



A low-angle photograph of a modern building facade. The building features a dark, grid-patterned section and a lighter, stone-textured section. A large logo is mounted on the dark section. The logo consists of a stylized 'F' icon, the text 'THE FOOD FACTORY' in a serif font, and the tagline 'CREATING TASTE' in a smaller sans-serif font below it.

  
THE **FOOD** FACTORY  
CREATING TASTE

One of the top players within the food manufacturing and food services industry in Malta.

A mature yet always innovative business with close to 30 years experience in the sector.

Part of a diversified group with interests in food manufacturing, trading, retail, healthcare catering, in-flight catering, institutional management, contract catering, healthcare services and real estate.





# OUR HISTORY

The Food Factory is the natural development of the original James Caterers Ltd business, the brainchild of James Barbara, the man behind the vision. It has a proven track record of success stories since its inception in 1989.

James went on to transform a one-man catering business from where he produced and distributed his own delicacies from home, later flourishing into one of the largest and most renowned catering companies on the island. He strives for excellence, promotes innovation, consistency and efficiency, and is committed to using the finest ingredients and delivering good value for money. Such selective ingredients coupled with forethought, the right dosage of creativity and a touch of class have given the company a name that clients can trust.



# OUR GROUP

Today, the company has set a standard of excellence and creativity that has significantly attracted awareness in Maltese gastronomic culture abroad. This versatility has throughout the years acquired James Caterers Ltd an invaluable experience, thus giving the company an advantage from where it can look ahead to a bright and prosperous future, both locally and overseas. The group continuously, adjust its business to meet the clients varying diets, tastes and culinary desires. Together with a team of professional specialists, the company guarantees the highest industrial catering standards and all related services.

James Caterers Ltd is the owner of the brand The Food Factory and operates the production facility. His vision is a commitment to continuous growth and improvement designed to meet the requirements of any customer.

- 🔗 The Group employs more than 3,000 employees across the different businesses.
- 🔗 Modern and state-of-the-art development and manufacturing facilities.
- 🔗 Focus is placed on the manufacturing of high-quality products through state of the art equipment and optimised production processes.
- 🔗 Operating within the B2B sphere with its main clients being large retailers, distributors, catering companies, healthcare facilities, geriatric institutions, operators of hotels, catering establishments and contract caterers to mention a few.
- 🔗 It is also the operator of the outside catering private labelling business.





# FACILITIES

- 👉 The Food Factory is a private label facility spread over 21,000 sqm.
- 👉 Total investment for building and equipment amounts to 26 million Euro.
- 👉 The building is designed and constructed to be a green building using natural ventilation systems to maintain temperatures, photovoltaic panels to generate electric power and new technologies to save on and preserve energy.
- 👉 Currently working towards the achievement of international certification.
- 👉 The Food Factory brings together different food production operations all working together and at the same time independent from one another.
  - Healthcare catering production unit
  - An independent industrial kitchen for non-healthcare food production and products
  - Pastry and bakery for the production of confectionery, bakery and sweet items
  - High volume production area for the production of pastry items, filled pasta and ready made meals
  - In addition to its food production operations, it also runs an academy earmarked to become an international centre of excellence in gastronomy and a research and development facility, including both a production laboratory and an R&D facility
- 👉 **Transparency** - to keep promises with both clients and suppliers, establish honest and transparent relationships built on mutual trust, together with prices that suit customer needs.
- 👉 **TeamWork** - to ensure the correct and adequate competences of the employees, to encourage the development of strong personal relations between staff members, suppliers and customers.





# CERTIFICATIONS

**The company adopts a Food Safety Management System based on the principles of HACCP and in conformity to BRC V.8. The following strategic objectives are the basis of our system:**

- 📌 The priority is to produce safe food maximizing risk prevention to the consumer and to establish long term business relationships that have strong potential for development and growth.
- 📌 Going that extra mile for our clients has always been part of our vision as we seek to provide delicious food with added touches of class, creativity and quality.
- 📌 Quality is one of our defining values and we believe that it plays a major role in our quest for excellence. Quality can thus be found across the board - from our choice of the freshest ingredients, to our production processes, our creative display methods, our ability to listen to your requirements, and our staff's readiness to please and achieve.
- 📌 A section of the plant is Halal certified.
- 📌 Through our quality systems we conform to and exceed the highest levels of quality and cleanliness. We became the name that Malta trusts in the catering industry and we are proud of that.
- 📌 Today, the company has set a standard of excellence and creativity that has significantly benefited towards the awareness of Maltese gastronomic culture abroad. This versatility has throughout the years acquired The Food Factory valuable experience thus placing the company at a vantage point from where it can look ahead to a bright and prosperous future in the catering industry.
- 📌 The formula which has been adopted by the company has ensured that we are now able to handle any assignment no matter how large or small it is. Our clients can put their mind at rest that they will experience the highest standards of service and products in any event they choose to trust our company with.



# KEY PEOPLE



**James Barbara**  
*Chairman*  
jbarbara@jclholdings.com



**Stefania Calleja**  
*General Manager*  
scalleja@thefoodfactory.com.mt



**Joseph Barbara**  
*Business Development Manager*  
josephbarbara@thefoodfactory.com.mt



**Mark Zahra**  
*CFO*  
mzahra@thefoodfactory.com.mt

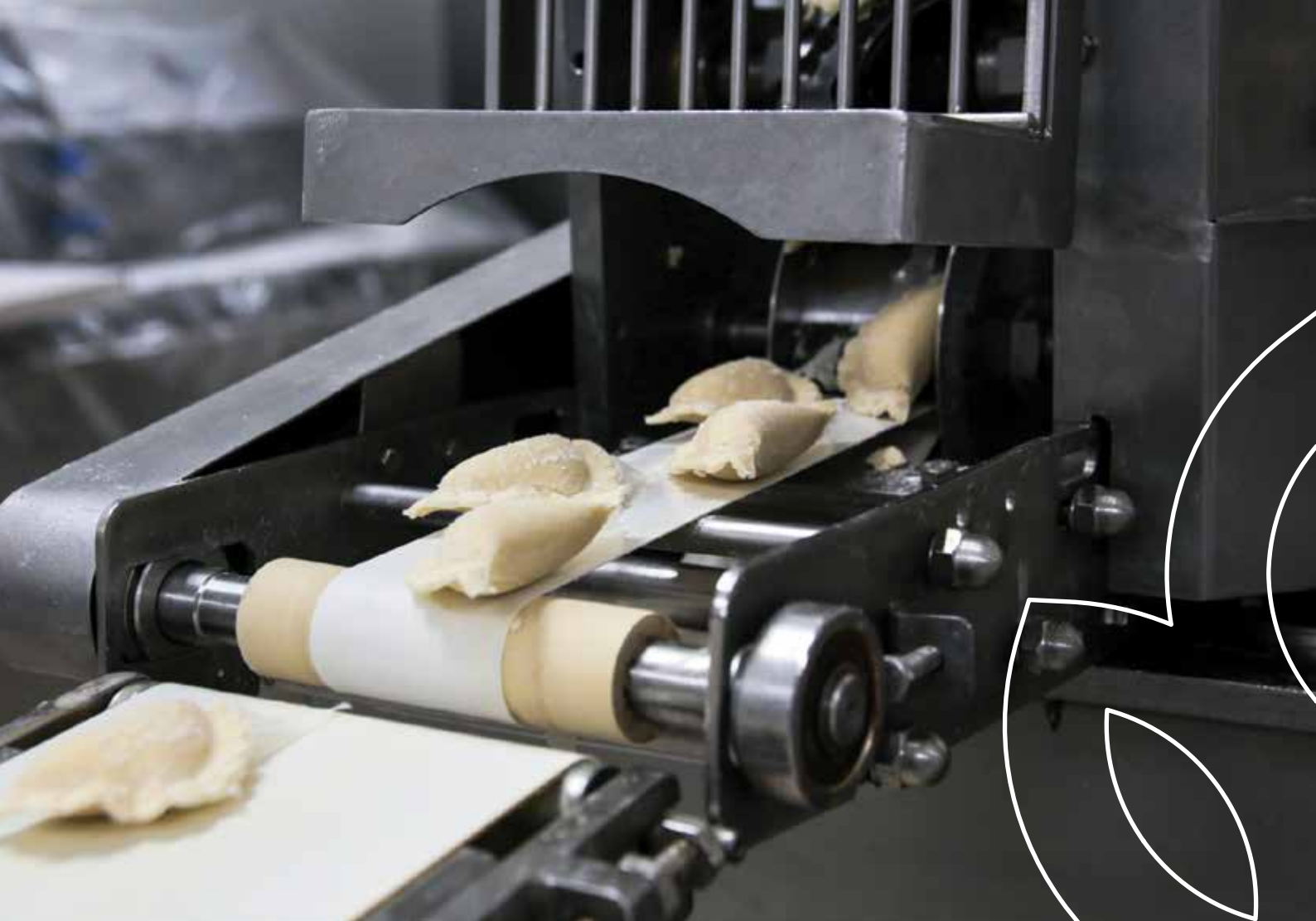


**Anthony Ellul**  
*COO*  
tellul@thefoodfactory.com.mt



**Chantal Giordmaina**  
*Head of Quality, Health & Safety*  
cgiordmaina@jclholdings.com







The premium range focuses primarily on frozen filled pasta, cut, shaped and filled with an artisanal culinary skill. These are transformed into appetising dishes with a variety of traditional or adventurous sauces. Experience and expertise blended with our sense of novelty and flexibility places us as the ideal working partner to forward-looking, innovative and daring stakeholders in the food service chain operating across the globe, at a very competitive price. MATA's new export frozen pasta range offers a different culinary experience ready to be shared with you. We are the ideal partner in the food services/ HORECA industry. We offer quality traditional Mediterranean taste, flexibility and convenience.





## MATA PIES

### ***PIES 30G***

- Chicken and Mushroom
- Mahimahi and Spinach
- Ricotta and Sundried Tomatoes
- Chili Con Carne
- Chicken Tikka

### ***PIES 270G***

- Chicken and Mushroom
- Mahimahi and Spinach
- Ricotta and Sundried Tomatoes
- Chili Con Carne
- Chicken Tikka



## MATA FILLED PASTA

### **RAVIOLI**

- Ricotta Cheese
- Butternut Squash and Olives
- Ricotta and Spinach
- Ricotta and Sundried Tomatoes
- Creamed Artichoke Hearts
- Chicken Breast
- Lamb and Caramelised Onions
- Fresh Mediterranean Tuna
- Mahimahi & Salmon With Fresh Thyme
- Chicken and Lemon Pepper
- Sheep Cheese
- Salmon and Dill
- Braised Rabbit In White Wine

### **CAPELLETTI**

- Artichoke and Ricotta
- Chicken Breast

### **FIOCCHI**

- Lamb and Caramelised Onions
- Creamed Salmon and Herbs

### **CANNELLONI**

- Ricotta and Spinach
- Bolognese
- Salmon



## MATA ARANCINI

### ***ARANCINI 30G***

- Bolognese
- Chicken
- Spinach and Cheese

### ***ARANCINI 235G***

- Bolognese
- Chicken
- Spinach and Cheese





A range of carefully crafted ready-to-go recipes that bring together the best matched ingredients for a satisfying taste experience that will give the customers the best possible convenience and quality enjoyment possible.

## PRODUCTION & DELIVERY

Ravioli need to be the shape of dumpling or samoza. We can produce 40 tons a week. Pies could be of 30 grams and 270 grams and production is again of 40 tons a week. Arancini's size are of 30 grams and 235 grams. Production of this item is of 20 tons a week. Minimum orders for all the items is of 2 pallets of each. Each pallet: 16 x 14 x 3 kg = 720kg. The facility has been designed to allow for potential expansion of production quantities.









Jamesbury is known for producing home-made traditional delicacies. With over 30 years of experience, our products are created using traditional methods while perfecting the recipe year after year. We only use the best quality and natural ingredients; in order to produce distinguishing creations that will promise to stimulate your five senses. Our quality control team focuses on testing consistency so that it exceeds our clientele's expectations. The Food Factory promises reliability and quality to their clients as it believes these are the pillars to having a successful brand.



## JAMESBURY'S DRY SWEETS

- Almond tart makkarun
- Jam rings
- Jam tart
- Vanilla teacake
- Fruit teacake
- Almond bites
- Cherry bites
- Krustini
- Village biscuits
- Sesame biscuits
- Date balls
- Fig rolls
- Coconut bites
- Pasta frolla
- Honey ring

We can also produce flavoured pastry dry sweets such as chocolate and vanilla as well as having the option to include fillings ranging from jam and marmalade to chocolate and creams.





## JAMESBURY'S GATEAUX

- American cheese cake
- Apple & custard
- Apple crumble
- Apple pie
- Banoffi cake
- Biscotto cake
- Bitter choc tart
- Black cookie cheesecake
- Black forest
- Blueberry tart
- Breakfast cake chocolate
- Breakfast cake vanilla
- Breakfast carrot cake
- Breakfast fruit cake
- Breakfast lemon cake
- Breakfast marble cake
- Cappuccino gâteau
- Caramel & hazelnut cake
- Carrot cake
- Cassatella siciliana
- Cheesecake
- Cherry cheesecake
- Choc & peanut delight
- Chocolate & mascarpone
- Chocolate & sesame seed
- Chocolate and chestnut
- Chocolate cake with hazelnut
- Chocolate gâteau
- Chocoloate orange
- Coconut & chocolate
- Coconut & lemon tart
- Coconut & lime chibust
- Coconut & mango gateaux
- Coconut tart
- Date tart
- Double chocolate brownie
- Forest fruit
- Fruit charlotte
- Fudge cake
- Green apple
- Green tea mousse
- Hazelnut & almond brownie
- Jam pie
- Lemon cheesecake
- Lemon meringue
- Melon mousse
- Normandy
- Nougat gâteau
- Pear and chocolate dome
- Pistacchio & mascarpone gâteau
- Raspberry mousse
- Red velvet
- Strawberry gâteau
- Tiramisu gâteau
- Triple coconut
- Vanilla & balsamic
- Vanilla gâteau
- Zuccotto

# TESTIMONIALS



**Malcolm Saliba** - *General Manager*

**Starbucks Malta**

Our relationship with The Food Factory developed into an instant success very fast and we are extremely happy with the way we are working together.



**Martin Bonanno** - *Head of Sales*

**Sutters & Co.**

Our response to market demand and trade customer relationship relies heavily on having the right supply partners and The Food Factory ticks all the boxes when it comes to reliability and consistency which enable us to fulfill our obligations in the market.



**Joseph Azzopardi** - *Managing Director*

**Miracle Foods**

The genuine nature of the products we sell from our stores is very important to us. The Food Factory's commitment to only use the best quality ingredients and operational excellence employed in producing the finished product is a big plus for us.



**Ivan Calleja** - *Managing Director*

**Convenience Shop**

It was immediately obvious to us that we made the right decision to go with The Food Factory as our main suppliers for concessionary goods as our customers proved we made the right choice with their repeat custom of these delicious products.





**Address**

BLB009X, Bulebel Industrial Estate,  
Bulebel, Malta

**Tel:** +356 2567 6573

**Email:** [info@thefoodfactory.com.mt](mailto:info@thefoodfactory.com.mt)

**Web:** [www.thefoodfactory.com.mt](http://www.thefoodfactory.com.mt)



