



A CHEF'S KISS ON EVERY DISH

# **BROTH & BEYOND**

## THE FOUNDATION OF GREAT FLAVOR

This is the essence: hand-selected bones and meat. Quality-grown vegetables. The finest herbs. Slowly extracted by chefs until depth, clarity and character emerge.

Using a closed pressure-cooking process, more flavor, texture and natural richness are drawn from every ingredient — whether bone, vegetable or fish — capturing their full culinary potential.

Our stocks and broths contain no flavor enhancers, no preservatives, no shortcuts. Just time, craftsmanship and the discipline to let ingredients speak for themselves.

It shows in the taste. Because flavor reflects the way it is made. Naturally.



## BUILT FOR TRUST. DESIGNED TO SELL.

Today's category managers look for more than good margins. They look for brands with credibility, consistency and a story that translates effortlessly from shelf to consumer.

Broth & Beyond delivers on all three. Rooted in Belgian gastronomic heritage, our products combine authenticity with scalability: premium enough to stand out, accessible enough to grow.

For retail partners, this means a product that earns trust quickly and builds loyalty over time.

For consumers, it means flavor they recognize, remember — and return for.



## WHY ORIGIN MATTERS.

Belgium has a long tradition of turning craftsmanship into internationally loved delicacies. We build on that legacy with products that balance premium quality with accessibility, and niche appeal with scalability.

Our roots lie in Belgian terroir — produce from fertile fields, open pastures and the cold waters of the North Sea. Ingredients chosen because they make sense.

This is food with a backbone. Honest, precise and true to its origins.







## SHRIMP STOCK

Made from North Sea shrimp shells, slowly cooked to capture the pure taste of shellfish. Ideal for shrimp croquettes, bisques and seafood soups, or as a refined alternative to lobster stock — softer, more accessible, yet deeply marine and naturally rich.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## 10 VEGETABLES STOCK

Made from ten Belgian-grown vegetables, slowly extracted to build structure and depth. A natural base for vegetable soups, sauces, ramen, tajines or veggie noodle dishes, delivering clean flavor, gentle sweetness and the body needed for plant-forward cooking.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## VEAL STOCK

Slowly cooked from veal bones, sourced from grass-fed cattle raised on Flemish pastures, naturally rich in collagen. A classic foundation for sauces and reductions, delivering structure, depth and a silky finish — with a purity that also lends itself to warming, restorative sipping.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## VEAL + TRUFFLE STOCK

A refined veal stock enriched with real truffle, bringing depth without overpowering. Ideal for risottos, sauces and dishes where truffle should be lifted, not masked — adding roundness, umami and a subtle aromatic finish that stays balanced and precise.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## CHICKEN STOCK

Made from Belgian chicken with a generous proportion of meat, cooked with time and control to capture a true roast-chicken character. A versatile stock for sauces, gravies and comforting dishes, delivering depth, roundness and a clean poultry finish with lasting savory warmth.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## LAMB STOCK

Crafted from meaty lamb bones sourced in New Zealand, slowly developed for a bold, unmistakable character. Ideal for lamb navarin, stews and sauces, delivering depth and structure while respecting the natural intensity and richness of the meat.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## BEEF STOCK

Made from roasted bones of grass-fed Flemish cattle, gently cooked into a dark, concentrated stock. Built for deep, full-bodied sauces like pepper or mushroom sauce, and equally suited for beef stews, delivering richness, structure and lasting savory depth.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## FISH STOCK

Prepared exclusively from the bones of North Sea white fish, carefully extracted for clarity and balance. Ideal for white wine sauces, seafood soups, bouillabaisse or poaching fish, offering a pronounced yet delicate marine flavor without salinity or heaviness.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## GAME STOCK

Crafted from meaty bones of large game such as deer and roe, slowly developed for depth and intensity. Ideal for classic game sauces, red wine reductions and autumnal stews with venison, pheasant or hare, and easily reduced to a powerful glaze.

### PACKAGING SOLUTIONS



200 ml  
240 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## CHICKEN BROTH

Lightly cooked from Belgian chicken for a clean, balanced profile. Ideal for chicken soup, risotto, chicken pot pie fillings or creamy chicken dishes, and gentle enough to drink on its own. Less seasoned than stock, naturally low in salt and quietly comforting.

### PACKAGING SOLUTIONS



500 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## PRIVATE LABEL PACKAGING

Broth & Beyond offers a full private label solution across its entire range. Partners can launch quickly using our established recipes or co-create a bespoke formulation aligned with their brand positioning.

Flexible packaging options include multiple jar formats, pouches or bag-in-box.

Organic and halal programs are available on request.

### PACKAGING POSSIBILITIES



200 ml  
240 ml  
500 ml



180 ml  
465 ml



Pouch



Bag-in-box



## BEEF BROTH

Lightly extracted from beef bones for a clean, rounded profile. A natural base for gravies and everyday cooking, rich in minerals like calcium and magnesium. More subtle than beef stock, yet a clear source of umami with a balanced, low-salt finish.

### PACKAGING SOLUTIONS



500 ml



250 ml  
430 ml



2L, 5L  
10L, 25L



## 10 VEGETABLES BROTH

Prepared from ten carefully selected vegetables, cooked with restraint for clarity and balance. A bright, subtle broth for soups and light dishes, or enjoyed on its own — clean, delicate and naturally expressive.

### PACKAGING SOLUTIONS



500 ml



250 ml  
430 ml



2L, 5L  
10L, 25L

## PACKAGING 2026



180 ml



200 ml  
240 ml



500 ml



456 ml



250 - 750 ml



2L, 5L  
10L, 25L

Stock



Broth



Ramen



Drink





[WWW.BROTHANDBEYOND.BE](http://WWW.BROTHANDBEYOND.BE)

*Looking for a trusted partner in premium stocks and broths?  
We'd love to hear from you.*

*Get in touch.*

**BROTH  
& BEYOND**

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