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Every day, we at FRESHBOX s.r.o. prepare meals from local raw ingredients and deliver them to companies and households in and around Brno.

We have been using the "Freshbox" brand since 2017, but the company's history dates back to 2008, when, in addition to lunch menus, we had offered comprehensive "Fresh-line" container diet plans. We are currently able to produce and distribute up to 3,500 meals per day.

We are 100 per cent Vendevour a.s. owned and a Group member since April 2022.

About us

Due to the emphasis we put on quality products and efficient production processes, we have become a recognized brand on the ready meals market in Brno, especially thanks to their taste, quality of raw ingredients and preparation methods. We use neither semi-finished products nor artificial flavourings; we never fry and/or thicken with flour. We also prepare gluten-free and vegetarian meals. We give preference to local Czech suppliers of quality raw ingredients. The result is tasty, light and healthy lunch meals.





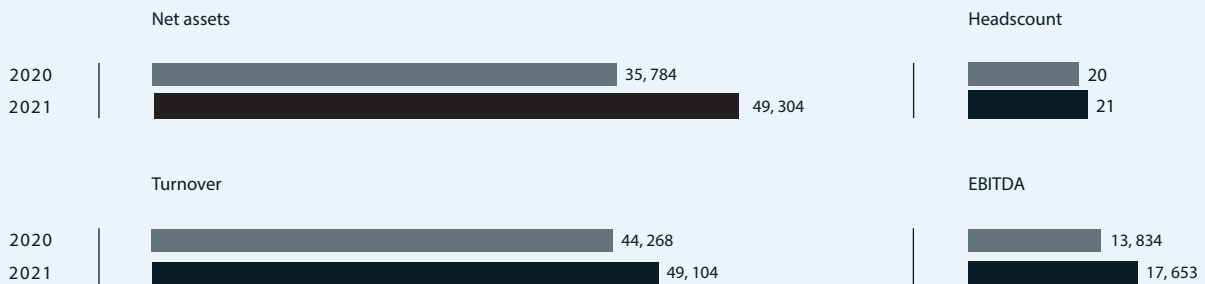
Our company in figure

Timeline

- 2008 — The founding of Fresh-line; our 5-course all-day menus were unique on the market and represented several diet programmes
- 2009 — Introduction of an online ordering system
- 2010 — Cooperation with the Big One gym based in Brno
- 2012 — Launch of a new establishment in Brno – Maloměřice
- 2017 — Foundation of FRESHBOX s.r.o.
- 2019 — Expansion of technological equipment; we were already able to produce more than 3,000 meals per day
- 2022 — We got a new owner: Vendeavour a.s.

Our activity

Due to the emphasis we put on quality products and efficient production processes, we have become a recognized brand on the ready meals market in Brno, especially thanks to our clients' references and recommendations. Our lunch meals have gained popularity thanks to their taste, quality of raw ingredients and preparation methods. We use neither semi-finished products nor artificial flavourings; we never fry and/or thicken with flour. We also prepare gluten-free and vegetarian meals. We give preference to local Czech suppliers of quality raw ingredients. The result is tasty, light and healthy lunch meals.



The amounts are in thousands of CZK.

In 2020 and 2021, the COVID-19 pandemic slowed the company's growth. Thanks to careful management and focus on the production process efficiency, we have not only managed to retain our existing customers, but – despite all odds – we have achieved a turnover growth of 11% y-o-y.