
A bite of the big sky

By **Jane Hobson** on | Catering



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A sisterhood was born when Skybitesusa and Global Inflight Products aligned in a cost-effective partnership that brings innovative cuisine into the cabin

Inflight food and beverage producer [Skybitesusa](#) and [Global Inflight Products](#) (GIP) have joined forces as sister companies, with the shared goal of supplying cost-effective inflight cuisine to airlines worldwide.

Skybitesusa, formerly called Sky Cuisine, is repositioning itself with a new name and extensive history of airline catering. Sky Cuisine has been supplying high-quality meals to the industry for eight years, including entrees, frozen entrees, side dishes, salads, oils and dressings, deli meats, desserts, beverages and more. Its snack range includes both sweet and savory options, nuts, pretzels and cheese.

Redmond, Washington-based GIP has been providing onboard products and service to worldwide airline customers since 1995, including dining, comfort, entertainment and hygiene products, such as napkins, aluminum casseroles, beverage glasses, disposable pillow cases and headphones. The company supports airlines' unique styles, brands and requirements by creating customized concepts and quality products. In charge of its complete innovation process, developing a new product includes 3D studies, drawings, prototypes and mold development.

PAX International caught up with Skybitesusa Chef Marc Lopez in February to discuss the future of the sisterhood. Lopez has more than 37 years as a meal and dessert chef.

"The obvious synergies between GIP and Skybitesusa will enhance the quality and presentation of the inflight food service for customers and will reduce the overall cost of the meal for airlines," says Lopez. "GIP has more than a quarter-century presence working with airlines worldwide, so this mutual support will enhance its breadth of offerings as a respected name in the industry and help Skybitesusa speed up its support for better catering solutions."

Skybitesusa will bring Mediterranean cuisine as part of its portfolio of products designed for authentic flavors and healthy meal quality. It will offer kosher and halal meal options as well, with some new snacks, desserts and other meal solutions.

Lopez says his advice for other inflight caterers is to focus on honesty, taste quality and healthier meals. When asked about his own experience with memorable inflight meals, he says, "We are firm believers that food taste is very subjective. We never have bad meals onboard, we just have better meal experiences, and it becomes easier to tell what a good culinary experience is when you can enjoy healthier meals with centuries old Mediterranean cuisine."

"GIP is thrilled to be collaborating with our new sister company Skybitesusa. The relationship is mutually beneficial and Skybitesusa will be in the perfect position to leverage GIP's large customer base and further position our companies to truly provide full-service support to airlines," Zine Badissy, GIP and Skybitesusa President, tells *PAX*.