



FFG UPDATE

THE AIRLINE CATERING NEWSLETTER
FROM FLYING FOOD GROUP

WINTER 2025



IAD AND EWR LAUNCH AEROMEXICO

Flying Food Group's Washington D.C. airport facility (IAD) is catering a daily AeroMexico flight from Virginia to Mexico City (MEX). Service began on July 1. **The inaugural nonstop flight from Virginia to Mexico City marks its first flight from the D.C. area since 2019.**

Flying Food Group's Newark airport facility (EWR) is catering a daily AeroMexico flight from Newark to Mexico City (MEX). Besides Dulles and Newark, Flying Food Group also caters AeroMexico at Orlando, Miami, and Chicago.



Flying Food Group's Seattle facility (SEA) is catering five to seven weekly Air France flights between Seattle and Paris (CDG). Service began in February. Flying Food Group caters Air France out of five other locations: Chicago, Los Angeles, Miami, Newark, and San Francisco. **Flying Food Group continues their successful collaboration of over 35 years with Air France.**



Flying Food Group is catering China Airlines five non-stop flights per week out of its Seattle facility (SEA) to Taipei, China. Service began on July 15. Flying Food Group also caters China Airlines at New York and Honolulu.

HAINAN AIRLINES chose Flying Food Group's Seattle facility (SEA) to cater four weekly flights from Seattle to Beijing (PEK). Service began in June. Flying Food Group also caters Hainan Airlines at Chicago and Los Angeles.



ORD LAUNCHES ITA AIRWAYS
Flying Food Group's Chicago O'Hare airport facility (ORD) is catering ITA Airways flights six times per week between Chicago and Rome, Italy (FCO). Service started on April 7. Flying Food Group also caters ITA at Washington D.C. Dulles and San Francisco.



Lufthansa

Flying Food Group's San Francisco (SFO) facility is now catering daily Lufthansa flights from San Francisco to Frankfurt and Munich. Service began August 1. Flying Food Group also caters Lufthansa at five other locations: Chicago, Los Angeles, New York, Newark, and Washington D.C. Dulles. Flying Food Group has had a long-term successful partnership with Lufthansa that began in 2005.

Flying Food Group's Seattle facility (SEA) was chosen by STARLUX to cater the inaugural long-haul route from Seattle to Taipei. Service began on August 17. Flying Food Group caters STARLUX in LAI and SFO and is honored to expand with this valued customer as it grows across the U.S.



Flying Food Group's Washington D.C. Dulles International Airport facility (IAD) is catering seven Swiss International flights per week between Washington D.C. and Zurich. Service started March 28. Flying Food Group also caters Swiss International Air Lines out of Chicago, Los Angeles, Miami, New York, San Francisco, and Newark.



ORCA DIGESTERS

In 2020, Flying Food Group launched ORCA digesters at four of its locations—Dulles, San Francisco, and two sites in Los Angeles—and expanded the program to include four more locations in 2024: Miami, Chicago, New York, and Honolulu. **The results from 2021 were impressive, with 39,625.74 lbs. of waste diverted and digested.** This year, however, the total has surpassed 43,215 lbs. from just the Miami, New York, and Los Angeles locations alone. Given the success of the program, Flying Food Group is now extending its efforts to include the New Jersey location.

CONTROL TOWER

HAPPY NEW YEAR!



2024 was a remarkable year for Flying Food Group. As both business and personal travel saw continued growth, we experienced a dynamic year with high activity levels, strong load factors, and increasing demand for our products and services. Given the trends in travel, we anticipate that 2025 will bring similar, if not greater, opportunities for expansion.

As highlighted in the "Landings" section of this newsletter, **we successfully launched numerous new ventures in 2024, partnering with both new and existing customers.** Looking ahead, we see exciting prospects for additional customer collaborations, which I will share in upcoming editions of our airline newsletter.

One of the most promising developments is the growth of our Seattle facility. Our Seattle (SEA) location has seen tremendous expansion, as customers continue to open new operations in this vibrant Pacific Northwest hub. We are thrilled to support both our long-standing clients and new partners in this growing market.

Another exciting prospect for 2025 is the expansion of our frozen food offerings. While we currently focus on providing frozen options for our retail clients, we are exploring plans to extend these offerings to our airline customers as well. Frozen food brings several advantages, including cost savings through automation and extended product shelf life. In response to rising food costs, this innovation may provide an efficient way to offer high-quality meals while complementing our current selections.

Flying Food Group remains dedicated to delivering the highest quality products and services to our customers. We eagerly anticipate the opportunity to grow alongside both new and existing partners in the year ahead.

– Nicolas Rondeau

Executive Vice President, Airline Sales and Marketing

TAKING OFF

FROZEN FOOD SECTOR



Flying Food Group has always been committed to delivering freshly prepared meals, but today, both airline and retail customers are increasingly complementing their fresh offerings with innovative and flavorful frozen meals. **The growing popularity of frozen meals is driven by their affordability—thanks to increased automation—along with their consistency and extended shelf life.**

This past summer, Flying Food Group launched its first line of frozen meals for retail customers at our new frozen production facility in Newark. Following this successful launch, our next step is to begin developing frozen meal options for our airline customers. **This expansion presents an exciting opportunity to offer our customers both innovative and cost-competitive menu options.**

Flying Food Group is enthusiastic about the new processes and production capabilities of our frozen food line, and we look forward to sharing further updates as this segment continues to grow.

ORCA digesters are innovative machines that break down organic waste using enzymes, converting it into water that can safely re-enter the water system. These machines process food waste into a liquid effluent, or "gray water," within 24 hours, without the need for grinding or shredding. The effluent is then suitable for further recycling at wastewater treatment plants, where it can be safely returned to the water system.

The smallest model of the ORCA digester can process 15 pounds of food waste per hour, which equates to roughly 65.7 tons of food waste diverted from landfills each year. Flying Food Group is excited to continue expanding this environmentally responsible program across more locations.

