

scheuten

specialist in the development, production and packaging of innovative plant-based products



schoutenfood.com

custom-made products

Our greatest strength lies in developing distinctive products. With more than 30 years of experience and knowledge of natural resources, we are driven to develop new innovative plant-based products with you.







With our specialised work process, we develop products that meet customer needs. We work with global fast-food chains, retailers and food specialists.

Active worldwide in the retail, out-of-home and food industries.

We enjoy exchanging ideas with you about customised or inspired products. Curious about what our dedicated teams can do for you? Contact us.



Did you know that our R&D team Tailor-Made works on customer specific products and will not stop until they have developed a product in keeping with your product requirements and taste expectations?



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our

product range

We specialise in custom-made products, but we also have a fixed range of vegetarian and vegan products. Our products are made using the best sources of vegetable protein, such as soy, wheat, peas, beans, nuts and seeds.

Our products can be divided in two main categories:



Schouten's Classics

Plant-based products that have the appearance, texture, bite and taste of meat or fish products like hamburgers, sausages, mince, tuna and fish fingers.

Schouten's Variations

Plant-based protein products that have their own identity. These products, like the Falafel Quinoa Burger and Lentil Burger are made up of various combinations of legumes, vegetables, nuts and seeds.

"Their knowledge of the market, and the joint innovation and development of plant-based products make Schouten a great partner to work with."

> Johan de Visser – Former Lead Category Manager Fish, Poultry & Vegetarian at Albert Heijn

The best is never good enough for the product

developers of our R&D

you can always count on

an up-to-date assortment.

team Optimisation. Thanks to their efforts



View our standard assortment on schoutenfood.com





high quality products

Quality, food safety and delivery reliability.

Schouten is certified according to the globally recognised GSFI. Our products are produced at certified production sites that meet the highest quality requirements. We are also AEO certified.



packaging forms

Whether you choose chilled or frozen delivery, at Schouten, we offer various packaging solutions depending on your wishes.







Quality lies not only in food safety but also in innovation. Our R&D team Research & Innovation develops innovative concepts, tries out new ingredients and tests new production techniques.

the best ingredients

With our careful selection procedure for suppliers of raw materials, packaging, and materials, we guarantee the quality, authenticity, and food safety of all vegetarian and vegan products we deliver to you.



Foodservice box 2.5/3 kg

Industry box 10 kg

* frozen

* frozen



Our family business is not the largest provider in the world, but it is characterised by 100% tailor-made solutions, flexibility, and knowledge of the plant-based market.

Partnering with Schouten means working with people who will work towards your success every day.



Your 10 benefits when you collaborate with Schouten:

- More than 30 years of knowledge and experience
- 2 World's largest plant-based product range
- 3 Share in our innovative strength
- 4 Tailor-made product development
- 5 A fully committed partner
- You strengthen your competitive edge
- 7 Assured of a short time-to-market
- A sparring partner who is able to step in your shoes
- Always meet the highest quality requirements
- Collaboration partner who is active throughout the world

history of our family business

Klaas Schouten established himself as a baker selling bread and animal feed.

Burgstraat, Giessen (NL) Burgstraat, Giessen (NL) Burgstraat, Giessen (NL)

1893

Marinus, Bart and Otto Schouten extended the business with a mill and a blending location.

For the quality

established.

control of products,

a laboratory was

Compound feed location for pressed animal feed was built.

Hoge Maasdijk,

1958

Nico Schouten expanded the business now called Schouten Giessen with the international trade in cereal and oil seeds.

1965

Silos were built in Munnikenland. Later a toastery for beans is added.

Munnikenland, Poederooijen (NL)

1969

Henk Schouten, son of Nico, was the first Dutchman who developed plant-based protein products as substitutes for meat. Henk founded

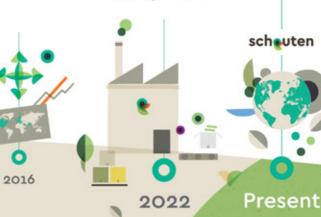
Schouten Europe. Burgstraat, Giessen (NL)

Wouter, Niek-Jan, Rhodé and Peter Schouten entered the company and used the knowledge of previous generations for R&D and innovation.

Since 2016, the company has grown strongly and expanded to the Middle East, India and the US.

An own production and packaging location is established with Schouten Twente.

Wheeweg, Goor (NL)



protein transition

By 2050, it is estimated that there will be almost 10,000,000,000 people on earth. If we continue to eat meat by Western standards, we would need two earths to be able to feed everyone.

Eating more plant-based food is beneficial for:



health



nature



animals





our process

1990



Development of plantbased products at our HQ in Giessen (NL).

2010



Manufacturing the products at our specialised production locations.



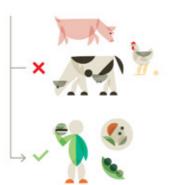
The products are packaged in retail or bulk packaging.



The products are delivered to the customer.

With this process, the plantbased protein goes directly to the human consumer instead of cattle, pigs or chickens.





flexitarians

Schouten delivers to

50 countries worldwide.



In the past, the most important consumers were Vegetarians and Vegans. Nowadays, the most important consumers are Flexitarians. Each group has its own, often multiple, motives.

Different purchasing factors for the groups means that there is not one option that is suitable for everyone. Variety is the key!

"I not only expect but also know that, together, the experienced and the newer generation of Schouten will continue to surprise us with plant-based delicacies."

> Jeroen Willemsen | National Protein Commissioner of the Netherlands

please feel free to contact us with any questions

schouten

specialist in plant-based protein



The Schouten Foundation invests in a better life for the less fortunate, locally and internationally. schoutenfoundation.com

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