

EZY CHEF





EZY CHEF PTY LTD

CORPORATE PROFILE

OUR VISION

Since we incorporated in 2008, Ezy Chef has been very progressive in developing our strategy to achieve our company's vision and core competency.



We have a simple vision of “making a positive difference in people’s lives” through food.

The Ezy Chef brand is recognised for being Australian, texture modified leaders, and a preferred leading supplier to the hospital and Aged Care sector.

Since inception, we have grown exponentially with a passionate team that strive towards “*making a positive difference in peoples lives*”. Our DNA reads simply... 100% Pure; 100% Australian, Build strong relationships, Capitalise on experience, Take calculated risks, Be Independent, Nurture and fulfil a purpose, Control our destiny, Be frugal and hold the Vision.

In 2017 we moved into purpose built facility in Broadmeadows, a suburb 12kms north of Melbourne City, It is with great pride that the Ezy Chef team and I look forward to our exciting future.

Gavin Clifford

Managing Director

COMPANY BACKGROUND

Ezy Chef Pty Ltd was incorporated in Australia in 2008 with a core belief of establishing a company that value-added food into the Aged Care & Hospital sector.

Our directors worked with Food Science Australia (CSIRO) to develop shelf-stable texture modified vegetables. This early work along with a market acceptance study provided the directors with sufficient belief to move to product commercialisation and the subsequent establishment of a suitable food manufacturing facility in Victoria; Australia.

From humble beginnings at our initial factory in Laverton North, Ezy Chef's directors (with combined experience of > 130 years in the food industry) built on their core competence in developing a range of 100% Australian & Pure Vegetable Purees expanding into value added products such as Soups & Stocks, Fresh cuts, Blended Vegetables, Freeze Dried Powders, Sauces, Fruit Coulis and Toppings.

Proudly Australian, a majority of our processing equipment was purpose designed and built in Australia.

The continued growth of the business since its inception necessitated relocation to a purpose built manufacturing facility in Broadmeadows in 2017.

DIRECTORS BACKGROUND

Nick Thyssen

Nick comes with a wealth of business acumen and business development. He has owned and operated several businesses across the food sector from Farming through Manufacturing of fruit juices, fruit salads, vegetable salads, vegetable processing and dairy.



Nick is the secretary and chairman of the Ezy Chef Unit Trust board.

Gavin Clifford

Gavin possesses a strong operations and management skill-set having worked from shop floor through senior management whilst completing studies in Sciences, Business and Business Administration. Gavin has worked in and managed businesses within Packaging, Pet Food, Canned Food, Fresh cuts, Beverages, Fruit & Vegetable Processing. He brings a strong focus on financial control and management to Ezy Chef.



Gavin is the Managing Director of Ezy Chef Pty Ltd & Overseas the day to day and strategic direction of the business

DIRECTORS BACKGROUND

Marky Makalanda

Marky is a highly experienced professional with a rare and excellent blend of Food Technology and Engineering Management. He has worked closely with Nick Thyssen in building two successful businesses from the ground up. He has significant Quality Management and Operational experience in Canned Foods (including meat, vegetables and fruit), Beverages, Dairy, Fruit and Vegetable Processing.



Marky is the Operations Director of Ezy Chef, overseeing all areas of operations including Quality Management.

Domestic Sales

Roger Lazaro

Roger has culinary skills and worked as a Chef for most of his working career. He has worked at various levels and managed large kitchens in Australia and overseas. He has a passionate approach and easy going nature, can hold a conversation with Chefs at various levels and draws from a network of cooking experts across a range of industries.



Roger is Sales Manager for domestic sales and looks after Industrial, Food Service, HORECA, Hospitals and Aged Care

KEY TEAM PERSONNEL

Export Sales

Neil Offner

Neil Offner brings extensive food and agriculture experience to Ezy Chef, having grown up on a Queensland sheep / grain farm and with a career spanning roles in government (Commonwealth and State) export management with a statutory marketing authority and over 15 years commercial sales and management roles in the fresh produce industry.



Neil has commercial experience across all elements of the food export supply chain and supports and guides Ezy Chef with all things Export.

Quality & Operations

Gordon Quan

Gordon possesses a strong quality management skill set having worked with large corporations from laboratory through senior management completing studies in Food Technology. Gordon has worked in and managed the quality departments within Dry Ingredients, Beverages (Alcoholic and Non-Alcoholic), Fruit & Vegetable Processing. He brings a strong focus on quality control and management to Ezy Chef.



Gordon is Quality & Operations Manager at Ezy Chef and oversees the end to end operations within the factory.

COMPANY CAPABILITIES

Ezy Chef Pty Ltd, has over its short working history... Designed, Built, Commissioned and Operate a range of equipment specifically sourced in Australia. We are a proud Australian company with strong supply relationships with Growers / Producers, Packers and Market Agents.

Australia has enviable pristine and fertile farms making its produce a superior fresh offering that smells, looks & tastes better.

Texture Modified Vegetables

Vegetable Puree's

Ezy Chef uses 100% Australian produce to process a range of PURE vegetable puree's from Leafy to Hard produce.



Vegetable Puree Seasoned Blends

Ezy Chef has the capability to process blends and proudly support the airline, Industrial, Hospital, Aged Care and Food Service markets with seasoned vegetable puree / mash that are “ready to Eat”.



COMPANY CAPABILITIES

Texture Modified Vegetables

Vegetable Fresh Cuts

Ezy Chef has the capability to process (sanitise, peel, cut and pack) hard produce fresh cuts into the retail, industrial and food service markets.



Vegetable Soups

Ezy Chef manufacture a range of Frozen, Chilled and Aseptic “heat and Serve” soups into the Hospital, Aged Care and Food Service markets.



COMPANY CAPABILITIES

Fruit Coulis & Toppings

Using a blend of Australian & Imported Fruits, Ezy Chef manufacture a range of Fruit Coulis and Toppings into the Hospital, Aged Care, Industrial & Food Service markets.



COMPANY CAPABILITIES

Aseptic & Shelf Stable Products

Using Australian designed and built UHT processing and filling, Ezy Chef manufacture a range of Puree and Blends in Bulk Aseptic and , spout pouch offering into industrial, retail and food service markets..



Freeze Dried Puree Products

Using Australian designed and built Freeze Driers in a partners facility, Ezy Chef manufacture a range of Puree that is Freeze Dried and sold in Bulk and pouch offering into industrial, retail and food service markets..



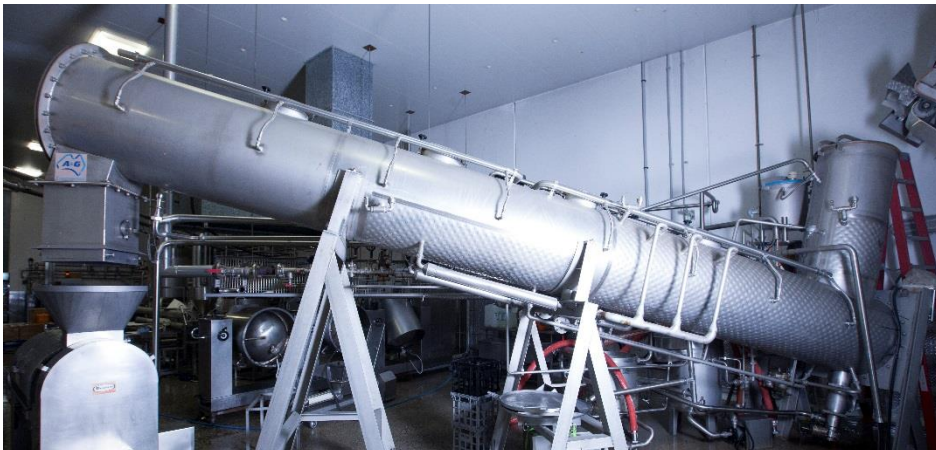
COMPANY CAPABILITIES

Our purpose built factory involves a methodical purpose built process involving...

- Receiving produce from approved Growers
- Storing and Washing produce



- Preparing produce (cutting) prior to cooking
- Cooking & draining through our in-line cooker



COMPANY CAPABILITIES

- Puree & filtering the cooked vegetables



- Chilling the filtered Puree



COMPANY CAPABILITIES

- Filling & Packing



- Puree can also be sent through our Aseptic processor and filled Aseptically.



INNOVATION & NEW PRODUCT DEVELOPMENT

With an eye on the future, Ezy Chef is constantly at work in our kitchen developing New and exciting products in line with our DNA.



We have a passion to “Making a Positive Difference” and each new product we launch is done with intuitive excellence.



OUR MISSION

Ezy Chef, your Puree specialist! To our business partners we are committed to being the best at what we do... To our customers, we are dedicated to educate and help them expand their imagination in the use of our Puree products.



"Making a positive difference in people's lives..."

OUR VALUES

Specialist

Sincerity

Dedication

Creativity

Trustworthiness

Making a positive difference

Respectful of our Customers

Focus & commitment to Safety

Being an ethical corporate citizen

