 444,000 tons in 1998 and that of frozen potatoes 412,000 tons.

Market characteristics

The vitality of the frozen vegetables sector is undeniable: in the first quarter of 1999 the market was up by 5.6% in volume and 5.3% in value as compared with the figures for 1998 (source: manufacturers, IRI-SECO DIP, average annual cumulative total, June 1999). Simply put, the French are consuming more frozen vegetables, which have the two undoubted advantages of quality and practicality. Distributors own brands are strongly represented in the market, having shares of over 60% both in volume and in value. Not that that is holding back innovation: more and more recipes and greater variety are on offer and the consumer can choose be tween single vegetables, mixtures of vegetables and cooked vegetables.

In large and medium-sized stores, the single-vege table segment continues to account for the largest volumes, with around 67% of the total, and turnover is highestin green be ans and cauliflower, which account for, respectively, 28.7% and 13.3% of all vege tables. Sales of mixed vege tables grew by 7% in the first half of 1999. Taken toge ther, single and mixed raw vege tables account for around 80% of the vege tables sold in large and medium-sized stores, but there is a growing trend towards convenience foods and ready-cooked meals (up by 6.2% in the first half of 1999). Single vege tables are part of the manufacturers' basic range (highest turnover being in green beans and cauliflower). Mixtures of vege tables (vege tables for couscous, ratatouille, peas/carrots, macédoines, soup

ve ge tables) form their own product family. Cooked ve ge tables include cooked rice, pancakes, cream spinach, stir-fry ve ge tables and cooked purées.

- Percentage of households equipped with refrigerators with a freezer compartment (1998): 87%
- Percentage of households equipped with microwave ovens (1998): 59%

Prices

Bondue lle has launched a range of "poêlées saveur" (tasty stir-fries), frozen pre-cooked vege tables that are ready to eat in seven minutes. Consumers can choose from four varieties presented in 750g plastic packs. To give some examples of prices: Courge thes à la provençale cost FF 16.40 (€2.5) and green be ans FF 21 (€3.2).

Examples of prices from a Carre four store in May 2000:

- Packe tofcarrot, Bondue Ile brand, 1 kg: FF10.30 (€1.57)
- Packe tofcarrot, Carre four own brand, 1 kg: FF8.9 0 (€1.36)
- Packe tofpe as and carrots, Bondue lle brand, 1 kg: FF 12.65 (€1.93)
- Packe to fpe as and carrot, Carre four own brand, 1 kg: FF9.50 (€1.45)
- "Stir-fry" pack (with meat, broccoli, potatoes and carrots), Bonduelle brand, 750 g: FF 24.15 (€3.68)

The average prices of frozen vegetables are being forced down, despite manufacturers' efforts to improve the products' image and quality. Mixtures of vegetables, sweetcorn and beans seem best able to resist this trend.

Marke taccess

France is a country that is becoming more and more sensitive to the wholesomeness and unmodified nature of farm produce: the more processed or improved a product can claim to be, the more likely it is to appeal to the consumer. Moreover, given recentevents in the frozen food sector, the French authorities are being particularly vigilant about compliance with the requirements of the cold chain.

As a member of the Europe an Union, France applies Community regulations but frozen products on sale or being transported to market may be further inspected by officers from the Fraud Frewention Department (quality control by taking samples, and wriftcation of compliance with the rules on freezing).

D istribution channe Is

The leading superm arketch ains in France are Auch an, E. Leclerc and Carre four (the largest, which has just merged with From odes, the owners of the Continenthyperm arkets and the Codec, Shopi and Champion superm arkets). After these, there are various regional superm arketch ains with shops near town centres (Atac, Intermarché, Huità Huit).

The distribution structure for frozen products is centred on a few actors: the manufacturers and/or importers supply the major chains and/or central buying offices. These offices in turn distribute the products to the large and medium-sized stores, major retailers and, sometimes, distributors.

For some years, medium-sized (100-400 m²) frozen food stores have been opening up in central and outoftown shopping centres. Of these, the Picard distribution chain is increasing sales on the basis of its products' image for quality and taste. Itshould be noted that the "Raffarin Act", which has been in effects ince 1997, is intended to put a brake on the spread of new large stores in order in particular to limit closures of small businesses in town centres.

Trade practices

Since 1 July 1993, when the "Sapin Act" of December 1992 entered into force, payment for fresh produce (and most frozen products) to be sold in the large stores must be made within 30 days. In addition, French law requires manufacturers or importers of food products to set their sales terms and conditions (fore casts of the quantity of products that will be sold, price ranges, etc.) on an annual basis.

Distributors' price policies are also closely monitored; the "Galland Act", which has been in effect since 1997, amended the conditions of business negotiations between distributors and suppliers, prohibiting distributors from retailing products at less than the price invoiced by the supplier.

Pack aging and labe lling

Trade professionals and distributors are fervent believers in the 450 g form at, which saves shelfspace and seems to be best suited to the needs of the average French family. Packs of 400 g and 1 kg are among the most common, but there are many variations, including 450 g, 500 g and 750 g packs.

Marke toutlook

The trade deficitin frozen we getables is substantial and increasing but there are real opportunities for grow thand development in the sector. If new markets are to be captured, the conceptof service is of prime importance. "Speed and convenience" and "practicality and portionability" are two categories of advantages that are exploited, and should continue to be exploited, in marketing frozen we getables. The development of cooked we getables is proof of this. In the single-we getable segment, Paysan Breton is launching two lines of steam-cooked we getables while Pinguin, in it "Finish & Serve" range, is offering we getables that have been pre-cooked "aldente". The Bonduelle brand, which is represented in all the product families, is still the leader in the frozen we getables segment (with a 23.4% marketshare by value in 1999).

The "natural" conceptals oh as greatappeal and organic vegetables could be lipattractnew consumers. For example, the Ardo brand markets frozen vegetables grown in accordance with stringentrules by organic farmers under contract to Ardo.

F. UNITED KINGDOM

Fore ign trade

The United Kingdom is the principal consumer of frozen vege tables in Europe. Domestic production is considerable and partly covers the demand. However, consumption is so high that imports from the country's European partners are also needed. In 1998, 212,946 tons of frozen vege tables worth €160.5 million were imported (source: Eurostat). The main suppliers were Belgium and the Netherlands, followed by Spain and France. Over the same period, 84,408 tons worth €66.4 million were exported: the main destinations were, in decreasing order of importance, Spain, Italy and Germany.

Consum ption

According to the European Federation of Associations of Manufacturers of Frozen Food Products (FAFPAS), total consumption of frozen vege tables in 1998 was 407,700 tons, of which 327,700 tons were distributed by retailers and 80,000 tons went to the catering industry. In the same year, consumption of potato-based frozen products was 787,800 tons, of which 458,800 tons were sold by retailers and 349,000 tons via the catering industry.

Market characteristics

The British market for frozen products has reached an advanced stage of maturity: it is Europe's largest market in volume and it is second in consumption per inhabitant, after Denmark and ahead of Sweden and Norway. In 1996, 1997 and 1998, however, consumption was stagnantor fell slightly, for lack of innovation in certain segments. This fall was particularly noticeable in one- and two-person households. In contrast, consumption rose in large families (those with three or more children).

Peas are the largestsegment (38.7% by volume and 46.3% by value), ahead of green beans (10.5% by volume and 15.3% by value) and chips.

Sales of raw vege tables fell by 0.4% in value be tween 1997 and 1998; sales of prepared vege tables rose by 47.8% in value during the same period. Unile ver, with its Bird's Eye brand, has product in virtually all market segments.

The potato products segment of the marketh as been growing steadily and this has led to an upsurge in sales of frozen foods (+ 12.7% by value and + 5.1% by volume between 199.7 and 199.8). Frozen chips are by far the largest component in this segment, which is driven by the most soph is ticated lines (between 199.7 and 199.8, by value: classic chips, -4.7%; oven chips, + 22.9%; speciality chips, + 16.8%). Among the other potato product, it is product for children that are selling best (+ 64.3% by value). Mc Cain has a comfortable lead over its competitors in this market

In 1998, 75% of British households had a microw ave oven, over 50% had a freezer and around 45% had a combination refrigerator/freezer.

Prices

Esk Frozen Foods offers se veral lines of frozen vege tables (carrots, mush rooms, green vege tables, mixtures of vege tables) that retail in 907 g plastic packs for £1.49 (about €2.65).

Distribution channels

The producers of frozen vegetables supply directly either the main distribution chains or the wholesalers or central buying offices, who in turn supply the distributors' market and for the catering

industry. Transport be tween the central buying office and the shop is generally provided by the distributor, which has its own fleet of lorries with multiple compartments, enabling it to transport several types of product (chilled, frozen or at ambient temperature) at the same time. The market volume is so high that there are also companies which specialize in the storage and year-round sale of frozen products. The main distribution channels for consumer sales are: the large supermarketchains, dominated by a few multiples; co-ops (general food stores owned by a company from the cooperative movement), the location and size of which vary from region to region; independent grocery shops; and freezer centres.

Food retailing in the United Kingdom is very much dominated by the large supermarket chains: Tesco, Sainsbury's, Safeway, Asda and Waitrose account for 70% of the food consumption market. They are the biggest distributors in food retailing and push prices down. Their search for new suppliers is often intended to fill the shelves with very keenly-priced brands. Ice land is a chain of supermarkets that sell only frozen foods and are often located just outside built-up areas. Marks & Spencer's stores have a good reputation with British consumers and aim their food products at more up-market customers.

Loose frozen foods are not found in modern stores but are still sold in some small specialized shops.

Trade practices

Payments are made in 35-45 days on average. As the United Kingdom does not be long to the euro zone, transactions are carried outnot in the European currency but only in sterling.

Pack aging and labe Iling

The standard pack aging is made of flexible, opaque plastic and heatsealed at both ends (sachet type pack aging).

The majority of products do not mention origin; they have a price bar code and consumer information (product selection criteria, product format-sliced, crink le-cut, match stick-cut, diced) printed on the pack. Frozen products are mostly available in standard two-pound (907 g) or one-pound (454 g) packs.

The Sainsbury's brand has been promoting the use of zipped packs for frozen vegetables since 1997 and, because of their strength and reliability, is trying to turn them into the standard by promoting them under the slogan "Better packaging, same price".

Sales promotion

The United Kingdom's main trade fair for the food sector in the United Kingdom is Foodex Meatex, which is held annually and alternates be tween London and Birmingham.

Marke toutlook

Grow the inthe frozen vegetables market is based on products with a high added value in terms of practicality ("microw avable" for example) and innovation. New products are thus being sought but there is still some way to go to meet the demands of consumers, who have often been disappointed with the quality and/or size of the portions. Thus, in 1998 and 1999, producers' advertising strategies focused particularly on improving the image of their products.

The "organic" effect has now reached the world of frozen vegetables: fore casters say the British market for organic food products could reach #815 million in 2001/2002. The most buoyant segment is organic fruit and vege tables but the British industry suffers from a supply problem and has to import 60-75% of its organic raw materials.

The Ice fresh brand is introducing "free flow" frozen spinach, which has the taste of the fresh vegetable but offers the advantage of being cheaper and easier to use. It is prepared using "clean" technology, which is the result of cooperation be tween Savorland and its partner Unifrost

A second, very favourable trend has been gaining ground over the last 10 years, namely the trend towards die tand vege tarian dishes targeting the growing proportion of British people - at least 8-10% of the population - who have decided to eatless meator cutoutmeataltogether.

G. INFORMATION SOURCES

- Euros tat, Com ext, Statis tical Office of the Europe an Communities
- Contacts and talks with manufacturers, exporters and distributors of frozen products
- Contact with national associations of manufacturers of frozen products
- Global Trade Inform ation Services, Inc. (www.gtts.com)
- Froze n and Chille d Food Ye arbook

Germ any

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- CFCE 09 /1998 Lé gum es surge lés: production en baisse, consom mation en hausse
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- Le be nsm itte I Praxis m agazine, No 21, 1999

Be Igium

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Spain

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- A lim ark e tm agazine, Nos. 120 and 131, 1999
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France

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United Kingdom

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ANNEX I

Foreign trade in frozen vege tables -

Germ any, Belgium, Spain, France and the United Kingdom

A. GERMANY

Foreign trade in frozen vege tables (H S 0710)

(V: €x 1,000; Q: me tric tons)

	IMP0 RT	ATIO NS	EXPORTATIONS		
	19	98	1998		
	V	V Q		Q	
Intra Europe 15	23509 5	29 8807	48816	55267	
France	3479 5	3409 1	4829	8055	
H olland	48256	54373	10821	11809	
Italy	8030	9 059	2332	1654	
United-Kingdom	3842	4674	1643	1265	
D e nm ark	5473	69 17	189 6	2112	
Gre e ce	779	659	222	119	
Portugal	606	835	232	83	
Spain	17153	209 9 9	3422	4688	

SO URCE: EURO STAT, 1 – 2000

B. BELGIUM

Foreign trade in frozen vegetables (H S 0710)

(V: €000; Q: me tric tons)

	IMPORTATIONS 1998		EXFO R TA TIO NS 1998	
	V	Q	V	Q
Intra Europe 15	75385	117446	285306	418019
France	27341	4179 2	74651	122700
H olland	17587	29 201	19 459	26273
Germ any	7028	109 14	89 402	1249 27
Italy	384	448	1629 2	24889
United Kingdom	6279	12430	44111	63065
Denmark	29 2	437	4562	5824
Gre e ce	107	116	5069	7608
Portugal	2718	39 15	3475	4121
Spain	13178	17109	129 49	19953

Source: EURO STAT, 1 - 2000

C. SPAIN

Foreign trade in frozen vegetables (H S 0710)

(V: €000; Q: me tric tons)

		TATIO NS 998	EXPO R TA TIO NS 1998		
	V	Q	V	Q	
Intra Europe 15	58068	9 5135	115422	1349 60	
France	2819 5	46753	29 566	33683	
H olland	6650	9980	10802	13808	
Germ any	1242	832	20835	23805	
Italy	629	740	8815	5736	
United Kingdom	18715	9 79 6	18715	25040	
Denmark	459 6	465	459 6	5755	
Gre e ce	634		634	554	
Portugal	7540	1449	7540	9 424	

Source: EURO STAT, 1 - 2000

(V: €000; Q : m e tric tons)

	IMFORTATIONS		EXPORTATIONS	
		1998		1998
	V	Q	V	Q
Intra Europe 15	179 774	26749 4	136000	150252
H olland	16655	21174	4009	49 68
Germ any	4176	4654	35403	3079 8
Italy	8135	5602	21319	23387
United Kingdom	1466	1040	209 23	21240
Denmark	166	163	566	409
Gre e ce	9	13	779	640
Portugal	4261	7322	1547	2267
Spain	33101	38111	13066	16833

Source: EURO STAT, 1 - 2000

E. UNITED KINGDOM

Foreign trade in frozen vegetables (H S 0710)

(V: €000; Q: m e tric tons)

	IMP0	R TATIO NS 1998	EXPO R TA TIO NS 1998	
	V			Q
Intra Europe 15	160559	2129 46	66433	84408
France	25218	269 39	3665	4324
H olland	459 71	69 017	1486	3137
Germ any	19 65	1770	5066	7560
Italy	9 78	777	13070	15844
Denmark	1146	739	3377	1622
Gre e ce	209	213	320	312
Portugal	218	143	4170	3824
Spain	26045	31620	789 1	155585

Source: EURO STAT, 1 - 2000

ANNEX II

List of importers and manufacturers

GFRMANY

Frosta Tie fkühlkost GmbH

Am Lii ne de ich 116 27572 Bremerhaven

Tel: (+ 49 471)97 36 117 Fax: (+ 49 471)720 76

GustavW ulffGm bll

Bah nofstrasse 11C

21465 Reinbek beill am burg Tel: (+ 49 407) 281 540

Fax: (+ 49 407) 281 545

e-mail: im pont@ tgus tavw ulff.de

I oliner Filzgrossh ande i

Industries trasse 1

9 2439 Bode nw oe h ne

Tel: (+ 49 9 4) 341 001 Fax: (+ 49 9 4) 343 768

Henny Lamotte GmbH

Po Box 103849

28038 Bre m e n

Tel: (+ 49 42) 152 39 0

O berpflazer W aldnuch te Konservenfabrik

Industrie ge bie tW est

9 2237 Sulzbach Rose nberg

Tel: (+ 49 9 66) 187 19 0

Fax: (+ 49 9 66) 153 567

CCF Cale nbe rg Fe infnost Gm bll

Am der Zuckerfabrik

Gross Munze I

3089 O Barsingh ausen

Tel: (+ 49 50) 351 810

Elbtal Tie fkühlkost GmbH

Messaer Strasse 1-5

01623 Lom m atzsch

Tel: (+ 49 35) 241 59 0

Fax: (+ 49 35) 241 59 1

Göhrder Tie fküh Iproduk tion Gm bli

0 s te rbrook w e g 60

22869 Schenefeld

Te I: (+ 49 40)830 380

Fax: (+ 49 40) 840 644

Hengstenberg GmbH Co KG

Mettinger Strasse 109

73728 Esslingen am Neckar

Tel: (+ 49 71) 139 20

Fax: (+ 49 71) 139 29

BELGIUM

Ardovries SA/N.V

W e ze s traat 61 8850 Ardooie

Tel: (+ 32)510 621

Fax: (+ 32)513 059

Bondue Ile Noord Europa SA

Boe re nk rijgs traat 133

2800 Me ch e le n

Tel: (+ 32 15) 569 311

Fax: (+ 32 15) 555 672

H esbaye frost SA

Rue Emile Lejeune 20

4250 Ge e r

Tel: (+ 32 19) 588 434

Fax: (+ 32 19) 588 847

Mc Cain Foods Be Igium SA

Nijve rh e idss traat 2 2280 Grobbe ndonk

2260 Grobbe Huorik

Tel: (+ 32 14) 508 211

Fax: (+ 32 14) 500 301

Finguin Sa

8840 Westrode beke

Tel: (+ 32 51) 778 9 71

Fax: (+ 32 51) 778 382

Unifrost NV

Zwevezeelsestraat142

851 Koollsk am p Ardooie

Tel: (+ 32 51) 612 69 1 Fax: (+ 32 51) 612 69 9

H om ilreez

Gapaards traat 21

8850 Ardooie

Tel: (+ 3251)746981 Fax: (+ 32948)830534

Ardovries NV

W e ze s traat 61 8850 Ardooie

Tel: (+ 32 51) 310 621 Fax: (+ 32 51) 305 99 7

SPAIN

Conge lados de Navarra SA

Crta NA-134

Km 16

31513 Argue das — Navarre Tel: (+ 34 9 48) 830 563 Fax: (+ 34 9 48) 830 534

Industrias Vide ca SA

Crta Pue b la Larga s /n 46270 Cas te lla de la Rie be - Vale nce Te l : (+ 34 9 62) 452 008

Fax: (+ 34 9 62) 454 128

Vé consa Vé ge tale s Conge lados SA

Carrino de I O livar s /n 30560 Alguazas

Tel: (+ 34 9 68) 620 100 Fax: (+ 34 9 68) 620 552

Bondue Ile Espagne

Ctra Valtie ras /n 31320 Milagro — Navarre Tel: (+ 34948)409035 Fax: (+ 34948)409077

Alimentos Congelados de la Rioja SA

Calle Concordia, 10 26540 Alafaro – La Rioja Tel: (34 9 41) 18 29 51 Fax: (34 9 41) 18 28 31

Oerlem ans Foods Espana S.L.

Ptda Cases Novs /n

Jesus Pobre SA

03700 Denia - Alicante

Tel: (+ 3496)6454070

Fax: (+ 3496)5757602

Conge lados CH O VER SA

Crta L'Alcudia a Guadazur s /n Apdo Corre os 30 46250 L'Alcudia - Vale nce

Tel: (+ 3496) 254 09 66 Fax: (+ 3496) 254 1291

FRANCE

Ge lagni Bre tagne

BP100

29 206 Lande rne au

Tel: (+ 33 02)9 8 25 30 00 Fax: (+ 33 02)9 8 25 32 78

Bondue Ile Groupe SA

BP173

rue Nich olas Appent

59 653 VIIIe ne uve d'As aq Cé de x

Tel: (+ 33 03) 20 43 60 60 Fax: (+ 33 03) 20 43 60 00

Borde SA

BP4

Les Garde Iles 43170 Sangues

Tel: (+ 33 04) 71 77 70 70 Fax: (+ 33 04) 71 77 70 70

Frigor

3 avenue la Garde te 33340 Carbon Blanc

Tel: (+ 33 05) 56 31 70 56 Fax: (+ 33 05) 56 06 04 9 2

Picard

17, place de la Résistance 9 2130 Issy les Mouline aux Tel: (+ 33 01) 41 09 66 66 Fax: (+ 33 01) 41 62 06 00

UNITED KINGDOM

Anglo Continental Foods Ltd Pellin am Road Cleethorpes
Humberside DN357JT

Tel: (+ 44 147) 2 603 788 Fax: (+ 44 147) 2 601 104

Findus

StGe orge 's H ouse Croydon Surre y CR9 1 NR

Tel:(+ 44 208) 686 3333 Fax:(+ 44 208) 681 1828

Be Id fie Id Farm s

Heywood Cold Stone
Haneshill Road
Heywood
Lancashire 0 L102 TP

Tel: (+ 44 170) 6 69 4 600 Fax: (+ 44 170) 6 69 4 605

Euro Norfolk Foods Ltd

34 Surrey Street Norwich Norfolk NR1 3 NY

Tel: (+ 44 160) 3 760 123 Fax: (+ 44 160) 3 760 124

Tendafrost Frozen Foods

WestMarsh Road Spalding Lincs FE11 2BE

Tel: (+ 44 177) 5 767 571

Birds Eye W all's Ltd.

Station Avenue W alton-on Thames Surrey KT12 1NT

Te I: (44 19 3) 2 263 000 Fax: (44 19 3) 2 263 152

Elite Frozen Chilled Foods

Good Food H ouse
New Road Ind Est
Avis W ay
New Haven
EastSussex BN9 OH E

Tel: (+ 44 127) 3 616 400 Fax: (+ 44 127) 3 516 820

Mc Kean Foods

84 Glentanar Road Glasgow Straticlyde G22 7UB

Tel: (+ 44 141) 336 6543 Fax: (+ 44 141) 336 4857

MKG Food Products Ltd

Westgate Aldridge Wallsall

W estMidlands W S9 8D E Tel: (+ 44 19 2) 2 453 131 Fax: (+ 44 19 2) 2 743 077

Homestead Foods Ltd

Form at House 108 High Street Godalming Surrey GV7 1D W

Tel: (+ 44 148) 3 860 006 Fax: (+ 44 148) 3 429 837

Booker Plc

Buch ingh am Count Kingsme ad Business Park London Road, High Wycombe Buckingh amshire HP111JV Tel: (+44149)4555900 Fax: (+44149)4555999

Bondue Ile Ltd

5 Mich fie ld Flace 12 Mich fie ld Avenue Reading Bershire RG1 8EQ

Tel: (+ 44 118)9 9 57 6020 Fax: (+ 44 118)576 030

Mc Cain Foods Ltd

H avers H ill Eastfield Scarborough North Yorkshire Y0 11 3BS Tel: (+ 44 172) 3 584 141 Fax: (+ 44 172) 3 581 230

Sum merfrost Ltd

Arctic House Rye Lane Dunton Green Seven Oaks KentTN145HB

Tel: (+ 44 173) 2 459 455 Fax: (+ 44 173) 2 740 856

ANNEX III

National organizations of m anufacturers of frozen products

GFRMANY

Deutsches Tiefkuh linstitute.V Bonner Strasse 484-486

509 68 Koh In

Tel: (+ 49 221) 9 37 48 0 Fax: (+ 49 221) 9 37 48 22 e-mail: infos@tiefkuh linstitutde

BELGIUM

Association be Ige des entre prises de produits alim entaires surge lés Avenue de Roodebeek 30

1030 Bruxe Iles

Tel: (+ 32 2) 438 730 Fax: (+ 32 2) 368 175 e-m ail: sia01@ sia-d vi.be

SPAIN

Asociación Española de Fabricantes de Vege tales Congelados ASEVEC Moratin, 28 28014 Madrid

Tel: (+ 3491)420 18 21 Fax: (+ 3491)420 08 81

FRANCE

Syndicatnational des fabricants de produits

surge lés

18, rue de la Pépinière

75008 Paris

Tel: (+ 33 01) 53 42 13 30 Fax: (+ 33 01) 53 42 13 35

UNITED KINGD O M

UK Association of Frozen Food Producers

Green Street1 Grosvenor Square London W 1Y 3RG

Tel: (+ 44 20) 629 06 55 Fax: (+ 44 20) 499 9095

FURO FFAN UNIO N

Fé dé ration de s associations de fabricants de produits alimentaires surgelés de l'UE Avenue de Roodebeek 30

1030 Bruxe He s

Be Igiq ue

Tel: (+ 32 2)743 87 30 Fax: (+ 32 2)736 81 75 Em ail: fafpas@sia-dir.be

ANNEX IV

Trade fairs and specialist press

GERMANY

Intercool Internationale Fachmesse für Tie fkühlkost, Speisee is and Kälte technik Messe Düsseldorf GmbH Postfach 10 10 06 D-40001 Düsseldorf

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