

Our experts offer advice across diverse aspects of Food & Beverage Processing, covering production techniques, quality assurance, and logistics. With access to a vast professional network, they can facilitate connections with entrepreneurs and researchers. PUM provides expertise not only in food and beverage processing, but also in product development, quality control, supply chain management, and marketing & sales.



Food & Beverage Processing

The Dutch food processing industry is full of variety and innovation, using both locally grown ingredients and imported tropical crops. From potatoes, sugar beets, and mushrooms to cacao, spices, and rice, nearly everything finds its way into something delicious or useful. The result? A colourful mix of products like French fries, potato flakes, jams, dried fruits, snacks, canned foods, baby cereals, sauces, soups, and even fermented specialities.

Through both remote and on-site projects, the Food and Beverage Processing sector aims to strengthen food security and food safety. Our experts support small and medium-sized companies in producing safe, high-quality food products for local markets.

Food processing helps reduce waste by turning raw materials into a wider variety of products and extending shelf life through better hygiene practices. Experts also focus on making processes more sustainable by reducing energy and water use wherever possible.

In the Dutch food processing industry, farmers and manufacturers work closely together to make sure raw materials are delivered on time and in good condition. This helps keep production running smoothly and ensures high-quality results. Factories are built with a strong focus on hygiene, food safety, and efficiency. The goal is to produce good products at low cost, ready for the market.

The sector benefits from being close to Wageningen University and Research Centre, known worldwide for its work in food and agriculture. It also works with many research institutes and has access to modern equipment and machinery from top suppliers.

PUM experts can help with product development, production methods, quality control, sales and marketing, and logistics. They also have a strong network and can connect you with other professionals, businesses, and researchers to help your company grow.



Godfrey Bukenya

General Manager of Mujaasi Investment

"PUM expert Carolina Verhoeven trained our production team in jam making, putting a lot of emphasis on a more efficient production process and hygiene on the shop floor. After her visit to Uganda, the production team implemented the changes she suggested, resulting in a 40% increase in production!"



Areas of expertise

Production Management

- Advice on technologies such as cooling, cleaning, slicing, pasteurisation, sterilisation, freezing, drying, canning, and packing
- Expertise in world class manufacturing (WCM)
- Support to improve production efficiency and product quality

Technical Service

- · Guidance on plant design and layout
- Advice on machinery and equipment selection and procurement
- Support in maintenance management and energy saving strategies
- · Access to Dutch machinery suppliers

Quality Management

- Support with food quality and food safety systems
- Assistance with certification processes (GMP, HACCP, ISO)
- Knowledge of international hygienic design standards
- Guidance on introducing Corporate Social Responsibility policies

Product Development

- Practical knowledge of technologies, processes, and recipes
- Advice on developing new or improved products
- Suggestions to enhance taste, colour, and packaging
- Support in reducing production costs and product loss

Marketing and Sales

- Guidance on conducting market surveys and promotional activities
- Support in branding strategy and improving sales organisation
- Help with cost-to-retail price calculations
- Advice on connecting with Dutch purchasers

Supply Chain Management

- Expertise in optimising supply chains from raw materials to finished products
- Advice on storage, distribution, and logistics
- Focus on reducing costs and increasing competitiveness

