

vlevy
Meat toppings and more



1891

ORIGIN

Eduard Ysebaert opened a butcher's shop in Terneuzen in the Netherlands. He called it VLEVY, short for 'Vleeswaren Van Ysebaert' ('meat products by Ysebaert').



1935

2ND GENERATION

The second generation relocates the business from the Netherlands to Belgium, launching local production and laying the foundation for what would become Vlevey.

1961

3RD GENERATION

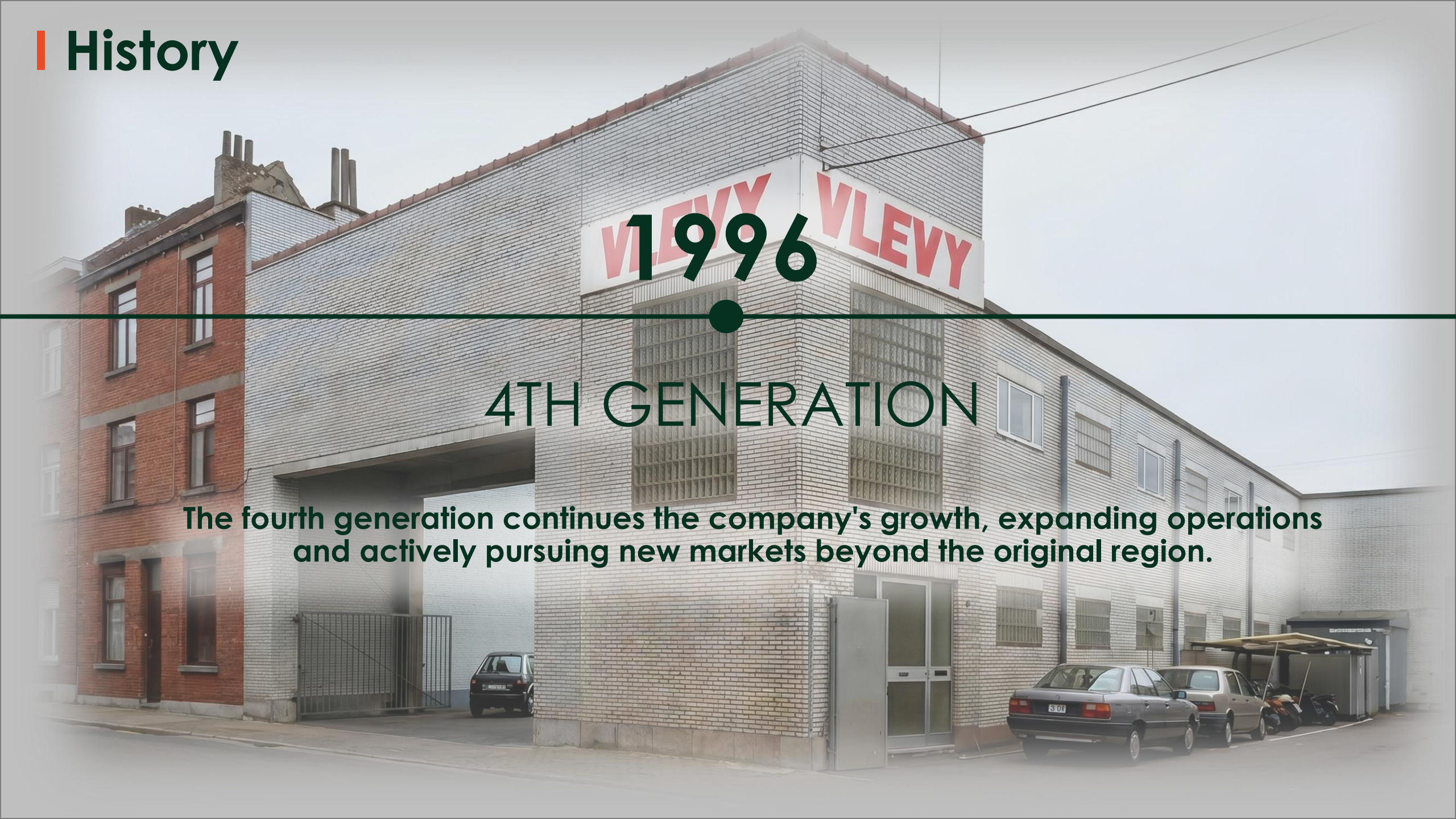
The third generation consolidates the company's position, building greater volume and solidity within its traditional markets.

| History

1996

4TH GENERATION

The fourth generation continues the company's growth, expanding operations and actively pursuing new markets beyond the original region.



2005

NEW FACTORY

Vlevy constructs a new ultra-modern plant in Desteldonk (Ghent), Belgium of 10.000m² which is expanded in 2013 with another 3000 m².



2005 → 2020

CONTINUOUS INNOVATION

With an eye towards the future, Vlevy invests heavily in new equipment, machinery and high care areas. Vlevy integrates sustainable practices across all aspects of its operations.

2024

5TH GENERATION

The fifth generation seeks new opportunities, driving growth in existing markets while expanding into new ones through product development.

VISION

Vlevy is a professional family business that produces quality products at the best price/quality ratio for the ready meal industry, the foodservice and the wholesalers.

MISSION

Develop innovative meat products together with customers, whereby Vlevy is a sustainable and reliable partner.

STRATEGY

Building an agile and efficient company with advanced machinery, competent and committed employees, and a healthy financial structure. Focus on sustainable and profitable growth, innovation and product development, and cost control, for the benefit of all stakeholders.



Our numbers



130 years of **EXPERIENCE**



36 million euro **TURNOVER**



120+ talented **PEOPLE**
in our workfoce



EXPORTING 80%
of our products



Up to 4%
INVESTMENT/ANUAL TURNOVER



Over 13.000m²
PRODUCTION SITE



Our certificates





Our products

Ham





Pepperoni
Chorizo
Merguez



Bacon



Meatballs



Poultry



Minced





Our customers



Industry

QSR

Cash &
Carry

Wholesale



Strategy & sustainability

Solar panels

1300 solar panels
13% of daily power usage
Saving **135 ton CO2** / year

RO-installation (Reversed Osmosis)

Reduction of **50%** usage of
Tap Water

Water purification system

Usage of Ammonia
instead of Freon

At Vlevy

We put the customer and
quality first, with innovation
leading the way.