



From our soil to your soul





Chilled fries, cut and pre-fried

Frozen potato specialities, cut and pre-fried (fries, dices, slices, wedges, etc.)

Frozen mashed potatoes and mashed potato specialities



Dehydrated potato products (granules and flakes)



Frozen Hash Browns



Logistic partner for delivery of potatoes and transport of finished products in cooler and freezer trucks



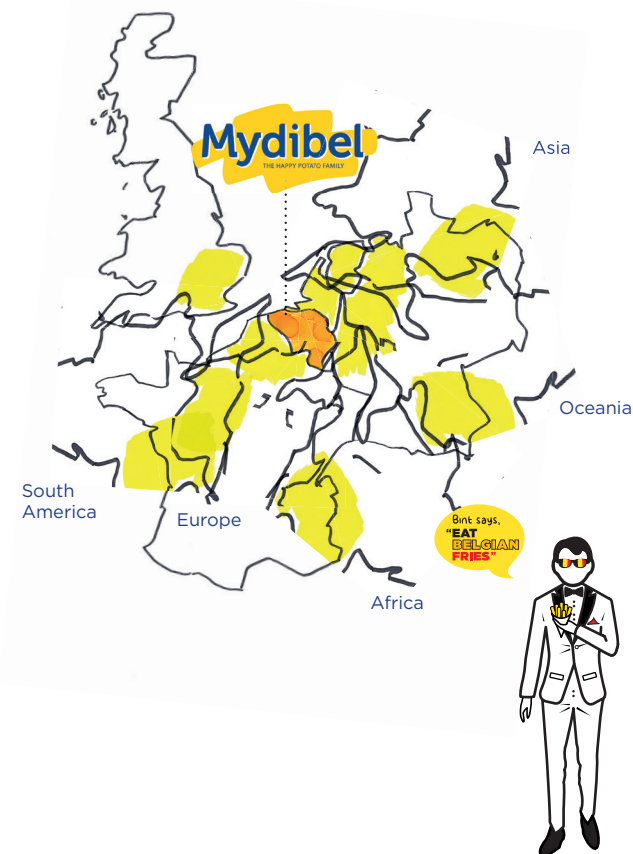
MYDIBEL

- Innovative family business
- Development, production and commercialisation of potato products
- 700,000 tons of potatoes per year are converted into 400,000 tons of finished products per year
- Own brands & private label
- Customers: food service, retail and industry
- +600 employees
- Worldwide export to more than 120 countries
- Agricultural activities with own agricultural machinery and 300ha tenant farms

Mydibel, in the middle of the best potato region

The European Potato Belt is one of the most important potato regions for potato products in the world. Belgium, the home of Mydibel, has everything that's needed to deliver top-class fries:

- 1 | Optimal climate (humidity, sun intensity, temperature...) and soil conditions.
- 2 | The rich potato tradition of our farmers guarantees experience and expertise.
- 3 | Professional, specialised cultivation with high yield per hectare.
- 4 | Many potato varieties with choice of early, half-late and late varieties.
- 5 | Constant innovation in every link of the potato chain.
- 6 | Lots of research, analyses, education and service within the potato sector.
- 7 | Intensive quality system with strict inspections in accordance with the strictest standards (food safety, environment, technological quality, sustainability, traceability, etc.).
- 8 | Central location and diverse transport possibilities guarantee quick service and flawless delivery.
- 9 | European 'yellow flesh' potatoes are the best choice for fries.
- 10 | Belgian chip stand culture is popular worldwide.



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Frozen Pre-fried Cut Potato Products

(-18 °C/-0.40 °F)

Shoestring
7/7 mm 1/4"



Classic
9/9 - 10/10 mm 3/8"



Tradition
11/11 - 12/12 mm 7/16"



Super
14/14 mm 9/16"



Steakhouse
10/20 mm



Crinkle Cut
12/12 mm 15/32"



Microwave
9/9 mm 3/8"



Potato Dippers



Premium Crunch
7/7 - 10/10 - 10/20 mm 1/4" - 3/8"



COATED

Cajun Fries
7/7 mm 1/4"



COATED

Chrono Fries
9/9 mm 3/8"



READY IN 90"

Potato Slices
6 mm 15/64"



Diced Potatoes
12/12/12 mm 15/32"



Skin on Wedges



Spicy Wedges



COATED



Frozen Hash Browns

(-18 °C/-0.40 °F)

My'Tiny Taters

± 8g/pc - Ø ± 22 mm - ↓ 26-30 mm



Hash Browns Round

± 30g/pc - Ø ± 55 mm - ↓ 17 mm



Hash Browns Oval

± 64g/pc - ± 94x70 mm - ↓ 13-14 mm



Hash Browns Patties

± 64g/pc - 70x100 mm- ↓ 13 mm



Hash Browns Triangle

± 42g/pc - ↓ 17 mm



Frozen Mashed Potato Specialities

(-18 °C/-0.40 °F)

Croquettes

± 25g/pc - 52/60 mm



Noisettes

± 7,5g/pc - Ø 25 mm



Duchesses

± 19,5g/p - 40 mm



My'Little Hearts

± 6-10g/pc



Mini Potato Waffles

± 16g/pc - 54x54x13 mm



Pommes Dauphine

± 14g/pc - Ø 35 mm



Premium Mash Potato

± 10g/p - L: ± 40 mm



Chilled Pre-fried Potato Fries

(0-4 °C/32-39 °F)

Pommes Allumettes
7/7 mm



Pommes Frites
9,5/9,5 mm



Pommes Frites Super
14/14 mm



Pommes Frites
Steakhouse 10/20 mm



Belgian Fries
Homemade Style



Dehydrated Potato Products

Potato Flakes

- Natural
- Potato Flakes
- Micro Potato Flakes
(with or without curcuma)
- Puree Complete

*We offer a varied range of specifications
for granules and flakes upon request.*



Catering packaging



Alu Pet-Met
Catering packaging



Paper bag
Industry packaging



Plastic (PE)
Industry packaging

Potato Granules

- Natural
- Puree Complete

