



co creative foodlab
&
food incubator



foodlabproef



proefcocreates

www.proef.club

Who am I?





foodlab

The Lab



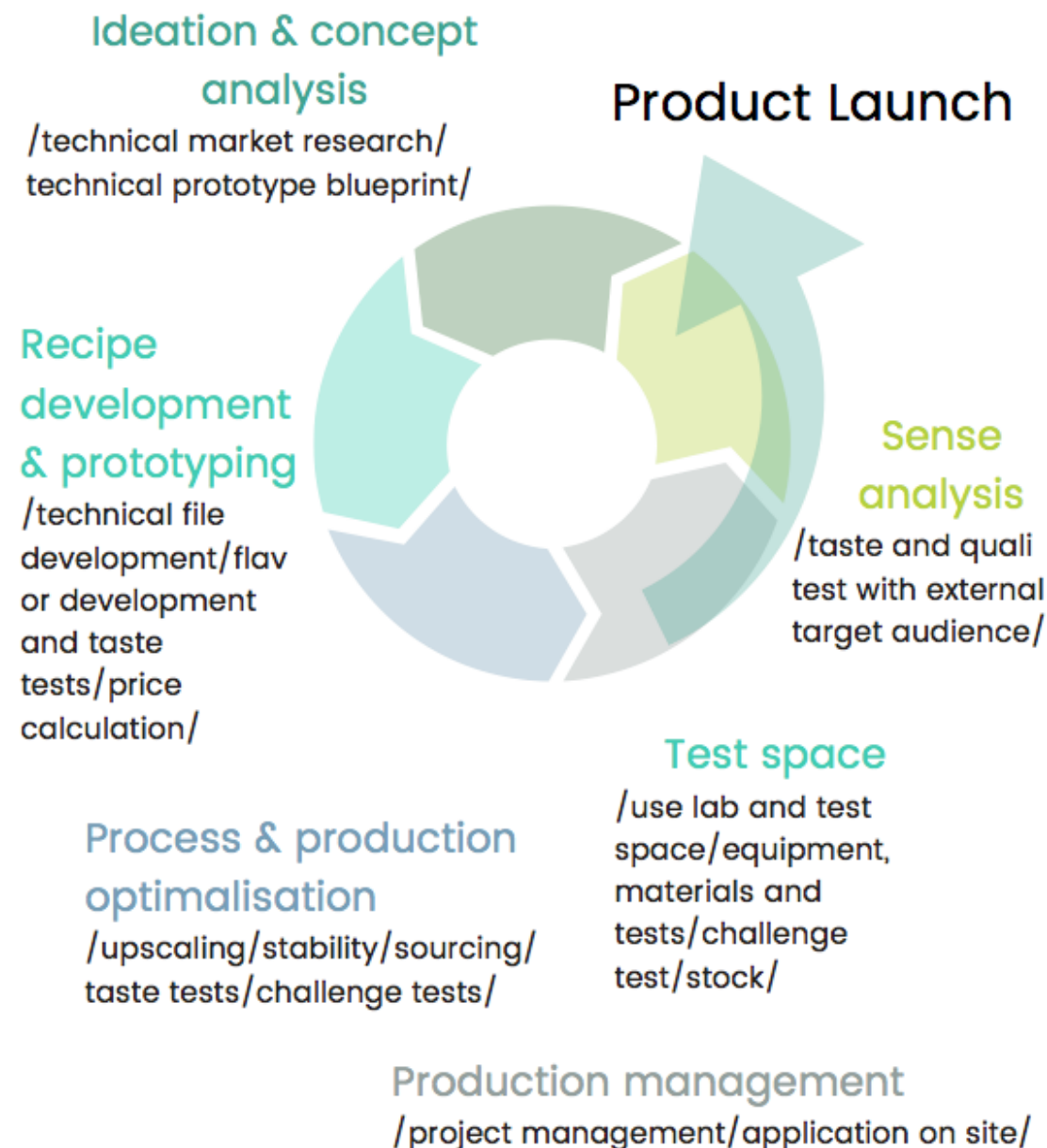
01 WORKSHOP

Both your R&D team and marketing department can discover and get to know our lab during a demo or workshop. We give a tour and immerse you in our food lab.

02 PRODUCT DEVELOPMENT

We work based on a one-stop shop approach in different phases that often run in parallel, including the following iterative process.

Concrete Deals



OUR ECO-SYSTEM

Within the lab we connect 4 groups that cross-pollinate each other and fuel the lab with ideas, ingredients, new flavors, technology, techniques & trends.

The connection of these groups provides us with a unique holistic approach on food innovation.

Terroir



Chefs & Bartenders
/flavor/taste/creativity/



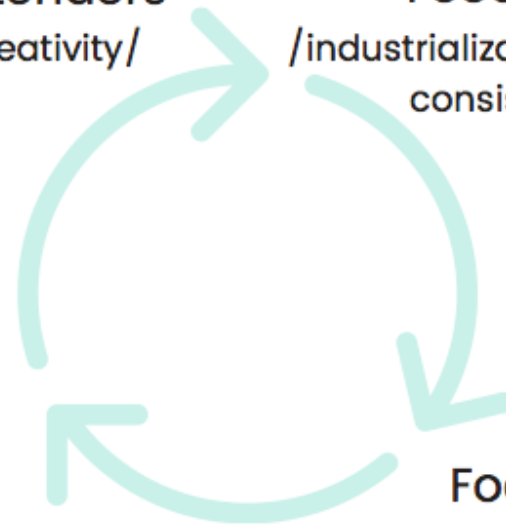
Food companies
/industrialization/upscaling/
consistency/stability/
ingredients/



Scientists
/technology/knowledge/
innovation/expertise/



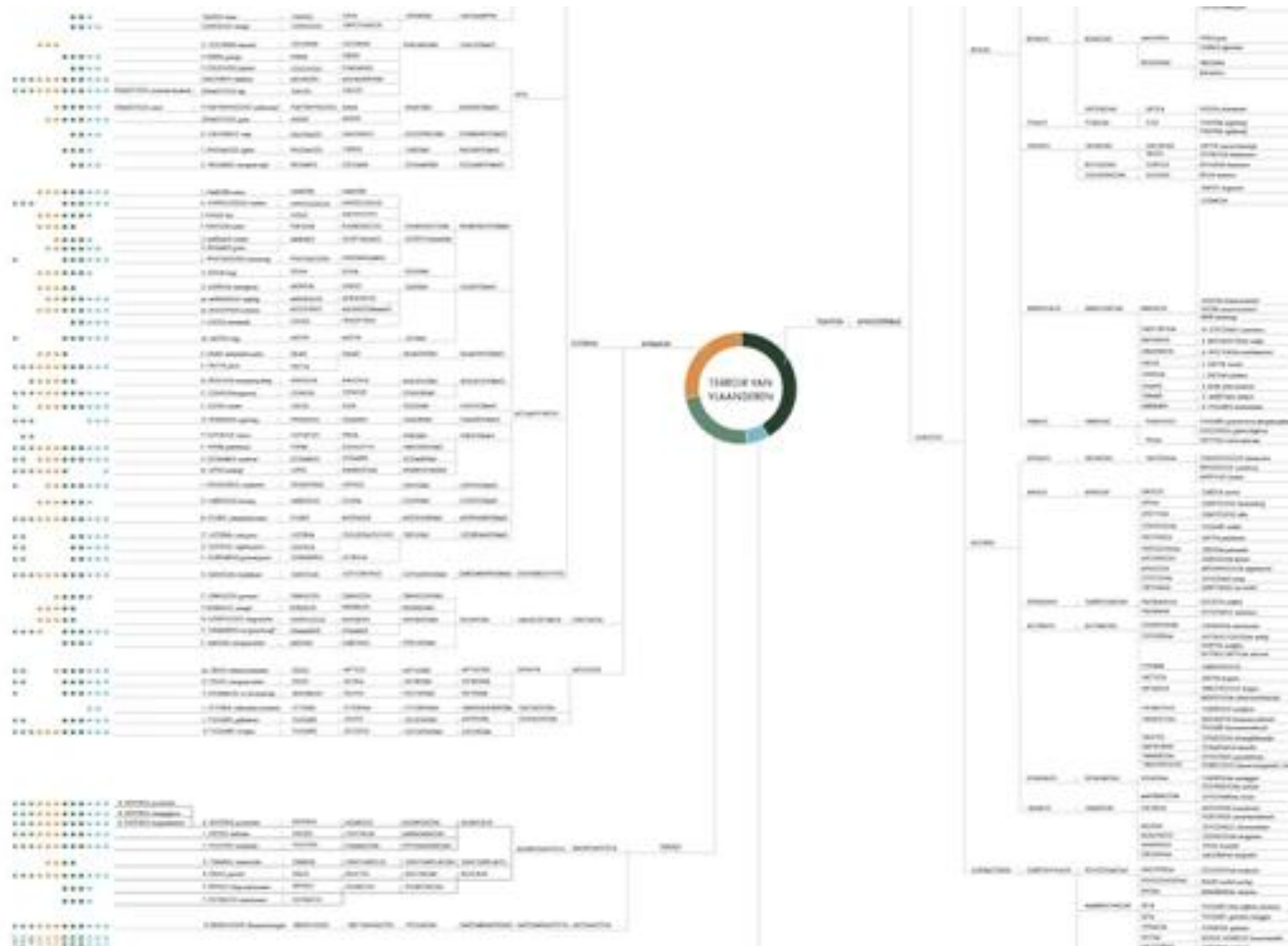
Food Start ups
/inspiration/trends/novel
concepts/consumer
insight



Terroir



**EAT
MOS
PHERE**







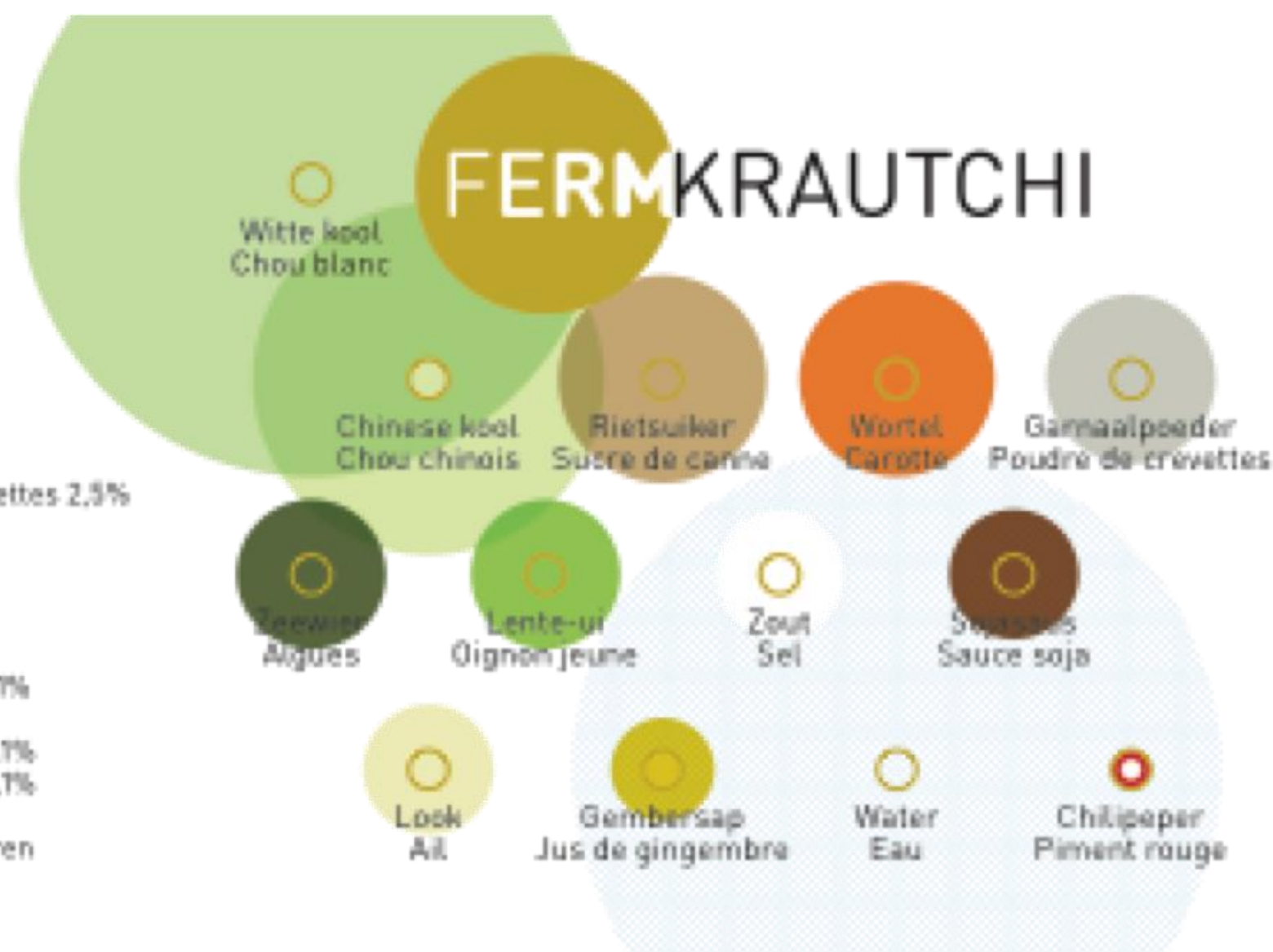




GEFERMENTEERDE KOOL CHOUX FERMENTÉ

Water · Eau 38,4%
Witte kool · Chou blanc 31%
Chinese kool · Chou chinois 11%
Rietsuiker · Sucre de canne 4%
Wortel · Carotte 3,5%
Garnaalpoeder · Poudre de crevettes 2,5%
Zeewier · Algues 2%
Lente-ui · Oignon jeune 2%
Zout · Sel 1,5%
Sojasaus · Sauce soja 1,5%
Look · Ail 1,5%
Gember sap · Jus de gingembre 1%
Chilipeper · Piment rouge 0,1%
Levende melkzuurbacteriën < 0,1%
Bactéries lactiques vivantes < 0,1%

ALLERGENEN · Soja · Schaaldieren
ALLERGÈNES · Soja · Crustacés





BIJLISCH PRODUCT
PRODUIT BELGE

Foedab-Preel
Tortuenschout 114
1000 Schiedakale
Belgie
www.de-terroir.be

Terroir

DE FERMENTEERDE ADEL
CHOUX FERMENTE

Aperitief-happie, in slaide, als
lapperecht, in haide-deps,
by kaus. Amuse-gueule
dans la salade, comme
accompagnement, dans les
hautes-dips, avec du fromage
legere.

De wieren komen van de
Belgische kuit. De kuit
worden duurzaam verbouwd,
de kuitheid wordt
afgevoerd op de preukies.
De kuitheiden en kuit
worden gedroogd.

Na opening in kuitheid
bevechten. Conserven in
refrigerateur après ouverture.

FERMKRAUTCHI SAUCE



NETTO HOEDELIJEDIG OR
VOLUME NET GR

450

VOEDINGSWAARDE
VAL SUR NUTRITION

Per 100 g. Per 100 g.
Energie - Energy - 20.3 kcal / 128 kJ
vetten - Matières grasses - 0.2 g
- waarvan verzadigde vetten - 0.1 g
- dont acides gras saturés - 0.1 g
koolhydraten - Glucides - 4.8 g
- waarvan suikers - dont sucres - 4.8 g
Eiwitten - Protéines - 1.2 g
Zout - Sel - 3.38 g
Vezels - Fibres alimentaires - 3.2 g

ALLERGIENEN

ALLERGENES

Soja, Schiedakale
Soja, Choukruit

Who are we?







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