



Food
Solutions
For Better



**Gourmania is a leading
Australian producer of premium food products.**

**We are driven to deliver better outcomes - around quality,
convenience, innovation and health.**

**Working collaboratively, we tailor products to meet the
unique needs of our customers in Australia
and around the world.**

**Put simply, we offer
end-to-end food manufacturing solutions
that are better.**



Gourmania is proud to be a 100% Australian-owned and operated company with over 30 years expertise as a food producer and contract manufacturer.

With a talented team of chefs and food industry professionals, Gourmania creates a wide range of component food products and ready-to-eat meals for food service, manufacturing and retail customers.

We focus on quality and this begins by sourcing the best available raw produce and ingredients. We make the most of Australia's clean environment, pristine and abundant waters, and fertile farming/grazing lands; sourcing from other Australian producers wherever possible.

With a prime location in Bayswater, Western Australia (WA), our facility provides easy access to major freight and port facilities, with cost effective distribution options for our local, interstate and international customers.

At the forefront of food solutions

Gourmania is recognised for producing high quality products for the foodservice industry within Australia and internationally. Our stocks and broths are world-class and we are Australia's largest exporter of value-added natural seafood stock to Japan.

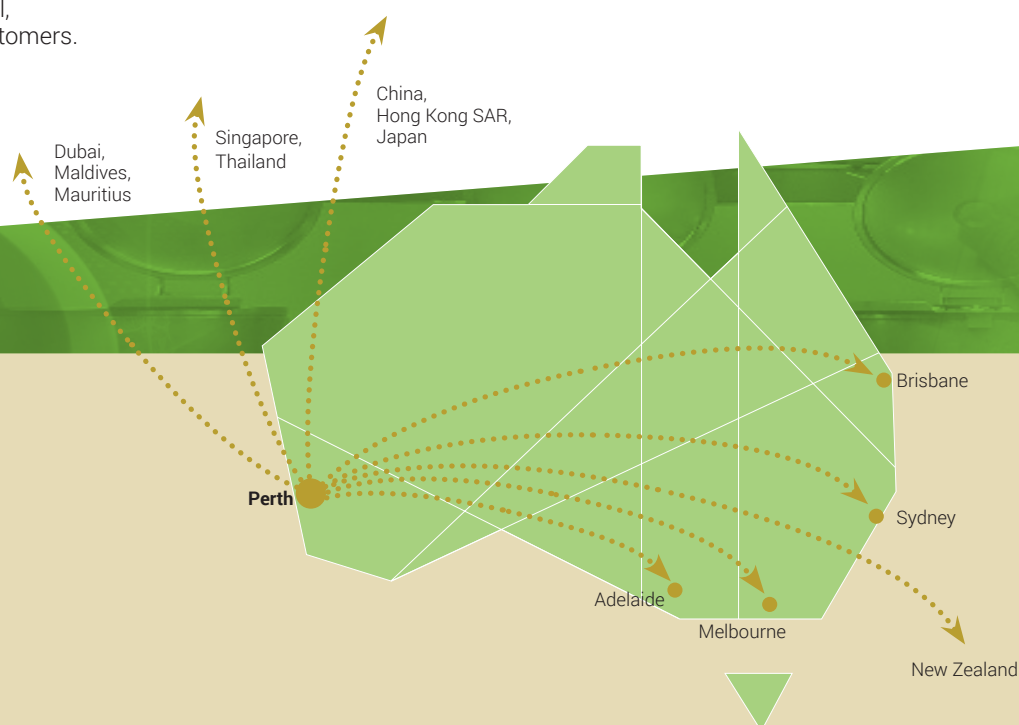
Gourmania has significant expertise in nutrition-based food. We are the largest contract supplier of prepared meals to WA's public healthcare network and a major food supplier to private hospitals and aged care facilities within Australia.

We are known for our excellence in food safety and rigorous quality control procedures – with our high-tech facility enabling full product traceability.

Broad coverage - Extensive reach

Customers segments:

- Airlines
- Health, hospitals and aged care
- Hospitality and event venues
- Hotels and resorts
- Multinational food producers and retailers
- Restaurants – National franchises, QSRs and cafes.



Our Core Services

GOURMANIA



Foodservice

We offer a diverse range of products that have been designed specifically for foodservice application, from premium natural seafood stocks through to soups, sauces, ready-to-use proteins and finished dishes. Clever utilisation of foodservice products into a menu can deliver significant benefits, including: greater convenience, lower labour/food costs, a reduced waste footprint, and being able to free-up valuable kitchen space/equipment.



Contract Manufacturing

Contract manufacturing is a significant part of Gourmania's operation. We can either replicate a proprietary recipe to manufacture on a customer's behalf, or collaborate to create something new. Whether the product is for foodservice, retail or export, our Contract Manufacturing Consultancy Team works quickly and efficiently – often moving from concept development to production within just a few months – providing the benefit of speed-to-market.



Nutrition Foods for Health and Aged Care

We produce dietary- and nutritionally-specific food products for Health and Aged Care customers within Australia. Working closely with Catering Facility Managers, Chefs, Speech Pathologists and Dietitians, we develop individual components, finished meals and complete menus. Our focus here is to produce dishes that are visually appealing, taste great and importantly, comply with nutritional standards.



Cold Storage and Logistics

We provide storage and logistics support to both our food customers and third party producers. Gourmania's facility incorporates: cold storage space with temperature controlled zones, a container loading/unloading dock with hydraulic lift, safe and easy access for heavy haulage, and computerised inventory management. We offer pallet storage through to pick 'n' pack services - with flexible terms and competitive rates.

Our Product Range

Delicious, abundant, flexible

Gourmania produces an extensive range of food components, finished dishes and ready-to-eat meals. Choose cook/chilled or frozen, across a variety of packaging sizes and formats.

Here is a 'taste' of our current selection...



Stocks & Broths

All natural seafood, beef, chicken and vegetable stocks and broths.

From base stocks to finished broths – produced to a set Brix level, consistency, clarity and flavour profile.



Sauces & Gravies

Wide range of finished sauces from classic Italian to contemporary Western and Asian-inspired options.

Variety of gravies - rich in colour, with good consistency and depth of flavour.

Our Production Capability



Forward focused - We employ leading-edge technologies to produce compelling food solutions for our customers.

Gourmania's production capabilities include:

- A purpose-built, state-of-the-art food manufacturing, storage and distribution facility – Completed in 2019.
- Full HACCP Accreditation, Halal Certification and AQIS Certification.
- Multiple temperature controlled environments – Capacity to offer fresh, chilled, frozen, and extended shelf-life products.
- A highly skilled and talented team of Chefs and kitchen staff who work closely with our in-house Foodservice, Nutrition, Quality Assurance and New Product Development professionals.
- An ongoing investment program around research and development - Employing technology, equipment and software to produce consistent, cost effective and value-added food products.



Soups

All natural, finished soups with great flavour combinations.

Broad selection from classic, thick and hearty protein-based recipes to silky-smooth vegetarian soups.



Meals & Meal Components

Ready-to-eat individual and family-sized meals, including dietary- and nutritionally-specific options.

Extensive range of tailor-made component products, including: vegetarian and protein wet dishes, egg/dairy products, and cooked vegetables/starches/pulses.



Value-added Products

Premium products designed to deliver on taste, finish quality and convenience. From slow-cooked, sous-vide and roasted meats through to creamy and nutritious purees.



Our Customer Commitment

Adding value - Exceeding expectations

What We Stand For	Customer Benefits
• Quality ingredients, preferably sourced from within Australia	> Premium food products that deliver a great taste profile.
• Committed to food safety, standards and quality control	> Meeting industry standards and compliance requirements.
• Customer focused	> Tailored products, flexibility, speed to market.
• Solutions oriented	> A collaborative approach, tangible benefits.
• Technology adopters	> Innovative products, a reduced footprint.

At Gourmania, we're excited to...

- Collaborate on your next big food idea.
- Deliver better food solutions.
- See you and your business succeed.



Contact us to discuss your latest food concept or product needs.

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