



**Nestlé**  
PROFESSIONAL®  
MAKING MORE POSSIBLE™



**MAGGI®**  
SAVOURY SOLUTIONS

# MAKING MORE POSSIBLE

As part of NESTLÉ®, the world's leading nutrition, health and wellness company, NESTLÉ PROFESSIONAL® Singapore is the industry leader in providing creative out-of-home culinary and beverage solutions to the professional foodservice community. NESTLÉ PROFESSIONAL® Singapore is committed to bringing the food and beverage industry to greater heights by providing thought leadership, engagement platforms and relevant solutions to address unique business challenges and opportunities. We carry a diverse portfolio of culinary and beverage brands such as MAGGI®, BUITONI®, MILO®, NESCAFÉ®, COFFEE-MATE, NESTEA®, SJORA® and many more.

At NESTLÉ PROFESSIONAL®, we are committed to be your inspiring growth partner and deliver creative branded food and beverage solutions that enable you to innovate and delight your customers. With a global network of 100 chefs, 15 dedicated foodservice factories and development centres you can trust us with delivering quality, consistent products and profitable solutions that best meet your business needs.



# NESTLÉ PROFESSIONAL® CUSTOMER ENGAGEMENT CENTRE

The Nestlé Professional® Customer Engagement Centre (CEC) is designed to resemble a café, offering partners and affiliates the opportunity to book tastings and demonstrations to explore Nestlé's diverse F&B solutions. It provides product and machine demonstrations, tailored training, creative menu development, and recipe ideas to meet unique business needs, consolidating food and beverage solutions under one roof.

The CEC features a professional kitchen and bar area, equipped with advanced beverage machines and kitchen tools that simulate operational environments, ensuring a realistic and immersive experience for customers



# OUR BRANDS



VISIT FOR MORE INFORMATION:



Nestlé Professional®  
Singapore



Facebook



Instagram

# OUR KEY SUSTAINABILITY ACTIONS AT A GLANCE

## SOURCING OUR INGREDIENTS SUSTAINABLY

We work closely with farmers, suppliers and communities where we operate to source our ingredients in a way that generates positive environmental and social impacts. We are launching initiatives to protect ecosystems, enhance biodiversity and reduce emissions caused by farming in our supply chain. Our work will help the half a million farmers we directly and indirectly purchase ingredients from adopt sustainable practices and enhance livelihoods. It will also help create economic opportunities in rural communities and protect food security.

## TRANSFORMING OUR PRODUCT PORTFOLIO

Using our know-how and resources, we aim to transform our portfolio with products that are good for consumers and good for the planet. This means creating new, low-carbon offerings, and reformulating existing products using ingredients and processes with a lower carbon footprint.

## EVOLVING OUR PACKAGING

Packaging helps keep our food safe and fresh, but plastic waste in the environment is a pressing global challenge. We continue to invest in packaging innovations, alternative delivery systems and new business models that help stop waste going to landfill or ending up as litter and reduce carbon emissions.

## USING RENEWABLE ENERGY TO MANUFACTURE OUR PRODUCTS

Achieving net zero emissions will involve big changes to the way we make our products. We will switch to 100% renewable electricity in our facilities by 2025, invest in energy efficiency measures to reduce the overall amount of energy we use, and switch to renewable fuels for thermal heating or other processes.

## DRIVING TOWARD CLEANER LOGISTICS

A key part of our 2050 ambition depends on creating a cleaner, leaner logistics network. We are optimizing routes, filling vehicles more efficiently and working with logistics providers to switch to low-emission fuels. These include green electricity, green hydrogen, and biofuels made from waste rather than virgin crops. We expect to also use more rail and intermodal transport options, and our warehouses are minimizing energy consumption, switching to renewable electricity and reducing waste.

## REMOVING CARBON FROM THE ATMOSPHERE

Using nature's own solutions will counterbalance the emissions we cannot eliminate. Establishing new standards for our farmers in agroforestry, soil management, restoring peatlands, forests and other natural landscapes will draw GHGs from the atmosphere, locking them in the ground.

## MOVING TOWARD CARBON-NEUTRAL BRANDS

Our more than 2,000 brands will play a critical role in our journey toward net zero. As consumer tastes change and preferences move toward more transparent and sustainable products and services, our brand teams will continue to adapt, embracing sustainability and meeting market demand.

## USING OUR VOICE TO GALVANIZE ACTION

We know that we cannot achieve net zero alone. We will continue working with farmers, suppliers, industry, employees, consumers, governments, NGOs and communities where we operate, to forge new and deeper levels of engagement on climate issues. We will transparently advocate for clear and fair standards and regulation that support sector wide efforts, and for necessary public policies to enable the transformation of economic and social systems for a net zero carbon future.



**SCAN OR CLICK HERE TO  
FIND OUT MORE ON OUR  
SUSTAINABILITY PLANS**

DECEMBER 2020



# ASSISTING THE AMAZING



A trusted and reliable assistant in the kitchen, MAGGI® Professional, has long provided efficient culinary solutions and easily implemented ideas, contributing to the creation of balanced, great tasting meals the world over. From entrees to soups and sauces to vegetarian dishes, experience MAGGI®, made by professionals, for professionals.

Here in MAGGI® Professional, our focus is on versatility and convenience, giving you the best solution to creating amazing dishes and spending more time on honing the culinary craft. With our in house chef expertise we are dedicated to assist operators on innovations and realising ideas.





# CONCENTRATED CHICKEN STOCK

Made from real chicken extract, MAGGI® Concentrated Chicken Stock is perfect for stir-fries, soups, marinades and porridge. This prepared stock has a clear appearance with distinct taste of double-boiled chicken stock.

## PRODUCT FEATURES



Taste and Aroma from Real Chicken



Less Preparation Time



Easy to Dissolve



*Chef's Choice*





# BOUILLON & SEASONINGS



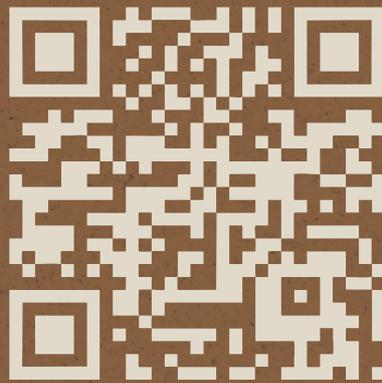
PRODUCT	PACKAGING SIZE	SHELF LIFE	HALAL	COUNTRY OF ORIGIN
MAGGI® CONCENTRATED CHICKEN STOCK	6 x 1.2kg	9 months	✓	Malaysia
MAGGI® CHEF MASTER STOCK	6 x 1.2kg	9 months	✓	Malaysia
MAGGI® VEGETARIAN STOCK	6 x 1.2kg	9 months	✓	Malaysia
MAGGI® CHICKEN SEASONING POWDER (PREMIUM RECIPE)	6 x 1kg	12 months	✓	Malaysia
MAGGI® CHICKEN SEASONING POWDER (ALL PURPOSE)	6 x 1kg	12 months	✓	Malaysia
MAGGI® CHEF SECRET	6 x 1kg	12 months	✓	Malaysia
MAGGI® PANGGANG SAUCE	6 x 1.2kg	9 months	✓	Malaysia
MAGGI® SEASONING	6 x 800ml	24 months	✓	China



# SAUCES & WESTERN SOLUTIONS



PRODUCT	PACKAGING SIZE	SHELF LIFE	HALAL	COUNTRY OF ORIGIN
BITTONI® COULIS DE TOMATE	6 x 3kg	27 months	✓	Spain
MAGGI® TOMATO A10 (TIN)	6 x 3.3kg	15 months	✓	Malaysia
MAGGI® CHILLI A10 (TIN)	6 x 3.3kg	15 months	✓	Malaysia
MAGGI® TOMATO KETCHUP (POUCH)	12 x 1.5kg	12 months	✓	Malaysia
MAGGI® CHILLI SAUCE (POUCH)	12 x 1.5kg	12 months	✓	Malaysia
MAGGI® TOMATO KETCHUP (BOTTLE)	24 x 320g	9 months	✓	Malaysia
MAGGI® CHILLI SAUCE (BOTTLE)	24 x 340g	9 months	✓	Malaysia
MAGGI® CHILLI GARLIC	24 x 305g	9 months	✓	Malaysia



**CONTACT US  
TODAY!**



[www.nestleprofessional.com.sg](http://www.nestleprofessional.com.sg)



[facebook.com/nestleprofessionalsg](https://facebook.com/nestleprofessionalsg)



[instagram.com/nestleprofessionalsg](https://instagram.com/nestleprofessionalsg)