



In-flight Equipment and Logistics In-flight Management



Deep-frozen Meals – Fresh taste, Wherever You Are

A number of good reasons to choose LSG Sky Chefs' deep-frozen meals.

100% Consistent Quality

LSG Sky Chefs' core strengths are culinary excellence, catering and in-flight solutions. This allows us to offer you optimal quality products, wherever you are and whenever you need them.

Customized Solutions

We listen to your needs. We work with you to develop customized solutions that will best fit. Our comprehensive approach and expertise enable us to truly meet all your needs and requirements.

Cost Efficiency

Our expertise in all aspects of deep-frozen meals and in-flight operations has taught us the importance of continuous improvement. We offer greater value without sacrificing quality.

Making a World of Difference

With more than 60 years of experience in providing quality in-flight services, LSG Sky Chefs is working with over 300 airlines at more than 200 locations around the world.

We have grown our broad portfolio organically to become an in-flight solutions partner. We work with partners to complement our business but we are careful to provide one common interface to our customers so that our solutions are completely harmonized.

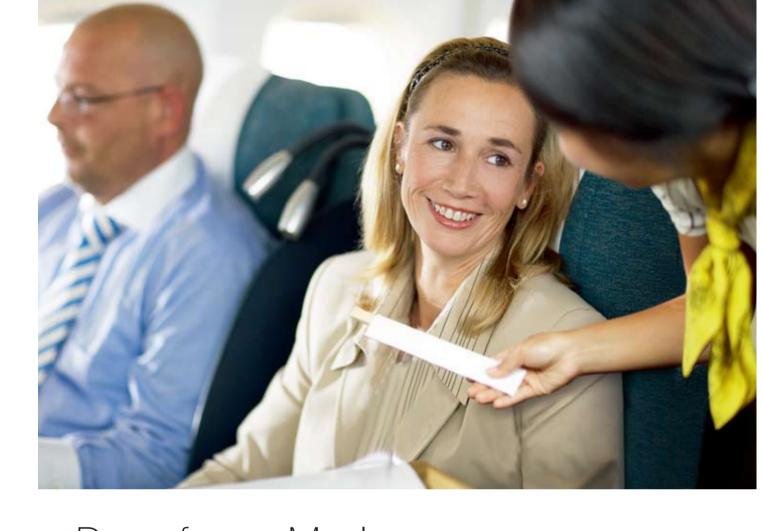


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Competence Worldwide – Delighting Your Passengers, Fulfilling Your Needs

We have expanded our deep-frozen meals operations worldwide to meet rapidly increasing demand.

This global network of deep-frozen meals facilities guarantees consistent quality and reliability throughout the world. We offer customers greater efficiency, planning flexibility, cost savings and customized solutions that turn in-flight meals into satisfying and visually appealing experiences.

LSG Sky Chefs' deep-frozen meals division has the proven ability to act as an airline's trusted partner for in-flight food solutions.

A One Stop Shop

We can simplify your processes by offering everything you need to provide your passengers with delicious in-flight meals.

Starting with a menu designed specifically for your customers, followed by top quality production, and finally worldwide logistics services. With the latest forecast and planning systems, our experts can achieve the right balance between reduced inventory and just-in-time delivery at warehouses, customer service centers and suppliers.

Ensuring a First-rate Passenger Experience

Since first starting deep-frozen food operations in Alzey, Germany, in 1994, we have earned a reputation for innovation and now lead the industry in this field. Ever since, airline customers know that they can rely on high-quality LSG Sky Chefs meals tailor-made to meet their specific expectations. With a shelf life of 12 months, deep-frozen meal technology delivers 100% quality consistency and sharply reduces waste.

Offering a Wide Ethnic Variety

Our main facility in Alzey, Germany, already offers more than 600 dishes and 100 ethnic varieties. Opening new facilities in Pittsburgh and Qingdao allows us to offer the same unique variety and regional cuisine in three key markets. We also offer pasta, frozen desserts, sandwiches and snacks through our Star Foods division in Rome, Italy.

With first-rate chefs developing authentic menus which cater to each region, a whole new world of in-flight meal service awaits you.

Achieving Operational Excellence

Cost efficiency can be achieved through high production volumes. With the scale offered by LSG Sky Chefs, long-term purchasing agreements for ingredients can drive down costs significantly.

Choosing deep-frozen meals and collaborating with us on menu development can generate sizeable cost advantages for your airline. With increased scope, LSG Sky Chefs can optimize your in-flight operations no matter what market you serve.

A Variety of Customized Deep-Frozen Meals and Components (selection)

Main Courses



Chubese Fried Noodles



Thai Red Pork Curry



Snacks, Salads and Desserts



Salad Wraps



Korean Sesame Beef



BBQ Rib Eye



Vegetable Salad



Kashmiri Lamb Curry



Cheddar Omelette with Asparagus



Cheeses



Fish with Japanese Curry Sauce



Tortelloni with Parmesan Sauce and Vegetables



Cakes and Desserts