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*Transform
onboard flavours
with global sourcing*



“ WE SOURCE PRODUCTS LOCALLY TO KEEP THINGS AUTHENTIC

Oliver Boinet and Jérôme Stenger at Cuisine Solutions outline the benefits of having operations in Asia, Europe and across the US



Cuisine Solutions is a leader in sous vide, a process where food products are slow cooked in a hot water bath in vacuum-sealed bags to help retain nutrients, moisture and flavour and extend their shelf life – all key requirements for inflight catering.

The technique was developed in France in 1971, but today Cuisine Solutions is very much a global entity, with four plants in the US, one in Thailand and another in France. A new plant in France is due to open in 2026 and will allow the company to double the size of its production capacity in Europe.

This global reach, according to its Thailand-based Culinary Development Manager, Asia, Olivier Boinet, brings several key benefits.

“We can source products locally in the different regions, which allows us to keep the authenticity,” he explains.

For example, some of its dishes incorporate a Thai curry paste made from a factory directly across the street from Cuisine Solution's Thailand plant. It's made by grinding the ingredients using the traditional pestle and mortar method and then delivered fresh.

“It means our pastes and sauces are extremely authentic as they are hard to duplicate if you're not in Asia,” he adds.

In another example, the coconut milk used for a popular inflight breakfast item – oatmeal with coconut milk and chia seeds – is also locally sourced in Thailand, which means it's considerably fresher than being shipped in a can.

Staying on trend

Having a global presence also means Cuisine Solutions can respond quickly to regional trends. “Asian and Middle Eastern flavours are particularly popular at the moment, and tomorrow it will be another trend from another part of the

world,” says Jérôme Stenger, Directeur Général, Cuisine Solutions Europe, based in France. “We have the ability to react to changing demands and to the needs and requests of the airlines we work with.”

Most of the company's beef comes from Europe, mainly from Ireland but also from France, and it is 100% grass fed, says Stenger.

“For our chicken, we source from communities in Europe, mainly France, and for our salmon we buy from regions in Norway. The cream, butter and cheese we use is 100% from France, specifically Normandy. We avoid using any additives in our products.”

A mix of products made in the US, France and Thailand will be showcased at WTCE in Hamburg in April, including halal products for Middle Eastern airlines, an American classic of biscuits and gravy, sous vide omelettes, stuffed fish and a new range of breakfast buns. •