
SPECIAL MEALS

portfolio 2024 | 2025



SPECIAL MEALS

Foodcase and our partners have worked tirelessly to create the right delicious allergen-free recipes, a dedicated free-from environment for production, distribution, and allergen guaranteed onboard experience for passengers. These meals are suitable for all travel sectors, from plane to train and cruise.

Foodcase looks to cater for the needs of the Special Meals passenger. The rise in food allergies, special dietary needs and different lifestyle choices require a new way of doing things. Many companies cannot guarantee their meals from being allergen free and have the much-maligned alibi statement or “May Contain” caveat, making them entirely unsuitable for passengers travelling with food allergies.



To watch our video

FOODCASE ICONS



LIBERO

Our unique special meal boxes are fully biodegradable, tamper-evident and designed to be held in the freezer.

The main meal can be removed and placed in the oven. The heated meal box then inserts at the side for the cabin crew to hand to the passenger. The box has a tear strip for the passenger to open at the front, making it easier to eat.

All boxes contain a bread roll, low salt, pepper, cutlery and a napkin. All meals are gluten, nut, peanut and sesame-free and produced in an allergen-controlled environment.

SPECIAL MEALS include our top 14 allergen free meals in all cabins, meals for lifestyle, dietary, religious and other requirements.

CUB FOOD FREE-FROM FOOD FOR KIDS

Cub is a smart kid who has food allergies. Cub wants to be like every other kid, enjoy school, enjoy life, enjoy his friends and family. Cub is an explorer who loves travelling. Cub doesn't want to be defined by his allergies.

Cub Food is a range of free-from food for children, food they love and can enjoy without anxiety. Our goal is to help manage the anxiety, not to eliminate it. It would be great if we never felt anxious or worried, Sorry to burst the bubble but that's not a realistic goal for anyone. The best way you can help children like cub to manage their food allergy is to navigate anxiety by helping to educate them, helping them learn to accept its presence, understand it, and develop skills to manage it.

Its those anxious feelings that can also be a positive tool, reminding kids to assess risk and motivate them to cope to make it through uncomfortable situations.

TOP 14 ALLERGEN FREE

At Foodcase International, we are proud to introduce our top 14 allergen-free special dietary meals designed specifically for the airline and travel industry. Our frozen and ambient versions of allergen guaranteed meals offer a convenient and comprehensive solution for catering to passengers with food allergies and special dietary needs.

Each allergen guaranteed box contains everything required for a complete meal, including a bread roll, spread, starter/appetiser, main course/entree, and dessert. By covering all of the most commonly used meal codes, our meals provide versatility and flexibility for airlines and caterers while ensuring the safety of passengers with allergies.

With the increasing demand for special dietary options and the rise in food allergies worldwide, our allergen-free meals offer ease of use for caterers and cabin crew alike. Most importantly, they provide assurance to your allergy passengers that their well-being is your top priority.

Many travellers today have multiple allergies, and our approach to serving allergen-free meals ensures both airlines and passengers that every precaution has been taken to eliminate potential allergens. Similar to the kosher model, our meals are packaged and sealed, providing peace of mind for passengers as they enjoy their inflight dining experience.



We are committed to revolutionising inflight catering by providing safe, delicious, and allergen-free meal options that meet the needs of all passengers.

THREE MEAL CATEGORIES

To make meals safer for those needing them, we have split the most commonly used meal requirements into three meal categories.



CATEGORY 1. MEAT-BASED MEAL (GFML, NLML)

This is meal suitable for those following a meat based gluten-free diet, it is suitable for coeliacs and those who are allergic to milk.



CATEGORY 2. PLANT-BASED MEAL (AVML, GFML, HNML, MOML, NLML, VGML, VLML)

This gluten-free meal is suitable for those following a plant-based, Halal & Hindu diet. It is suitable for coeliacs and those who are allergic to milk.



CATEGORY 3. PLANT-BASED MEAL (GFML, Less than 300C, Less than 5% Fat, No Added Salt, NLML)

This is a plant-based meal suitable for those requiring Lower calorie meal. No added salt & lower fat meal. Suitable for coeliacs and those who are allergic to milk.

BOX SOLUTIONS

Our unique special meal boxes are fully biodegradable, tamper-evident and designed to be held in the freezer.

The main meal can be removed and placed in the oven. The heated meal box then inserts at the side for the cabin crew to hand to the passenger.

The box has a tear strip for the passenger to open at the front, making it easier to eat.

All boxes contain a bread roll, low salt, pepper, cutlery and a napkin.

All meals are gluten, nut, peanut and sesame-free and produced in an allergen-controlled environment.



SERVING OPTIONS



Casserole



Allergen guaranteed meal box



Kit for plating

SPECIAL MEALS - FROZEN

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SPECIAL MEALS



Embark on a culinary adventure with Foodcase International's exquisite line of frozen, allergen-free meals, crafted to delight the palate while catering to dietary restrictions. Our special range offers a diverse selection of gourmet dishes, meticulously prepared and frozen at the peak of freshness, ensuring each bite bursts with flavor.

Indulge in a world of culinary possibilities, from savory pasta dishes to succulent roasted vegetables, all carefully curated to accommodate various allergens without compromising taste or quality. Whether you're craving a comforting lasagna or a zesty stir-fry, our meals provide a hassle-free solution for those with dietary sensitivities.

With Foodcase International, convenience meets culinary excellence, allowing you to savor restaurant-quality meals in the comfort of your own home. Simply heat and enjoy, knowing that each dish is crafted with the utmost care and attention to allergen-free standards. Elevate your dining experience with our frozen specialties, where flavor knows no bounds and allergens are simply left out in the cold.



PREMIUM FROZEN MEALS
CATEGORY 1 - GFML, NLML



OMELETTE WITH CHICKEN

240 g

Herb omelette with chicken sausage and spicy beans



CHICKEN SAUSAGE

240 g

Chicken sausage, turkey bacon, mini hash browns and baked beans



LAMB TAGINE

240 g

Lamb tagine with persian tomato sauce and jewelled rice



LEMONGRASS CHICKEN RISOTTO

240 g

Lemongrass, ginger and kaffir chicken risotto mix



BEEF BOURGUIGNON

240 g

Beef bourguignon with olive oil and roasted garlic mashed potato



ROAST CHICKEN

240 g

Roast chicken thyme jus, parmentier potatoes and seasonal vegetables



PREMIUM FROZEN MEALS
CATEGORY 1 - GFML, NLML



VEGGIE SAUSAGE

240 g

Veggie sausage, breakfast beans and mini hash browns



POTATO TORTILLA

240 g

Potato tortilla, roasted tomato and red pepper stew



MOROCCAN VEGETABLE

240 g

Moroccan vegetable fritters, persian tomato sauce and tagine rice



VEGAN TIKKA MASALA

240 g

With coconut rice, onion bhaji, samosa and pakora



PREMIUM FROZEN MEALS
**CATEGORY 2 - AVML, GFML, HNML,
 MOML, NLML, VGML, VLML**



SUNDRIED TOMATO PENNE

240 g

Sundried tomato and vegetable ragu with gf penne



VEGETABLE CURRY

240 g

Butternut squash curry with onion bhaji rice



CHANNA CHICKPEA SALAD

90 g

With Kaffir lime leaf and coconut marinated tofu



BREAD SLICES

70 g

3 Bread slices with libero herbes de provance plant butter



LIME CHEESECAKE

90 g

Yuzu and lime cheesecake, yuzu sauce and lime and coconut polenta shortbread



CHOCOLATE CAKE

90 g

Chocolate and black cherry cake, with black cherry compote & chocolate bark ganish

STANDARD FROZEN MEALS
CATEGORY 1 - GFML, NLML



CHICKEN STROGANOFF

210 g

Chicken Stroganoff with brown rice



ROAST CHICKEN

210 g

Roast chicken thyme jus, parmentier potatoes and seasonal vegetables

STANDARD FROZEN MEALS
CATEGORY 2 - AVML, GFML, HNML, MOML, NLML, VGML, VLML



VEGGIE SAUSAGE

210 g

Veggie sausage, breakfast beans and mini hash browns



POTATO TORTILLA

210 g

Potato tortilla, roasted tomato and red pepper stew



VEGETABLE SALAD

70 g

Cauliflower lentil and rice salad



COCONATION SALAD

210 g

Coconation chickpea, vegetable and rice salad

STANDARD FROZEN MEALS
**CATEGORY 2 - AVML, GFML, HNML,
 MOML, NLML, VGML, VLML**



KERALAN CURRY

210 g

Keralan and chickpea curry with coconut rice



LEMON CHEESECAKE

70 g

Lemon cheesecake pot



LENTIL PIE

210 g

Vegetable and lentil shepherdess pie



MULTI SEED

70 g

Multi seed roll with libero plant based butter



CHOCOLATE POT

70 g

Millionnaires chocolate pot





SPECIAL MEALS - AMBIENT

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SPECIAL MEALS

- Reduced food waste
- Simplified non-frozen supply chain
- Same quality as a frozen meal

Ambient meals are more sustainable as you save on the immense cost, emissions and energy pollution of freezing during transit. The meals long shelf-life reduces storage energy—along with not needing to be frozen or refrigerated, they should be stored in a dark room, reducing energy for lighting. The meals like to be starved of oxygen; I know sounds like torture, but a cool, dark dry, storage location really is best. The seals are tamper-evident.

At Foodcase our sustainability initiatives extend across our entire supply chain, starting with responsible sourcing that prioritizes locally grown ingredients, supporting local farmers and producers. This way we also reduce food miles and support vibrant, resilient communities.

The business is dedicated to reducing food waste through innovative production techniques and portion control measures. By optimising our processes and repurposing surplus ingredients, we minimize waste.

Previously, development in retort was very much concentrated on Economy meals, but with Foodcase's modern technology and expertise, ambient meals are appropriate for premium cabin classes. We look forward to upgrading your meal options and at the same time changing old perceptions and bringing delicious food for all budgets and culinary styles to every cabin and service.



PREMIUM AMBIENT MEALS
CATEGORY 1 - GFML, NLML



FRITTATA WITH CHICKEN

240 g

Vegetable frittata with chicken sausage & baked beans



TORTILLA WITH BACON

240 g

Potato, onion and red pepper tortilla with turkey bacon and tomato 5 bean stew



LEMON CHICKEN

240 g

Confit garlic and lemon chicken with sweet potato mash



CHICKEN RISOTTO

240 g

Chicken and chorizo risotto



CHICKEN TRUFFLE RISOTTO

240 g

Chicken wild mushroom and truffle risotto



BRAISED BEEF

240 g

Braised beef shortrib with colcannon



PREMIUM AMBIENT MEALS
**CATEGORY 2 - AVML, GFML, HNML,
 MOML, NLML, VGML, VLML**



VEGAN FRITTATA

240 g

Vegan frittata with spicy beans



VEGETARIAN TORTILLA

240 g

Potato and onion tortilla with tomato & bean stew



VEGETABLE PAELLA

240 g

Red pepper, vegetable and lemon paella



VEGETABLE RISOTTO

240 g

Wild mushroom risotto



CHICKPEA COCONUT CURRY

240 g

Chickpea and vegetable coconut curry with onion bhaji rice



SMOKEY LENTIL CHILLI

240 g

Smokey beluga lentil chilli with brown turmeric and vegetable rice



BEAN SALAD

90 g

Roasted vegetable and 5 bean salad



QUINOA SALAD

90 g

Quinoa, rice and roasted vegetable salad

PREMIUM AMBIENT MEALS
**CATEGORY 2 - AVML, GFML, HNML,
 MOML, NLML, VGML, VLML**



RICE PUDDING

90 g

*Coconut and mango
 rice pudding*



LEMON LOVE CAKE

90 g

Self saucing lemon pudding





STANDARD AMBIENT MEALS
CATEGORY 1 - GFML, NLML



KERALAN CHICKEN CURRY

210 g

*Keralan chicken curry with
onion bhaji rice*



CHICKEN BOURGUIGNON

210 g

*Chicken bourguignon with
brown rice*

STANDARD AMBIENT MEALS
**CATEGORY 2 - AVML, GFML, HNML,
MOML, NLML, VGML, VLML**



CHICKPEA CURRY

210 g

*Chickpea coconut curry with
onion bhaji rice*



SMOKEY CHILLI

210 g

*Smokey black bean chilli
with brown rice*



VEGAN FRITTATA

210 g

Vegan frittata with spicy beans



POTATO AND ONION TORTILLA

210 g

*Potato and onion tortilla
with tomato 5 bean stew*

STANDARTD AMBIENT MEALS

**CATEGORY 2 - AVML, GFML, HNML,
MOML, NLML, VGML, VLML**

QUINOA SALAD
70 g
*Quinoa, rice and roasted
vegetable salad*

ROASTED SALAD
70 g
*Roasted vegetable and 5
bean salad*

RICE PUDDING
70 g
*Coconut and mango
rice pudding*

SPANISH RICE PUDDING
70 g
*Spanish rice pudding with
cinnamon and maple syrup*


RELIGIOUS MEALS

At Foodcase International, we understand the importance of catering to passengers' diverse religious dietary requirements. That's why we offer a range of certified Kosher Meals (KSML) suitable for all cabins. Our KSML options are prepared in accordance with strict kosher dietary laws, ensuring they meet the requirements of Jewish passengers seeking kosher-certified meals. These meals provide peace of mind and allow passengers to adhere to their religious dietary practices while traveling.

We also provide certified Halal Meals (MOML) for passengers adhering to Islamic dietary laws. Our MOML options are prepared in compliance with halal standards, making them suitable for Muslim passengers seeking halal-certified meals. With our Halal Meals, passengers can enjoy inflight dining without compromising their religious beliefs.

We offer a variety of other religious meals, including (HNML), Hindu, also (AVML), Asian vegetarian meals which cater to a wide range of religious dietary requirements. These meals are crafted with care to accommodate the dietary preferences and restrictions of passengers following Hindu and Asian vegetarian dietary requirements.

Additionally, our meals can be customised to be free-from common allergens, recognizing that food allergies do not discriminate based on religion. At Foodcase we are dedicated to ensuring that all passengers, regardless of their religious or dietary needs, can enjoy safe, delicious, and culturally appropriate inflight dining experiences.





FREE-FROM | FOOD FOR KIDS



CUB FOOD

free from | food for kids

A Cub is a smart kid who has food allergies. A Cub wants to be like every other kid, enjoy school, enjoy life, enjoy his friends and family. A Cub is an explorer who loves travelling. A Cub doesn't want to be defined by his allergies.

Cub Food is a range of free-from food for children, food they love and can enjoy without anxiety. Our goal is to help manage the anxiety, not to eliminate it.

It would be great if we never felt anxious or worried? Sorry to burst the bubble but that's not a realistic goal for anyone. The best way you can help children like cubs with food allergy navigate anxiety is to help educate them, to help them learn to accept its presence, understand it, and develop skills to manage it.

It's those anxious feelings that can also be a positive tool, reminding kids to assess risk and motivate them to cope in order to make it through uncomfortable situations.



WHAT'S FOR DINNER?

With the 300% rise in children's food allergies in the last two years we have worked hard to design the food and menus we offer kids with in mind. All Cub Food is top 14 allergen-free as standard.

We offer a great range of vegan options in addition to meat-based meals which is all red tractor as a minimum standard.





WE ARE FOODCASE

Want to know more?



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