



Scandinavia newsletter

June 2026

newrest



 Copenhagen, June 2026

 Photo: Anissa Blaszczyk

Congratulations to our employees of the Month!



SE – Congratulations, Celik Nujdet from Transport! 🚚

Congratulations to our Employee of the Month! Since joining the team, Celik has consistently demonstrated reliability, dedication, and a strong commitment to supporting the operation whenever needed. His positive attitude, great energy, and willingness to help create a motivating work environment for everyone around him. Celik's valuable contribution and team spirit make a real difference every day. **We're proud to have you on the team!** 🙌



NO – Congratulations, Hanan from Production! ✨

We are pleased to recognize Hanan for her excellent contribution to the Production team. Hanan consistently demonstrates strong dedication, attention to detail, and commitment to maintaining high production and quality standards. Her reliability and positive attitude make her a valued member of the team. We truly appreciate her hard work and well-deserved recognition. **Congratulations, Hanan!** 🙌



DK NO – Congratulations, Deepesh Thapa Magar from Dishwash!

Deepesh has recently been appointed Team-leader and through his commitment to his work has helped lift Dishwash through a difficult and stressful time. He was the first to sign up and was willing to help when the night shift was introduced.

It is a true pleasure to have you on the team! 🙌

Our QHSE Champions!



Rupali Khatun is our Quality Champion for June! 🏆 Her excellent planning, strong understanding of quality requirements, and outstanding attention to detail. Even during high-volume production, she remains calm under pressure and maintains the highest quality standards without compromise. She ensures accurate and timely HACCP records, learns new processes quickly, and consistently shows great care and commitment in her work. Her positive attitude, reliability, and dedication to quality make her a well-deserved recipient of this recognition.

Uraiphorn from the cleaning team is our QHSE Champion!

For her consistent commitment, attention to detail, and strong support for Quality and Food Safety. Through her work within the cleaning team, she plays a vital role in maintaining high hygiene standards. She actively identifies and reports any quality-related non-conformities, demonstrating a proactive approach and strong sense of responsibility. Congratulations to Uraiphorn, we truly appreciate her efforts!



Madalina Rusu Anca is our I Care Champion for June! Originally from Romania, she joined in October 2025. Although she studied at the Naval Academy, she found her passion working in the kitchen, building two years of experience as a kitchen assistant before joining Newrest. She loves cooking in her free time and enjoys sharing this passion through her social media. Madalina is always ready to support her colleagues, creating a positive and welcoming working environment through her kindness, reliability, and team spirit. Congratulations to Madalina – **thank you for living the I Care values every day!**

World Food Safety Day 2026 – Newrest Norway



To celebrate **World Food Safety Day**, the **QHSE team** organised a fun and interactive quiz challenge during lunch in the canteen. Employees scanned QR codes at their tables to join a 10-question Food Safety Quiz on their phones. Those who scored 8/10 or more unlocked a surprise candy dispenser and received a mystery prize, while a perfect 10/10 earned an extra reward. **The activity brought great energy, friendly competition, and strong engagement—reminding us all that food safety starts with every one of us!**



Birthday Wishes

Cheers to our wonderful team members on their special day!

Mariana (QHSE Manager)

Thank you for your dedication to keeping our workplace safe, compliant, and running smoothly. Your commitment and professionalism truly make a difference every day.



Jazmany (Executive Chef)

Your creativity and passion in the kitchen inspire us all. Thank you for bringing flavours, excellence, and joy to everything you create.



Montoya (Maintenance Mechanic)

Your hard work and reliability keep everything functioning perfectly behind the scenes. We appreciate your skill and dedication.



Wishing all of you a fantastic birthday filled with happiness, appreciation, and success in the year ahead!

More Champions from our OSL Unit!



Elmedina Mujkanovic
QHSE MAY CHAMPION

We are proud to recognise **Elmedina Mujkanovic** as our **QHSE EOM**. Elmedina is a true asset to the production team, playing a key role in identifying deviations and ensuring strict adherence to workflow regulations. Her consistency, attention to detail, and strong commitment to best practices set a great example for those around her. We truly appreciate her dedication and positive influence in maintaining high standards across the team. **Well done, Elmedina!** 🍌 ✨

We are proud to recognise **Dmitrijs** for his outstanding performance and commitment to safety as our **Ramp safety EOM**. He consistently follows all safety procedures, takes responsibility seriously, and proactively asks questions when unsure. His strong reporting skills and dedication are reflected in his impressive achievement of 31 audits in the past 3 months with zero non-conformances. Excellent work and well-deserved recognition—**congratulations, Dmitrijs!** 🏆



Dmitrijs
RAMP SAFETY
MAY CHAMPION

Simeon is an outstanding and reliable employee who consistently follows all safety procedures to the highest standard. He demonstrates a strong commitment to always maintaining a safe working environment. Over the past three months, Simeon has been audited 29 times with zero failed audits — an excellent achievement that reflects his dedication and professionalism. We are very proud to have Simeon as part of our team. **Congratulations, Simeon on being EOM!** 🏆



Simeon
RAMP SAFETY
JUNE CHAMPION

A Surprise Birthday Celebration for Jacques

We had the pleasure of celebrating a very special occasion with a surprise birthday gathering for **Jacques Missimilly**, our Operations Manager in CPH.

Managers from across the unit came together to surprise Jacques, who genuinely had no idea what was waiting for him! His reaction made the celebration even more special, and it was wonderful to see everyone take a moment out of their busy day to recognize and celebrate him.

The team enjoyed cake, coffee, and plenty of good laughs together, making it a memorable break from the daily routine and a great reminder of the strong team spirit we share.

Once again, we would like to extend our warmest congratulations and wish Jacques a very happy birthday. We hope the year ahead brings him good health, happiness, and continued success. Happy Birthday, Jacques!  

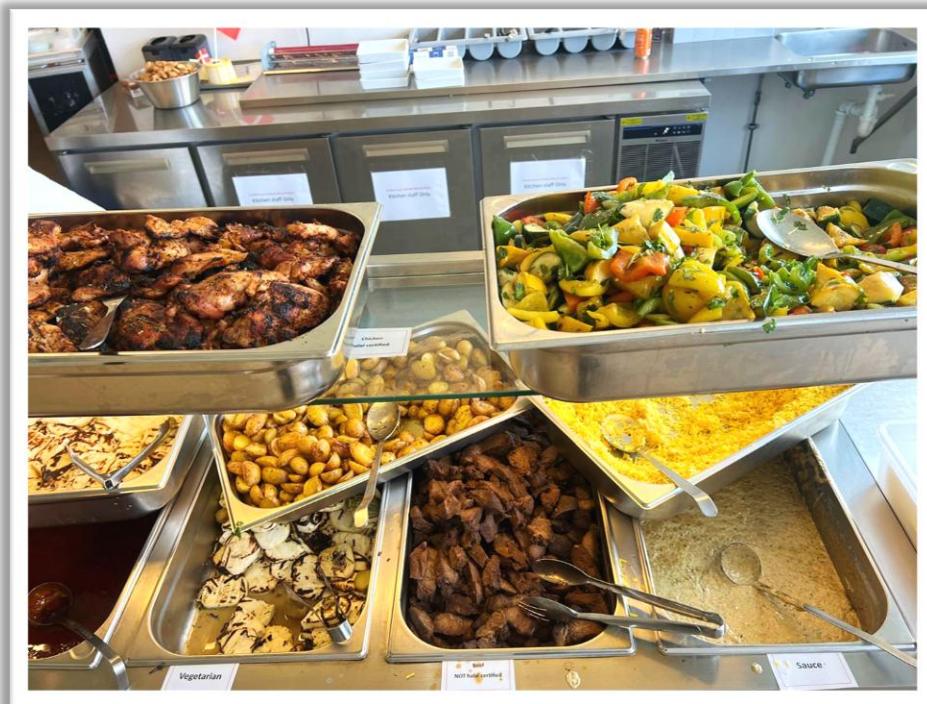


Summer BBQ at CPH

Nothing says summer quite like a great BBQ, and once again our fantastic Production Team treated us to an amazing lunch at CPH.

With the warm weather in full swing, there couldn't have been a better way to take a well-deserved break than enjoying a delicious BBQ together. The food was absolutely outstanding, with something for everyone to enjoy, and it gave colleagues from across the unit the chance to relax, catch up, and spend some quality time together outside of the daily operation.

A big thank you to our Production Team for their time, effort, and generosity in organizing another fantastic summer BBQ. Your hard work and attention to detail made the event a great success, and it was truly appreciated by everyone who attended. Here's to great food, great company, and making the most of the summer together!   



Shaping the Future of Crew Meals

We had the pleasure of welcoming key SAS stakeholders to our CPH unit for a dedicated Crew Meal Presentation, focused on enhancing the dining experience for flight crews.

Led by **Morten Ottesen, our Menu Developer**, the session showcased a wide variety of dishes prepared with fresh ingredients to accurately reflect the meals served on board. Together, we explored numerous concepts, discussed flavours, presentation, and overall meal quality, with the shared goal of continuously improving the selection available to SAS pilots and crew.

A big thank you to everyone who participated and contributed to another successful step in our ongoing partnership with SAS!



Welcome to the Team, Yiyuan!



We are delighted to welcome **Yiyuan** to the Newrest Scandinavia team!

Yiyuan joins us as our new **Business & Commercial Data Analyst**, where she will support the Commercial team with data analysis, reporting, and business insights across our Scandinavian operations. We are excited to have her on board and look forward to the knowledge and fresh perspective she will bring to the team.

Fun Fact!

Yiyuan has been painting for **over 20 years**, mastering both **Chinese and Western painting styles**. Outside of work, she also enjoys **dancing, cooking, and trying new foods**—making her just as passionate about creativity and discovering new experiences as she is about data. Welcome to the team, Yiyuan! We wish you every success in your new role and look forward to achieving great things together. 

Cycle 2 Menu Launch – A Successful Start!

On **1st of June**, we successfully launched our **Cycle 2** menu across the operation.

As with every menu change, this was a major team effort involving months of planning, preparation, and collaboration. Following several successful wet runs and countless hours of hard work behind the scenes, all departments came together to ensure a smooth and seamless transition on launch day. From Menu Development and Procurement to Production, QHSE, Logistics, Commercial, and Operations, every team played a vital role in making the launch a success. Thanks to everyone's dedication, commitment, and teamwork, the new menu was introduced smoothly, allowing us to continue delivering the high standards of quality and service expected by our customers.

A huge thank you to everyone involved for another successful launch—your hard work and collaboration made it possible! 🙌



Newrest Denmark Wins Group CSR Revelation Award

A proud moment for our Copenhagen unit!

Our "**From Waste to Warmth**" initiative has been recognised across the Newrest Group, winning the **CSR Revelation Award** during this year's *Heroes of Change* competition, celebrating the Group's most impactful sustainability projects worldwide.

The project transforms waste heat generated by our natural CO₂ refrigeration system into heating for our facilities, creating a circular energy solution that reduces our dependence on fossil fuels while improving the efficiency of our operations.

What makes this achievement even more special is that the idea came directly from our own Maintenance Manager, **Henrik Lysdahl**, whose simple question sparked an innovative solution with a lasting environmental impact.

This award is a fantastic recognition of the creativity, teamwork, and commitment of everyone involved. It also highlights the strong partnership we continue to build with SAS as we work together towards a more sustainable future.

Congratulations to Henrik and the entire Copenhagen team on this well-deserved achievement!



Live Trolley Production Monitoring Now Implemented in Copenhagen

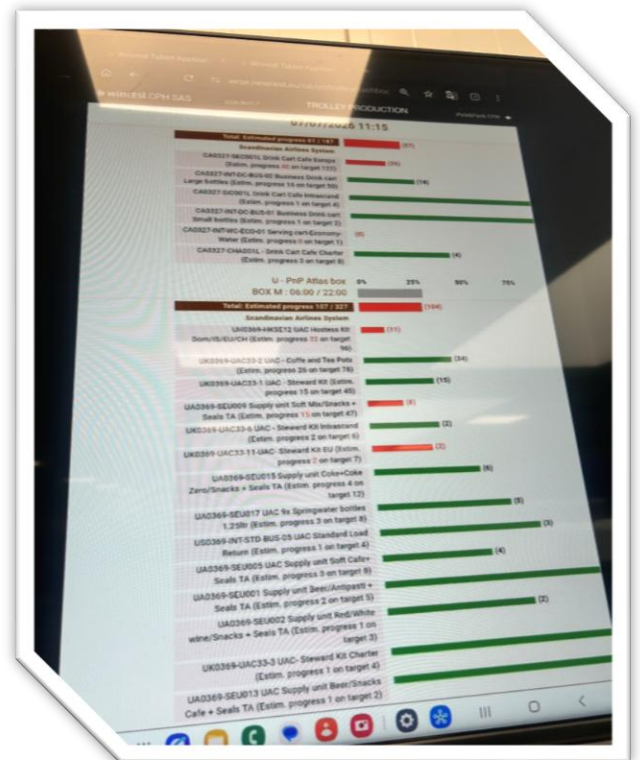
As part of our continuous digitalization efforts, Newrest Copenhagen has successfully implemented the **Trolley Production** module, providing real-time visibility of the packing process.

The new system enables the team to monitor the production status of every trolley throughout the operation. Once a packer completes a trolley, it is immediately confirmed via a tablet, and the information is instantly displayed on the production screen.

Each trolley is automatically colour-coded according to its progress:

- **Green** indicates that production is on schedule.
- **Red** highlights trolleys that are behind schedule, allowing the team to react immediately and take corrective actions when needed.

The production screen is displayed directly in the packing area, giving all team members a live overview of the operation and improving communication, visibility, and overall operational control.



This implementation represents another step forward in enhancing efficiency, supporting proactive decision-making, and ensuring on-time delivery throughout the production process.

Celebrating a Successful Almedalsveckan – June 2026

During **Almedalsveckan**, from **22 June to 26 June**, the Newrest ARN team proudly supported SAS by successfully delivering **more than 6,500 Goodie Bags** to Premium passengers traveling to Visby (VBY).

This special initiative was met with great enthusiasm, creating countless smiles among both our passengers and the cabin crews. Through excellent teamwork, careful planning, and outstanding commitment from everyone involved, the operation was carried out smoothly and successfully throughout the week.

A sincere thank you to every member of the Newrest ARN team whose dedication, professionalism, and positive attitude helped make this event a success. Your efforts contributed to creating a memorable travel experience for thousands of passengers and once again demonstrated the high standards of service that define our team.

Well done and thank you for your outstanding work!



CPH Has shared this month's advice!



Carrying jewellery, headphones and other personal items into production area is **strictly forbidden** because it can:



Fall into food creating a **serious contamination hazard**.



Trap dirt, bacteria, and other microorganisms that are difficult to remove during handwashing, **increasing the risk of contaminating food**.



Prevent workers from **hearing alarms**.



Carry contaminants from outside the production area into the **food processing environment**.



YOUR SAFETY. OUR PRIORITY.

Let's keep our workplace safe and our food safe.



Recipe Of the Month: Fresh & Easy Salmon Mousse by Héctor Gómez



Hector is from Valencia, Spain. He started working in the kitchen at his parents' restaurant at age 12, where he developed a strong passion for food, creativity, and flavors. He enjoys experimenting and cooking for others, and he remains curious to explore new recipes, techniques, and cuisines.

Ingredients:

- 120g smoked salmon
- 230g cream cheese
- 142.5g heavy cream
- 1 bunch fresh dill
- 1 lemon
- Salt & pepper (to taste)
- 200g crispy salad (for a fresh, light option) or bread!



Preparation:

1. Cut the smoked salmon into small pieces.
2. Add all ingredients to a blender and mix at about 75% power until smooth and thick.
3. Spoon into a piping bag for a refined presentation or store in a container if you prefer spreading it like butter.
4. Refrigerate for at least 1 hour to allow the mousse to firm up.
5. Place the mousse onto pre-washed lettuce leaves for a fresh, taco-style presentation.
6. Garnish with fresh dill and fish roe, then grate a little lemon zest over the top.
7. Squeeze fresh lemon juice over everything for a bright, zesty finish.
8. Tips & Variations: Add finely chopped red onion on top for extra crunch and flavor.

