

26/01 2019 SIRHA  
30/01 Lyon



**HOLLAND**  
**CULINARY**  
**HOUSE**



The Netherlands aims for a 100%

**Circular Economy**

by

**2050**



The Netherlands wish to cooperate with foreign entities to learn about best practices and make circular agriculture the global standard.

# Circular agriculture

Minister Carola Schouten of Agriculture, Nature and Food Quality presented the new agriculture vision in September 2018 called 'Agriculture, nature and food: valuable and connected. The Netherlands as a leader in circular agriculture'.

In this vision, Dutch agriculture and horticulture hold on to their global tone-setting and leading position, while at the same time addressing some major societal challenges and demands in the field of nature, soil, water, ecosystem and climate change.

The Ministry strives towards a transition to circular nature-based agriculture by 2030. This means generating as little waste as possible and keeping emissions of harmful substances and losses of resources and of end products to a minimum.

Technology and innovations support circular principles, such as precision agriculture, sensor technology, waste reduction & bringing waste to value, emissions reduction, animal welfare, and saline agriculture.

We believe that agriculture holds an important key to further improvement of natural value in the Netherlands, but the agrofood sector can only achieve this if the entire system and all its participants cooperate, including consumers. Consumers also have a role to play in circular agriculture. It is important that

they know that food production has a major impact on our living environment and that they can opt for circular products.

The international dimension plays an important role in developing circular agriculture. Markets are international and circular systems can extend across national borders as well.

The Netherlands wish to cooperate with foreign entities to learn about best practices and make circular agriculture the global standard. The Ministry of Agriculture, Nature and Food Quality and the network of Agricultural Counsellors are looking for foreign partners that could play a role in making our agriculture more circular.

Are you that partner, who has interesting ideas on how to reduce waste, emissions and losses and to realise a circular agriculture? We would like to get in touch with you to learn to know your ideas and initiatives!

Please contact the Agrofood Section of the Embassy of the Netherlands in France at [PAR-LNV@minbuza.nl](mailto:PAR-LNV@minbuza.nl)

The vision 'Agriculture, nature and food: valuable and connected' is also available in English and French:  
<https://www.government.nl/ministries/ministry-of-agriculture-nature-and-food-quality/vision-anf>



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Did you know?  
The Netherlands is one of the world's  
Largest Exporters  
of  
Agricultural Products





SIZE DOESN'T  
MATTER



KROM  
KOMMER

We consistently concluded that the only way for us to secure the future of our food supplies is to make the transition to circular agriculture. We must prevent soil, water and raw materials from becoming exhausted and the temperature on our planet from rising to unacceptable levels.

## The Netherlands in transition to a circular economy

Dutch farming, horticulture and fisheries are continually innovating, making our country a global leader in these sectors. A leading position, such as we currently hold, goes hand in hand with responsibility for the future of agro-food production.

Last year the Ministry of Agriculture, Nature and Food Quality has had many conversations and discussions with all kinds of stakeholders. The results of these discussions have been included in a vision called 'Agriculture, nature and food: valuable and connected. The Netherlands as a leader in circular agriculture' which was published in September 2018.

We consistently concluded that the only way for us to secure the future of our food supplies is to make the transition to circular agriculture. We must prevent soil, water and raw materials from becoming exhausted and the temperature on our planet from rising to unacceptable levels. Circular agriculture provides an inevitable and conclusive solution to these issues.

The theme of the 2019 edition of the Holland Culinary House at SIRHA is 'circular economy' and supports our aim to become leader in circular agriculture. In this dynamic and inviting Holland pavilion you will find some interesting examples of responsible agro-food products as well as innovative concepts that bring together quality, flavour and sustainability.

I hope these concepts will inspire many visitors to the Holland Culinary House. Because the key to success lies in creating links and interaction between all parties who play a role in the transition to circular agriculture, not only in the Netherlands, but also in France and in other parts of the world.

**Marjolijn Sonnema**

Vice Minister of Agriculture, Nature and Food Quality

The theme of the 2019 edition of the Holland Culinary House is circular economy. We show you some inspiring initiatives that contribute to circular agrofood production and reduction of food waste.

## Welcome to the Holland Culinary House!

I am delighted that the Netherlands is present again with the Holland Culinary House at the international food service and catering exhibition SIRHA in Lyon.

The theme of the 2019 edition of the Holland Culinary House is circular economy. We show you some inspiring initiatives that contribute to circular agrofood production and reduction of food waste. Examples are the Dutch Weed Burger and Instock, whose representatives will give a lunch presentation on Monday 28 January and Tuesday 29 January respectively.

As you can see the Holland Culinary House is a dynamic and inviting Holland pavilion where Dutch producers and exporters can exhibit high quality agrofood (related) products.

The Holland pavilion includes a kitchen island where master chef Marco Poldervaart of restaurant 't Havenmantsje in Harlingen in the northern province of Friesland prepares delicious dishes. We are proud of the latest culinary developments in the Netherlands and can't wait to share some hidden treasures with you.

The Holland Culinary House is an open pavilion where you can meet & greet, network, taste, promote your products and exchange ideas.

Let me take the opportunity to introduce to you the Agricultural Counsellors' network. The network of Agricultural Counsellors of the Ministry of Agriculture, Nature and Food Quality supports Dutch companies in the agrofood sector with doing business abroad. We furthermore promote Dutch knowledge, technology and innovative concepts and aim to connect Dutch companies, institutes and organisations to foreign partners. Together we strive for a sustainable and circular agrofood production.

I hope the Holland Culinary House will inspire you and encourage you to cooperate with Dutch partners!

**Cindy Heijdra**

Agricultural Counselor of the Ministry of Agriculture, Nature and Food Quality at the Embassy of the Netherlands in Paris

I hope the Holland Culinary House will inspire you and encourage you to cooperate with Dutch partners!



Jill Paat of Instock will host a tasty lunch presentation on Tuesday the 29th of January in the Holland Culinary House

Instock is an initiative launched by four former supermarket employees where food waste literally serves its turn. In the three Instock restaurants, chefs use products that would usually be thrown away.

## Instock: where food waste serves its turn

Instock has been dedicated to eliminating food waste since 2014. They do this by collecting products from fishmongers, meat packaging companies, growers and supermarkets. These products include fruit or vegetables that have a small cosmetic flaw, one-day-old bread, or surplus meat and fish.

Worldwide, we waste 1.3 billion tonnes of food per year. The hospitality industry is responsible for 5% of this waste, while 13% comes from suppliers, 2% from retailers, and 15% from households. In the space of four years, Instock has saved 600,000 kilograms of food.

### 80%

The chefs at the Instock restaurants in The Hague, Utrecht, and Amsterdam use the collected ingredients to prepare dishes for breakfast, lunch, and dinner. About 80% of the items on the menu are made with this rescued food, such as the soup of the day, a pickled potato salad, and Indonesian rooster.

The staff of Instock also travel across the country with a food truck to cater at various events. They have created their own products for sale such as their Pieper beer, Bammetjes beer, and granola. Each of these are made from rescued

food. Pieper beer is made from rescued potatoes, Bammetjes beer from rescued bread, and the granola is made from brewer's grain leftover from the beer brewing process. These products also feature on the menus of the restaurants and are available for purchase to consumers and other chefs.

### Zero-waste cooking

Instock uses teaching packages, workshops, and cooking books such as Circular Chefs to inspire Dutch chefs and consumers to start cooking and eating according to a zero-waste principle. This teaches them to create vegan dishes with seasonal vegetables, to use the meat of male animals, using products from nose to tail or from peel to seed, and to preserve food, so that nothing goes to waste.

In 2017, Instock opened its own Food Rescue Centre where they collect and sort unsold food products with a focus on vegetables and fruit. Their online store allows everyone to purchase according to the principles of the circular economy and is intended to serve restaurants and catering companies. The project is currently still in its pilot phase, but plans for expansion are already in place.

[www.instock.nl](http://www.instock.nl)



One of the founders and current managing director of the Dutch Weed Burger is Mark Kulsdom. He is connected to the Green Protein Alliance, The Protein Cluster and Social Enterprise NL.

THE **DUTCH**  
WEEDBURGER



## The Dutch Weed Burger

The Dutch Weed Burger is an Amsterdam based plant based food company, with a focus on foodservice. Their mission is to make plant based foods mainstream and they do this by enriching their burgers, hotdogs and other products with seaweed and micro-algae. They are pioneers and first to market with these new resources, that can be called sustainable and regenerative, because of the low/ no impact of its cultivation. Apart from that they provide a nutrient-richness to their food concepts, which are inspired by traditional New York street food, like burgers and dogs.

The company is a spin-off of a documentary on vegan food, that its founders shot in 2012. They initially started in the food truck scene and grew their business from there. In 2017 they opened their first Weed Burger Joint in Amsterdam. The company is market leader in the seaweed/street food sector in the Netherlands and has inspired many entrepreneurs and restaurants to follow their example, thus adding a lot of value to the protein transition. Mark Kulsdom, one of the founders and current managing director, is connected

to the Green Protein Alliance, The Protein Cluster and Social Enterprise NL. His unusual background as a cultural historian, Environmental and Animal Rights activism and documentary filmmaking, gives his ideas on doing business an innovative element that is essential in today's world of changing the business game...

Mark will be a speaker at the Holland Culinary House on Monday the 28th of January during lunch, after which his burger concept will be served to the lucky ones!



wakame | dulce



zeesla | kombu

**Saturday 26/01**

- 09.30 - 11.30 Live cooking demonstrations  
 11.30 - 13.00 Preparation for circular networking lunch by Marco Poldervaart  
 13.00 - 14.30 Networking lunch  
 15.00 - 16.00 Live cooking demonstrations  
 17.00 - 18.00 Meet with your network!

**Sunday 27/01**

- 09.30 - 11.30 Live cooking demonstrations  
 11.30 - 13.00 Preparation for circular networking lunch by Marco Poldervaart  
 13.00 - 14.30 Networking lunch  
 15.00 - 16.00 Live cooking demonstrations  
 17.00 - 18.00 Meet with your network!

**Monday 28/01**

- 09.30 - 11.30 Live cooking demonstrations  
 11.30 - 13.00 Preparation for circular networking lunch by Marco Poldervaart  
 13.00 - 14.30 Lunch presentation by Mark Kulsdom of the Dutch Weed Burger  
 15.00 - 16.00 Live cooking demonstrations  
 17.00 - 18.00 Meet with your network!

**Tuesday 29/01**

- 09.30 - 11.30 Live cooking demonstrations  
 11.30 - 13.00 Preparation for circular networking lunch by Marco Poldervaart  
 13.00 - 14.30 Lunch presentation by Jill Paat of Instock  
 15.00 - 16.00 Live cooking demonstrations  
 17.00 - 18.00 Meet with your network!

**Wednesday 30/01**

- 09.30 - 11.30 Live cooking demonstrations  
 11.30 - 13.00 Preparation for circular networking lunch by Marco Poldervaart  
 13.00 - 14.30 Lunch presentation by Jill Paat of Instock  
 15.00 - 16.00 Live cooking demonstrations  
 17.00 - 18.00 Meet with your network!

**Light winter carrot pancake**

Ingredients (for 4 persons)  
 Preparation (± 50 minutes)

1kg carrots	500g sugar
1 t-spoon baking powder	20 grapes
2 eggs	50ml olive oil
90g flour	1 tablespoon red wine vinegar
Salt	vinegar
Pinch of brown spiced biscuit spices	1/2 garlic clove
500ml natural vinegar	Bunch of parsley
	Bunch of coriander

**Recipe** Light winter carrot pancake**Pickled carrots and grapes (±24 hours in advance)**

Peel the carrots and save the shells separately in a pan with water. Grate 250 g carrots, halve the grapes and set aside. Mix 500 ml water, sugar and natural vinegar in a pot and bring to a boil. The sweet and sour pickle is ready when the sugar is dissolved. Add a bit of the pickle on top of the grapes and peeled carrots until they are all covered and let them cool in the fridge.

**Carrot mash (±24 hours in advance)**  
 Fry the carrot shells at 140 degrees until they stop bubbling. Place

them on kitchen paper and sprinkle with a dash of salt.

Cut the leftover carrots into pieces and cook until soft. Save a bit of the cooking liquid. Drain the carrots and mix them while they are warm in a blender into a smooth cream. Set 250 g aside for the pancakes. Add some sweet and sour pickle to the remaining cream to taste, keep in the fridge.

**Chimichurri (±5 min)**  
 Combine 50 ml olive oil, coriander, parsley, 1 tablespoon red wine vinegar and 1/2 garlic clove in a food processor. Turn on until a mass develops.

**Pancakes (±45 minutes)**

Use the 250 g carrot mash and mix it with 1 teaspoon of baking powder and 90 g sifted flour.

Beat the eggs until airy peaks occur. Spatulate carefully through the carrot mash and add the brown spiced biscuit spices.

Ladle the carrot mash into a medium heated frying pan. Use an (ice) spoon to portion. Cook the pancakes until they are golden-brown. Turn the heat lower to make sure they cook on the inside.

Serve the pancakes with your cheerful garnish.



## Omnivore Paris

10 – 12 March 2019

the Netherlands is  
hosting country!

Omnivore offers the Dutch provinces, regions, cities and agro food companies the ideal platform to present themselves to the trendsetting French market. Because there is so much to see and taste, the magazine 'Tempting and Surprising: Naturally Dutch' on the occasion of festival Omnivore has been published.

# Omnivore

From 10 to 12 March 2019, the Netherlands will be hosting country at the Omnivore culinary festival in Paris. We will seduce chefs and foodies with our Dutch quality products, passion and culinary trends under the theme of 'Tempting and Surprising: Naturally Dutch!' Visitors are influential foodies, professional –and hobby cooks, bartenders, food journalists, bloggers and vloggers.

In the French capital, the Netherlands will prove itself as a surprising, unexpected and attracting destination for innovative quality products and unique culinary experiences.

Omnivore offers the Dutch provinces, regions, cities and agrofood companies the ideal platform to present themselves to the trendsetting French market. Because there is so much to see and taste, the magazine 'Tempting and Surprising: Naturally Dutch' on the occasion of festival Omnivore has been published. This magazine will include several food innovations and trends, such as sea vegetables, 'bloody herring' and

mushrooms grown on coffee grounds. These Dutch innovations show our drive for progress, improvement and sustainability.

The program of Omnivore will take place in Maison de la Mutualité, in the heart of Paris. Three Dutch chefs have been selected to give a live cooking demonstration in the auditorium (la grande scène): Joris Bijdendijk of restaurant Rijks in Amsterdam, Syrco Bakker of restaurant Pure C in Cadzand and Thijs Meliefste of restaurant Meliefste in Wolphaartsdijk. Next to this, there will be an exposition space and a pop up dinner for 80 guests will be organised and cooked by Dutch chefs.

You do not want to miss out on this festival! Tickets will be sold from the 4th of February on [www.omnivore.com](http://www.omnivore.com)

# Team NL Bocuse d'Or the Netherlands

The world final about the Bocuse d'Or will take place at the SIRHA in Lyon. In total, 24 teams from countries around the world will battle for the award.

Every two years, the heart of the SIRHA trade exhibition beats to the beat of the final of the prestigious Bocuse d'Or contest. After many months of preparations, 24 of the most promising chefs in the world will experience two days of intense competition during which they will have to give their very best in order to try and win the most beautiful trophy in the world of gastronomy.

Before taking part in the final the participants had first to earn their qualification via continental selection events (Bocuse d'Or Europe, Bocuse d'Or Asia Pacific and Bocuse

d'Or Latin America, and for the first time Bocuse d'Or Africa), individual qualifications or by being attributed one of the wildcards. This final test will reveal to the world the best talents in culinary arts from all over the planet.

The Dutch talent team consists of Chef Lars Drost, commis Mike Klaasen (both from restaurant Ciel Bleu \*\*) and coach Jan Smink. The team is supported by Bocuse d'Or Nederland, the Dutch organisation that facilitates participation in this prestigious contest. Master chef Jonnie Boer (\*\*\*) Michelin) is the chairman of Bocuse d'Or Nederland. The board consists of three other master chefs André van Doorn, Jan Smink and Marco Poldervaart, who will be the chef at the Holland Culinary House 2019.



## 'If you do something, do it right'



A little over a year ago I visited a fair with my children. When we passed a candy frame, my son asked what those long pink things were, who were there in great amounts in pots. "Those are sour candy canes", I said and after little insistence I bought three, one for each.

"How do they make sour candy canes dad, and why are they called that?", my daughter asked. "Because they are not sour!"

Back home I could think of nothing else. Since I share my love for this profession with my children, I felt a bit stupid, as I didn't know the answer. That evening I went browsing the internet and books and the next day I tried to make sour candy canes.

Typically me is, I think, that I can never learn enough or know enough about the work I do. Not only of the preparation of the professional kitchen, but also of the day-to-day cooking. This is where so many new approaches and challenges lie.

The dynamics of cooking with the ongoing learning process, are things I will never get bored of. Things like combination, flavor takeover, proportions and developments are to me like a book is to a writer.

A good writer can intrigue and fascinate people, and always finds new angles of approach. All this, he has to translate into an interesting and creative story. This with the means he has at his disposal: his mind and paper. With the hope of writing a bestseller.

By constantly innovating and creating with the resources I have available, I hope to do the same. By reflecting on everyday things, deforming or even embellishing them, I try to captivate people and show how dynamic the culinary process is.

Looking back at the moment of silence at my table after that first bite; those big eyes and the silent joy. That for me is the review of the reader. Hoping they will share my book with friends. And understand the story I am trying to tell.

Also during the guidance of my staff, we often come to the most wonderful ideas and findings. The way they learn from me, I also learn from them and I will never feel too good for it.

Cooking for me is not a calling, but a final destination. It is an abstract place in which I hope to spend my professional life as a student.

## Participants Holland Culinary House

**Chaud Devant Chefwear**

Hall 2.1 Stand M34



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1096 AK Amsterdam

The Netherlands

T: +31 20 494 1930

Contact person:

Willem Frederiks

E: info@chauddevant.com

**Fruit Life**

Hall 2.1 Stand M34



Transito 1

6909 DA Babberich

The Netherlands

T: +31 316 248 510

Contact person:

D. van Es

E: dirk@fruitlife.nl

Producer of frozen fruitpuree and IQF fruits.  
FRUITS ALL THE YEAR ROUND!

Fruit Life is the brand of Van Es Foods International (since 1971). Fruit Life is the brand in frozen fruit and fruit purees for patissiers, (pastry) bakers, ice cream makers, salad makers, catering establishments, caterers and industrial users.

In our own cold store in Babberich(NL) we stock more than 36 kinds of fruit and 65 varieties of fruit purees.

Because frozen fruits and fruit purees are not seasonal, you can make the most delicious and beautiful creations at any time of the year, from cakes to smoothies.

**Our vision:**

Through our long-standing relationships with our growers, we can supply you with fruit of a distinctive quality. Our distinctive character results in Fruit Life being offered as an A-brand in the market.



## Nina Bakery Europe

Hall 2.1 Stand M34



Derde Bolvennerweg 1 Contact person:  
6102 RM Echt Marlies Wolters  
The Netherlands E: marlies.wolters@ninabakery.eu  
T: +31 475 481 998 M: +31 613 040 812  
F: +31 475 537 858

In 1936, Nasri Nehmeh founded Nina Bakery in Haifa-Palestine. Nowadays, the second generation Nehmehs run the bakery in Israel. They still proudly use the pure family recipe from their father. All of the pita bread is created with all-natural ingredients: flour, water, salt, yeast and fibers. The pitas are baked in the stone oven in Haifa. They are supplied deep-frozen to the European customers, which ensures optimal preservation of taste. After defrosting, they are ready to use.

Nina Bakery Europe is located in Echt (The Netherlands). From the European headquarters, Marlies Wolters and her team supply the entire European market.

Nina Bakery offers a wide assortment, ranging from small pitas such as the One Bites and cocktail pitas to XL pitas (18 cm Ø). Next to the round pitas, oval and oblong pitas and Nina Sticks (seasoned breadsticks) are available as well.

## One Way Plastics

Hall 2.1 Stand M34



Everdenberg 95 Contact person:  
4902 TT Oosterhout Marten Gegenwarth  
The Netherlands E: marten@onewayplastics.nl  
T: +31 162 42 05 00 M: +31 6 556 896 58  
W: onewayplastics.nl

One Way Plastics is the leading producer of premium disposable piping bags. With the state of the art production facility in the Netherlands, worldwide pastry- bakery- and food service segments are served in over 60 countries.

The patented multilayered One Way Plastics piping bag has proven itself to be a very reliable kitchen tool. Four separate layers of premium raw materials, including the unique outer **Comfort** layer, provide an extreme firm grip, even with wet- or greasy hands.

One Way Plastics' piping bags link ease of use with improved food safety and is, by definition, a hundred percent recyclable. The company is certified for food approvals according to the European and American directives as well as the BRC standard.

## Economic Cluster/Agrofood Section

Hall 2.1 Stand M34



Kingdom of the Netherlands

Embassy of the Contact:  
Netherlands in France T: +33 1 40 62 33 53  
7 rue Eblé E: par-lnv@minbuza.nl  
75007, Paris  
France

The French market is an evolved market in which specific information and services are essential. With the correct approach, knowledge of sectors and understanding of French regions, Dutch businesses have been successful on the French market for years. France offers ample interesting opportunities for cooperation and business in many fields, such as circular economy, agrofood, innovation, trade and investment, infrastructure, water and climate. Opportunities are there for the taking, this is where the Economic Network France offers support. This broad network with contact points at the Embassy the Netherlands in Paris and the Netherlands Business Support Offices (NBSO) in Lyon and Nantes offers expertise in different fields, including:

- Agrofood, horticulture and fisheries (par-lnv@minbuza.nl)
- Trade and investments (par-trade@minbuza.nl)
- Innovation, technology and science (par-ea@minbuza.nl)
- Infrastructure and water management (par-va@minbuza.nl)

For more information about the team, please go to:  
<https://www.nederlandwereldwijd.nl/landen/frankrijk/over-ons/ambassade-parijs-wie-zijn-wij/afdeling-economisch-cluster>

# HOLLAND CULINARY HOUSE

SIRHA  
Lyon

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## Dutch participants Holland Culinary House

Chaud Devant Chefwear	Hall 2.1 Stand M34
Economic Cluster/Agrofood Section	Hall 2.1 Stand M34
Fruit Life	Hall 2.1 Stand M34
Nina Bakery Europe	Hall 2.1 Stand M34
One Way Plastics	Hall 2.1 Stand M34

## Dutch participants at the SIRHA

BAKON Food Equipment	4 E 78
Chaud Devant Chefwear	2.1 M 34
CNB Enterprises BV	7 C 02
Chungjungone	G 2A 26
Dobla	4 D 24
Farm Frites International B.V.	3 E 117
Friesland Campina – Lattiz	7 B 92
Fruitlife	2.1 M 34
Fruity Pack	3 E 54
Hendi Food Services Equipment	6 C 92
Henkelman	5 E 100
Heuschen & Schrouff O.F.T. BV	3 D 141
Koppert Cress	2.1 N 67
Luiten Food	2.2 L 114
Nina Bakery Europe	2.1 M 34
NMK Esbaco	4 B 137
One Way Plastics B.V.	2.1 M 34
PEKA Kroef B.V.	3 C 84
Chicopee	5 C 27
Salud Foodgroup Europe BV	3 D 143
Scelta Mushrooms	3 B 136
Trangs Group Europe	2.2 H 131
VanDrie Group	2.2 J 108
Vitelco BV	2.2 J 128

SIRHA 26/01 2019  
Lyon 30/01

HOLLAND  
CULINARY  
HOUSE

free  
thinking  
space!

COLOPHON

Holland Culinary House is realised by the Agrofood Section of the Ministry of Agriculture, Nature and Food Quality at the Embassy of the Netherlands in France.

Agrofood section at the Embassy of the Netherlands in France

'The network of Agricultural Counsellors and their teams support Dutch agrofood companies with doing business abroad'

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E-mail: [par-Inv@minbuza.nl](mailto:par-Inv@minbuza.nl)

Twitter: @AgriParijs

Website: [Agroberichtenbuitenland.nl/frankrijk](http://Agroberichtenbuitenland.nl/frankrijk)

The Holland Culinary House pavilion is designed with sustainable materials and is produced for multi-year use. This is the third year the HCH-pavilion is used.

This booklet is printed on double-sided silk ironed paper and has a FSC quality mark.

Content booklet: Pien Nolst Trenité & Liesbeth Vreeswijk

Design pavilion/booklet: [ArthurMeyer.nl](http://ArthurMeyer.nl)

Realisation pavilion: [Emilio.nl](http://Emilio.nl)

Organisation pavilion: Agrofood Section in cooperation with [Matchplus.nl](http://Matchplus.nl)

Print booklet: [Spijkerenco.nl](http://Spijkerenco.nl)

Tekst Instock: Bianca Roemaat

Photo credits: RVO, Instock, the Dutch Weed Burger, S. Liban, Bocuse d'Or, M. Poldervaart



COLOPHON

**Holland Culinary House is realised by the Agrofood Section of the Ministry of Agriculture, Nature and Food Quality at the Embassy of the Netherlands in France.**

**Agrofood section at the Embassy of the Netherlands in France**

**'The network of Agricultural Counsellors and their teams support Dutch agrofood companies with doing business abroad'**

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**Website: [Agroberichtenbuitenland.nl/frankrijk](http://Agroberichtenbuitenland.nl/frankrijk)**

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