
SPECIAL MEALS

Portfolio 2023



SPECIAL MEALS

Considering the limited options of guaranteed allergen-free meals for adults and children. 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 unsuitable for passengers travelling with food allergies.

LIBERO CONCEPT

In the last few years, the world is a changed place. Those with special dietary needs more-than-ever are looking to have those needs met so they can stay healthy. Those with special dietary needs are frequently more susceptible to illness, so eating right and allergen appropriate is one of the single most important parts of staying well at this time.

Libero is exclusively a world of free-from dining, we are dietary meals specialists, catering for the travel, airline and hotel sectors. Travellers of today especially now are actively seeking their dietary, food allergy and intolerance needs to be not only met, but exceeded, without fear of cross-contamination or compromise.

Our food must taste delicious, not just simply cater for a dietary requirement. Bland, compromising food, with fruit salad for every special meal no longer cuts the mustard. Getting special meals right takes imagination, creativity, thought and a little bit of science.

We are exclusively a gluten, nut, peanut and sesame-free business. We also have a huge selection of dairy-free, vegan and vegetarian meals alongside the most commonly requested meals. In addition, some of the more modern diets followed today; our DBML or diabetic meal is also Ketogenic (KETO). Our BLML (aka bland meal) is also Low Fodmap - a much sought-after dietary requirement, seldom delivered.

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.



Cub food

FREE-FROM | FOOD FOR KIDS



CUB FOOD CONCEPT

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 gluten, dairy, tree nut, peanut and sesame-free as a standard.

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

Cub food
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KIDS ENTREES

Menu

Stav's Burger with potato puffs

Zak's Hot Dog

Helen's Breakfast Muffin

Rosa's, ragu Italiana

Seng's chow down chow Mein with chicken balls and spring roll

Nibin's Indian chicken pie with curly fries

Adan's Enchilada Mexicana

Sven's Swedish style pasta meatballs

Ramon's Sausageotto

Tam's Vietnamese chicken balls

Emily's Green giant pasta





WE ARE FOODCASE

Want to know more?



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