

WTCE Spotlight: AAB-Inflight's onboard snack and food concepts



AAB-Inflight moved into its new main building in mid-January. The building is supplied with 100% renewable energy

To maximize the inflight passenger experience, airlines are constantly looking for new ways to exceed expectations. Offering exactly the right food and beverages on every flight is key, as each serving is an opportunity for passengers to indulge and build their airline preferences. AAB-Inflight, exhibiting at WTCE Hamburg this June 6 to 8, is helping airlines exceed passenger expectations.

At [AAB-Inflight](#), onboard snack and food concepts are designed for airlines and airline caterers around the globe. Offerings include a wide range of products: bread and portioned pastry to hot snacks, disposables and preservable hand-held bites.

AAB-Inflight believes in a future that is social, sustainable and safe. Since much of its handling work is still done by hand, the company sees a lot of opportunities for social return. AAB Inflight has strategic alliances with several social workplaces. Fully aware of environmental responsibility, the company is constantly looking for new, sustainable and biodegradable packaging solutions. AAB-Inflight is also one of the few companies that are already on par with the most recent terrorist and safety regulations regarding food and aviation.

In mid-January, the company moved into its new main building that is supplied with 100% renewable energy.



AAB-Inflight's meat-free sausage roll

The company cooperates with specialized producers and developers to offer the best solutions for meals in the air. In close cooperation with the Vegetarian Butcher and Smilde Foods, AAB-Inflight launched a meat-free sausage roll that can be heated and served for the ultimate fresh experience.