



Food processing is key to global food security, food safety and nutrition. PUM collaborates with SMEs in food processing, bakery, cheese and meat industries. Together with producers and processors, our experts work across the full value chain to improve product quality, reduce losses and strengthen food safety standards. Attention is also given to efficient use of energy and water, sustainable production methods and stronger market readiness. By increasing value addition and competitiveness, businesses can respond better to changing consumer and market demands.

Food Processing

The Food Processing programme strengthens resilient and efficient food systems by improving how raw materials are transformed into safe, high-quality products. Drawing on the diverse and innovative Dutch food industry and research institutions, PUM collaborates with SMEs to enhance productivity, reduce waste and use resources responsibly, while strengthening local value chains and skills development.

Food processing – from ingredients to consumer goods

PUM collaborates with SMEs to strengthen processing across the full value chain, from raw material sourcing to finished consumer goods. Activities range from fruit and vegetable processing to grains and snacks. Focus is on food safety, shelf-life extension, product development and reducing losses. Attention is also given to efficient use of energy and water, hygiene standards, and optimisation of production processes in both small-scale and industrial settings. This enables businesses to produce consistent, high-quality goods, respond to changing market demands and prepare for export.

Bakery – from grains to bread and pastry

PUM collaborates with bakeries of all sizes to improve product quality, diversify product ranges and strengthen production processes across bread, pastry and confectionery. A strong focus is placed on skills development through train-the-trainer programmes and collaboration with vocational schools, contributing to a new generation of skilled bakers. At the same time, opportunities to use locally available grains and develop new products support more resilient and sustainable bakery value chains.

Meat processing – from slaughter to meat products

PUM collaborates with meat processors and abattoirs to improve hygiene, efficiency and product quality across slaughtering and processing activities. Focus is on reducing losses, improving utilisation of raw materials and strengthening food safety standards. At the same time, the programme promotes more responsible practices related to animal welfare and environmental impact, while supporting businesses in responding to evolving market requirements.

Cheese – from milk collection to cheese production

Cheese production requires careful handling and strict hygiene standards. PUM collaborates with SMEs on hygienic milk collection and handling, as well as small- to medium-scale cheese processing and production. Focus is on improving process control, food safety and product quality, while also supporting the development of new cheese varieties and product ranges. This enables businesses to strengthen their position in local and regional markets.

Strengthening business foundations

The programme also includes experts with extensive experience in general strategy and business planning areas. They collaborate with entrepreneurs and organisations to strengthen management, marketing, finance and operations. By combining technical expertise with general business support, PUM contributes to sustainable growth and resilient organisations.

Professional people for positive impact

PUM collaborates with businesses and organisations to grow sustainably and build a brighter future for their community. Check [PUM.nl](https://www.pum.nl) for more information and criteria, and apply for advice.