

FROM FROZEN TO CHILLED

FROSTKRONE REDEFINES FINGER FOOD

Frostkrone has long been recognized as an innovation leader in frozen finger food. Now we are taking the next big step: with the launch of our **Chilled range**, we open up new growth opportunities for retailers and offer consumers the freshness, convenience, and taste they demand.

WHY CHILLED MEANS BUSINESS

Today's shoppers are looking for quick, uncomplicated snacks that deliver freshness and quality. Our chilled products meet exactly these needs: ready in minutes with an air fryer or oven, perfectly crispy, hot, and delicious - ideal for the growing "quick snack" trend in modern households.

STRONG PARTNER FOR RETAIL

With the Chilled range, Frostkrone brings proven expertise from the frozen sector into a high-potential market. Retailers benefit from innovative products, strong brand equity, and a clear value proposition: safety, quality, and convenience - tailored to today's consumers and designed to grow sales.



PACKAGING THAT DRIVES SALES

The Frostkrone Chilled design ensures maximum shelf impact: transparent trays, a modern look, and a strong brand presence. This not only builds consumer trust but also stimulates impulse purchases - directly boosting category performance with a shelf life of up to 28 days! Our range is available in Frostkrone brand or your own private label.

SNACK SMARTER WITH OUR

CHILLED BITES!



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MOZZARELLA STICKS



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MAASDAM
CHEESE NUGGETS





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BEER BATTERED
GOUDA RINGS









CHILLED MAASDAM **CHEESE NUGGETS**

INGREDIENTS: Semi-hard cheese* 35% (MILK, salt, microbial rennet, lactic

PIECE WEIGHT: 20 q

BBD: 28 DAYS

AIR FRYER: 0VEN: 200°C, 8 min. 175°C, 2:30-3 min.



Crunchy coating meets mild spiciness.

CHILLED CHILL **CHEESE NUGGETS**

INGREDIENTS: 36% processed cheese preparation (52% CHEDDAR,

PIECE WEIGHT: 18-20 g BBD: 28 DAYS





AIR FRYER: 180°C, 5 min. OVEN: 175°C, 2:30 min.











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