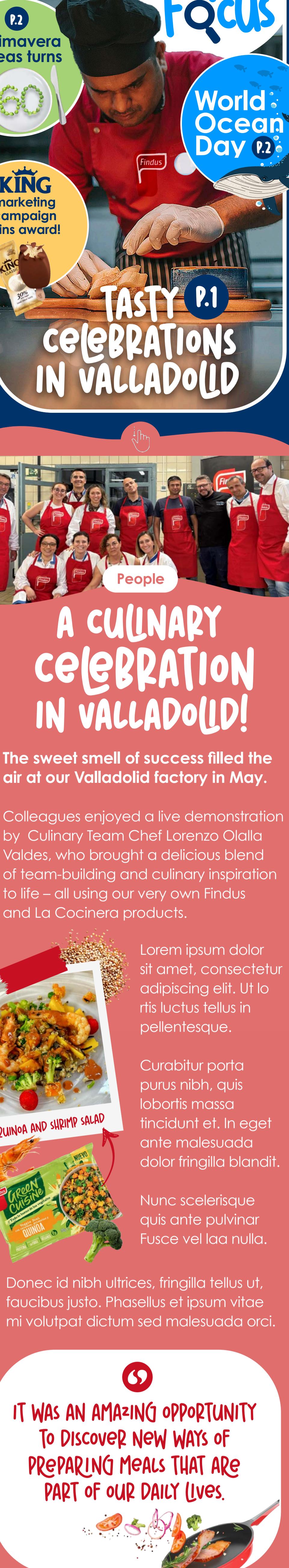


YOUR ROUNDUP OF NEWS FROM AROUND THE BUSINESS



## A CULINARY celeBRATION IN VALLADOLID!

The sweet smell of success filled the air at our Valladolid factory in May.

Colleagues enjoyed a live demonstration by Culinary Team Chef Lorenzo Olalla Valdes, who brought a delicious blend of team-building and culinary inspiration to life – all using our very own Findus and La Cocinera products.



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Rebecca Lerigio  
Insights Lead for Fish  
Wins a family trip to a local aquarium

MANUEL RUBINI (IT),  
EMILIANA MARICCA (CIS),  
DRAZEN VUKOVIC (ADRIATICS)  
AND MARIASTELLA BONAVENTURA (C)

Each win a gorgeous  
cuddly Jellycat toy



Big thanks to everyone who entered our World Ocean Day Competition by submitting photos and drawings of the sea.

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## PRIMAVERA PEAS TURNS 60!

FAST FACTS:

Celebrating six decades of Findus Primavera Peas.

20% daily vitamin C in every 100g serving

On average, a person consumes around 9,000 peas per year!

The peas are harvested MAY-JUNE when they reach peak ripeness

Findus Primavera is consistently ranked #1 frozen vegetable in Italy

Peas are picked and frozen within 2 HOURS locking in nutrients, flavour, and vibrant green colour

30% less plastic packaging

Primavera peas are stored at -18°C maintaining quality for up to 12 months

The peas are 77% water, helping them stay juicy whether boiled or steamed

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