

répertoire culinaire

Quality without compromise



CATALOGUE 23 / 24



Account Dashboard

- My account details
- My orders
- My quotes
- My invoices
- My return orders
- My return receipts
- My credit notes
- My shipments
- My order templates

NOW YOU CAN ORDER ANYTIME, ANYWHERE

- Mobile App
- 24/7 availability
- All-in-one manager
- All your invoices
- All your orders
- Schedule your deliveries
- One-click (re)order
- Create your order template
- Fully Integrated Services

SELL-TO ADDRESS
34 Burton St, Cannington
WA 6107, Australia

SHIP-TO ADDRESS
34 Burton St, Cannington
WA 6107, Australia

BILL-TO ADDRESS
34 Burton St, Cannington
WA 6107, Australia

YOUR ORDER TEMPLATE

Shared (unshare) Duplicate
Rename Delete

Created by: The Culinary Club- Craig

	ICH0AU0000018 out of stock	\$9. ⁰⁰	Not available	
	ICH0AU0000020 in stock	\$8. ⁰⁰	- 1 + Jar	
	ICH0AU0000035 in stock	\$10. ⁰⁰	- 1 + Tin	
	ICH0AU0000048 low stock	\$20. ⁰⁰	- 1 + Tin	
	ICH0AU0000050 in stock	\$16. ⁰⁰	- 1 + Tin	

ADD PRODUCTS TO THIS LIST

Clear quantities ADD TO CART

Product name or item number...

Recent invoices

Document no.	Order no.	Order date	Bill-to name	Total	Outst. total	Pay
SINIAU5019655	SORIAU0012632	8/8/2023	Golden Dragon	\$2,400.00	\$2,400.00	
SINIAU5019654	SORIAU0012633	8/8/2023	Golden Dragon	\$765.00	\$765.00	
SINIAU5019653	SORIAU0012634	8/8/2023	Golden Dragon	\$2,550.00	\$2,550.00	
SINIAU5019687		8/7/2023	Golden Dragon	\$3,897.80	\$3,897.80	
SINIAU5019615	SORIAU0012548	8/7/2023	Golden Dragon	\$3,939.55	\$0.00	
SINIAU5019608	SORIAU0012619	8/7/2023	Golden Dragon	\$1,275.00	\$1,275.00	
SINIAU5019607	SORIAU0012600	8/7/2023	Golden Dragon	\$2,400.00	\$2,400.00	
SINIAU5019606	SORIAU0012549	8/7/2023	Golden Dragon	\$1,288.92	\$1,288.92	
SINIAU5019605	SORIAU0012554	8/7/2023	Golden Dragon	\$1,390.00	\$1,390.00	
SINIAU5019568	SORIAU0012582	8/5/2023	Golden Dragon	\$600.00	\$600.00	

SHOW NEXT 10 ORDERS

DOWNLOAD INVOICE REORDER



Get priority order processing and faster deliveries



Access and download all your invoices and past orders 24/7



Place a new order in one click by using your past invoices



View pricing and stock in real time

Dear Esteemed Clients,

It is with great pleasure that I introduce to you the inaugural edition of the Répertoire Culinaire Thailand 2024 catalog. This year, we are delighted to unveil a new catalog format, meticulously designed to showcase our enhanced collection of premium food products, promising an unparalleled culinary journey.

2024 marks a pivotal year for us, as we bid farewell to Frederic Birrer, who has skillfully led our Thailand branch as General Manager for the past five years. Frederic's unwavering commitment and exceptional leadership have significantly contributed to our success, laying a solid foundation for future growth. While Frederic transitions to a new role within Répertoire Culinaire in Europe, I am honored to assume the responsibility of leading our Thailand operations. With over fifteen years of experience in the food industry, my passion for the culinary arts has never been stronger, and I am eager to bring this enthusiasm to my new role.

As we embark on this exciting chapter, we extend our heartfelt gratitude for your continuous support and trust in Répertoire Culinaire. Your loyalty is the cornerstone of our success and drives us to surpass expectations.

In this edition, we are thrilled to introduce several new partnerships that exemplify our commitment to excellence:

New Brands

In this edition, we're excited to highlight our new partnerships that underscore our dedication to excellence. **Les Frères Marchand** brings over seven generations of cheese

affinage expertise, merging traditional and innovative practices to offer a distinctive cheese collection from skilled artisans. **Moulins Viron**, a leader in the French milling industry for six generations, combines bold techniques with traditional values, showcasing high-quality organic wheat from Beauce and Eure-et-Loir. **Nico Jamones**, with over fifty years in the ham production industry, blends time-honored methods with contemporary technology to produce exceptional hams, continuing a legacy of quality and taste.

We are also pleased to welcome a new team member, Kate (Katthaliya), whose extensive experience in the food industry will undoubtedly enrich our team's expertise.

As for me, with fifteen years of dedication to the food industry, my passion for gastronomy and product excellence remains the driving force behind my journey. I look forward to the opportunity to engage with you, share a meal, and exchange ideas.

On behalf of the entire Répertoire Culinaire Thailand team, we are excited to begin this year alongside you. With many more projects in the pipeline, we invite you to stay connected as we continue to innovate and inspire.



A handwritten signature in dark ink, appearing to read 'F. Nguyen', written in a cursive style.

Culinary regards,
Fabien Nguyen, General Manager
Répertoire Culinaire Thailand



About Us

Founded in 2000 in London, Répertoire Culinaire is a French distribution company, part of a family-controlled group producing premium charcuterie, foie gras, and delicacies since 1866.

Répertoire Culinaire ("RCL") specializes in importing and distributing high-quality food products worldwide. We operate a group of 15 companies in 13 countries, across 4 continents, including the United Kingdom, Italy, France, Germany, UAE, Hong Kong, Macau, Vietnam, Thailand, Cambodia, Malaysia, Singapore and Australia.

Our customer base includes restaurants, hotels, retail chains, delicatessens stores, food halls and premium air caterers. Our dedication to providing personalized service while ensuring the freshness and availability of our products is unwavering.

Quality Without Compromise

Today, we are proud to serve more than 10.000 customers worldwide with a portfolio of 400+ producers and partners with whom we share the same passion of taste and authenticity. Our motto, "Quality Without Compromise" sets the tone for our continuous search for quality and efficiency of our service. We understand your need to work with reliable and committed partners, offering a consistent service, everyday.

We take pride in our commitment to providing exceptional service, through our exclusive Ultra Fresh services from France and Italy. Through our sister companies Gourmet de Paris and La Credenza, we source the finest fresh products directly from the renowned Rungis Market in Paris and the most traditional regions of Italy. These exceptional products are carefully selected and flown in several times a week, from Paris and Milano, ensuring freshness and quality.

Terroirs and Traditions

At Répertoire Culinaire, we deeply respect culinary traditions and the preservation of time-honored foods and production methods. We understand the importance of preserving culinary heritage and ensuring that classic flavors and ancestral techniques are always celebrated.

Rooted in traditional agriculture and sustainable farming, our company culture leads us to regularly meet those who dedicate their lives to grow, breed, curate and rippen. Our hashtag #weneverstopsourcing has become synonymous with «boots on the ground» and the close proximity between RCL and the farming world.

Sharing is Caring

Above all, Répertoire Culinaire is formed by a group of passionate people who share the same values for food, excellence, and altruism. We aim to support culinary operations all over the world, our team of experts is here to provide reliable support and guidance. Education and training are at the heart of our mission.

We believe that knowledge is the key to unlocking the full potential of our products. That's why we offer masterclasses and training programs conducted by acclaimed chefs and culinary professionals. These opportunities allow you to refine your skills, explore new techniques, and create extraordinary culinary experiences.

A Global Network

With sourcing hubs in France, Italy, Spain, Southeast Asia and Australia, logistics bases in Rungis, Le Havre and Milano, Répertoire Culinaire operates a complex network of warehouses between Europe, the Middle East, Asia and Pacific regions. We fiercely

endorse our commitment to meeting the highest standards of food safety, during transportation and storage. By sea or by air, all our shipments are temperature controlled and randomly checked upon arrival following strict HACCP procedures.

New Technologies

We know your time is precious. So, we have invested massively in new technologies to guarantee the best service and customer experience.

Our new online ordering platform enables chefs and purchasers to access our catalogs and place orders from any connected device, anywhere, anytime.

Real-time pricing and stock availability, one-click replenishment, new products alerts, history of orders and invoices available 24/7 for consultation and download, RCL is giving you the tools to administrate your supply chain with agility and efficiency.

Don't forget to follow us on social media, especially on LinkedIn, to stay tuned with the latest new arrivals.

Time to say Bon Appétit...

So, seat down, relax and peruse our catalog to uncover the exciting new additions to our Répertoire. For more in-depth information, recipes, and updates, we invite you to visit our blog, where our team shares their expertise and culinary insights. Don't hesitate to contact our sales team for any inquiries.

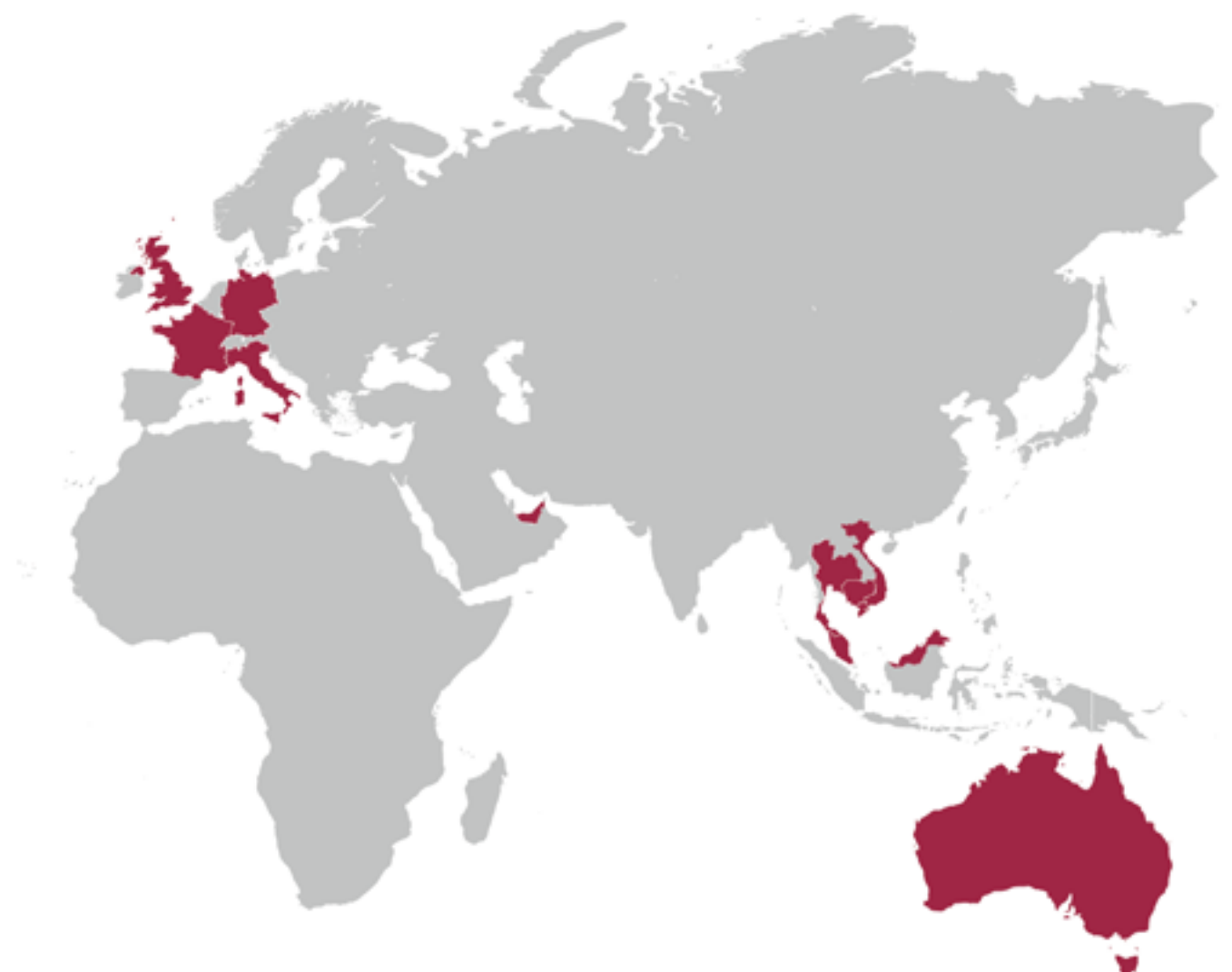
Thank you for choosing Répertoire Culinaire as your trusted partner in the world of premium food. We eagerly look forward to continuing our journey together, providing you with exceptional products and unwavering service.



A LONG STORY SHORT

<p>répertoireculinaireFR Opening in Paris.</p> <p>répertoireculinaireKH Opening in Phnom Penh.</p>	2023	<p>répertoireculinaireDE Opening in Munich.</p>
	2019	<p>GOURMET PARIS Opening at Rungis market. Sourcing and Logistics hub.</p>
<p><i>La Credenza</i> Takeover of La Credenza in London. Italian products distributor.</p> <p>répertoireculinaireIT Opening in Milano.</p>	2018	<p><i>Imports of France</i> Takeover of Imports of France in Melbourne. Pastry specialist.</p> <p>répertoireculinaireSG Opening in Singapore.</p>
<p>répertoireculinaireMO Opening in Macau.</p>	2017	
<p>répertoireculinaireTH Opening in Bangkok.</p>	2016	<p>répertoireculinaireMY Opening in Kuala Lumpur.</p>
<p>répertoireculinaireVN Opening in Ho Chi Minh City.</p>	2015	<p>répertoireculinaireAUS Opening in Sydney.</p>
	2013	<p>répertoireculinaireHK Opening in Hong-Kong.</p>
<p>répertoireculinaireUAE Opening in Dubai.</p>	2012	
	2000	<p>répertoireculinaireUK Opening in London.</p>

RÉPERTOIRE CULINAIRE GROUP



15 COMPANIES IN 13 COUNTRIES

FRANCE
ITALY
GERMANY
UNITED KINGDOM

UNITED ARAB EMIRATES
HONG KONG
MACAU
AUSTRALIA

SINGAPORE
MALAYSIA
THAILAND
CAMBODIA
VIETNAM

La Credenza
Artisan delicacies from Italian traditions

répertoireculinaire
Quality without compromise

GOURMET
PARIS

18 PRODUCTION SITES



Loste - Tradi France

A Heritage of Excellence and Regional Inspiration

Meet Loste Tradi-France, the group behind Répertoire Culinaire. It all began in 1866 for Loste, when a passionate artisan charcutier named Pierre Loste was crafting his products in Saint-Symphorien-sur-Coise (near Lyon in France). His passion infused his work, pushing him to create the highest quality products and earning him a reputation for excellent dry-cured sausages.

Loste has come a long way in 150 years. From purely local sales around the Lyonnais hillsides, Loste's products spread around France and can now be found across the globe. It was in 1999 that the company made its first steps towards exporting. Today, 15 subsidiaries (Répertoire Culinaire) have been created to combine the success of Loste beyond our borders.

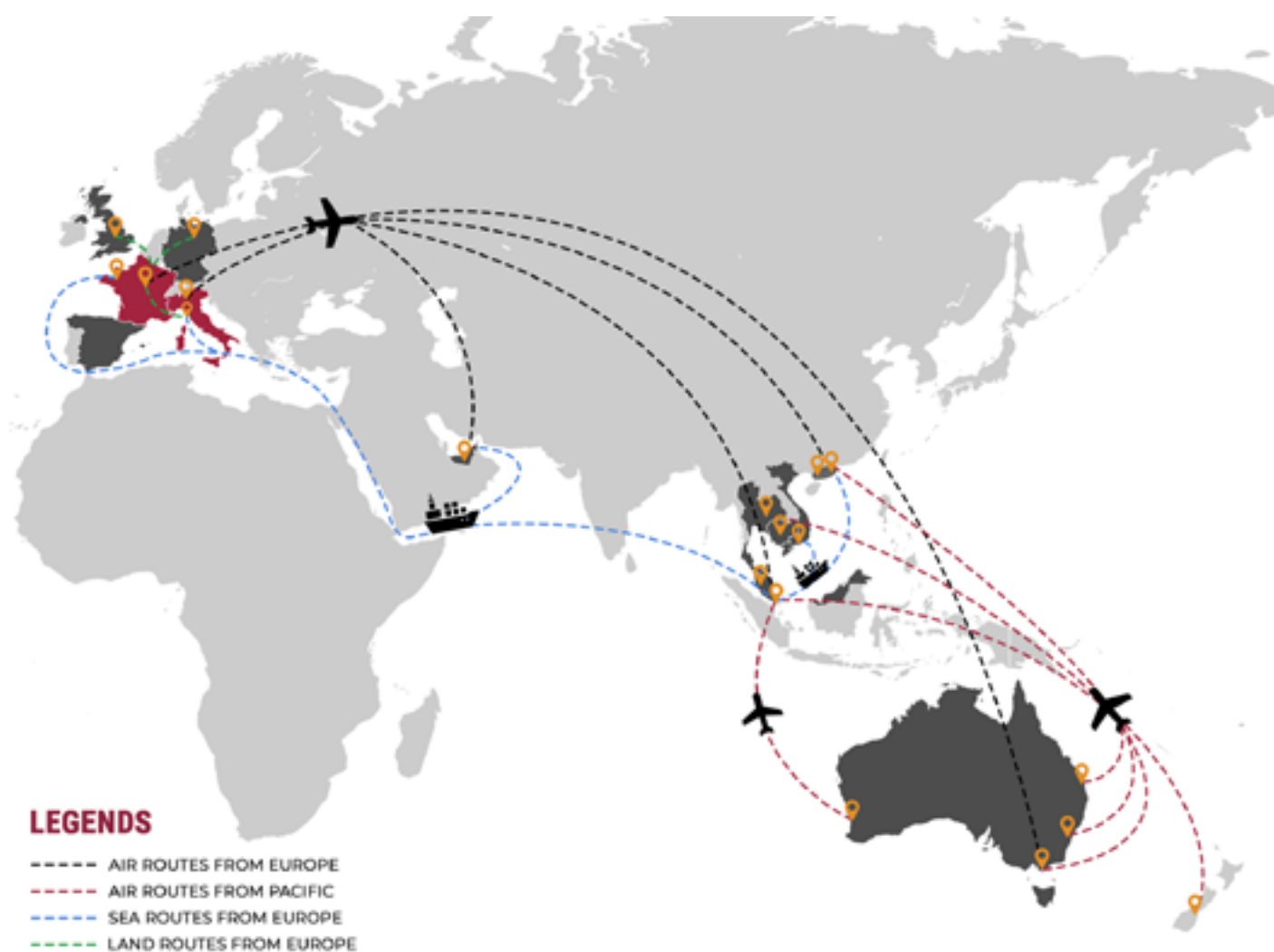
Today, it is with that same drive that Loste Tradi-France supports over 12,000 culinary artisans in their everyday work, with 18 production sites in France and Italy. From its artisanal roots, Loste has become an iconic French company, remaining focused and true to its traditions.

The company is dedicated to preserving and promoting local skills and specialties through a product range which combines diversity, quality and common sense. Every product which has since become part of the Loste family follows this core ethos. Their expertise and inspiration stem from the rich gastronomic heritage of French regions.

Driven by a relentless pursuit of innovation, Loste Tradi-France strive to provide ever more inventive solutions to meet the evolving needs of today and tomorrow. Our commitment to quality is unwavering, ensuring our products adhere to the highest standards of traceability and freshness, in accordance with advanced regulations.



A GLOBAL LOGISTICS NETWORK



A Race Against the Clock...

Over the past 20 years, Répertoire Culinaire has built a global network of air, sea and land transportation. This allows us to deliver dry, chilled and frozen products across the globe, every day.

Thanks to a group of solid partners, we have optimized supply chain management, reducing lead times and streamlining operations.

From sourcing to delivery, every second counts to preserve the freshness of the products. Food safety is our top priority, and we follow the highest standards to safeguard the integrity and quality of the products we

transport. Our team of experts is well-versed in handling perishable goods, ensuring proper storage, temperature control, and handling throughout the whole shipping process.

Through the science of import and export regulations, we navigate the complexities of international trade seamlessly.

We stay updated on the latest rules and regulations to ensure compliance, minimize delays, and maximize efficiency for our customers.

Choose Répertoire Culinaire for your logistics needs and experience the difference of working with a trusted partner who combines expertise, safety, and efficiency to deliver exceptional service.



A DEDICATED TEAM OF FOOD LOVERS

Food, hard-work, and fun...

At Répertoire Culinaire, we have a moto: «Quality Without Compromise». No doubt our moto paves the way when it comes to recruiting new family members.

We are united by an unwavering passion for food, fun and a constant commitment to delivering exceptional culinary experiences. Our dedicated team of food lovers consists of talented individuals who bring their life-long expertise, their good mood, creativity and the deepest knowledge of the industry to every aspect of our growing business.

From our sourcing specialists in France, Spain, Italy, South-East Asia and Australia, who tirelessly explore and reference the finest ingredients (#weneverstopsourcing), to our logistics and freight forwarding experts who ensure everyday seamless importations and deliveries, each member of our team plays a crucial role in our pursuit of culinary excellence and perfect service.

The Répertoire Academy

As we aim to support culinary operations all over the world, our team of experts is here to provide reliable support and guidance. Education and training are at the heart of our mission, including our team members.

We believe that knowledge is the key to unlocking the full potential of our products. That's why we have invested in a global e-learning platform to share the knowledge across our network.

Thus, every category/product specialist is invited to share his knowledge across the board. Dozens of online courses and improvement modules are now available 24/7 on the

Répertoire Culinaire Academy platform.

In an incessant search for knowledge and proximity, every year we fly our local sales agents to Europe to connect them with the farmers, the terroirs, and the origins of every product. Guaranteeing the perfect mastery of the ingredients that we offer.

An Eco-system Driven by Passion

Our family extends beyond our immediate team to include our valued partners, suppliers, and customers who share our love for authenticity and exceptional food.

Together, we collaborate, innovate, and strive to exceed expectations, constantly pushing the boundaries of gastronomy.

It is this collective dedication, expertise, and passion that enables us to bring the best of the culinary world to our customers.

100% Customer Satisfaction

Répertoire is a customer-centric company moved by people and relationships. Everything we do is driven by a basic principle: Customer satisfaction is always at the heart of our concern.

This statement sets the tone for all the efforts we proudly put into offering you the best quality of service.

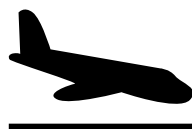
So, contact us now and join us on this gastronomic journey and experience the difference that a dedicated team of food lovers can make.

THE Répertoire FAMILY MEMBERS





Delivery Schedule



Pre Order. Take advantage of our weekly flights to get your products when you need them.



CHEESES

Origin: France
1 shipment per week

Cutoff: Friday
Delivery: Friday (D+6)



FRESH FRUITS & VEGETABLES

Origin: France
1 shipment per week

Cutoff: Friday
Delivery: Friday (D+6)



CHARCUTERIE

Origin: France
1 shipment per week

Cutoff: Friday
Delivery: Friday (D+6)

FRESH FRUITS & VEGETABLES

Origin: Turkey
1 shipment per week

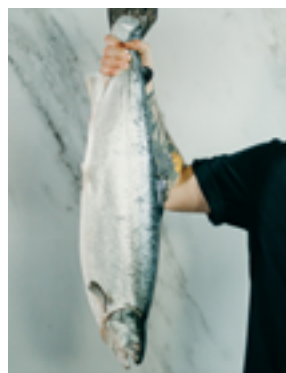
Cutoff: Friday
Delivery: Friday (D+6)



SEAFOOD

Origin: France
1 shipment per week

Cutoff: Friday
Delivery: Friday (D+6)



FRESH FRUITS & VEGETABLES

Origin: Italy
1 shipment per week

Cutoff: Friday
Delivery: Friday (D+6)



OYSTERS

Origin: David Herve
1 shipment per week

Cutoff: Friday
Delivery: Friday (D+6)

Ultra Fresh Services from France



We are proud to share our commitment to providing exceptional food service through our exclusive Ultra Fresh service. As part of this service, we source the finest fruits and vegetables, seafood, mushrooms, retail items, and meat directly from the renowned Rungis Market in Paris. These exceptional products are carefully selected and flown into Hong Kong once a week, ensuring unparalleled freshness and quality.

With our Ultra Fresh service, we bring you the essence of culinary excellence, delivering the best ingredients from around the world to your doorstep. Our close partnership with Rungis Market allows us to offer an extensive range of premium produce, guaranteeing that every dish you create is infused with exceptional flavors and textures.

Whether you are a restaurant, hotel, independent delicatessen, retailer, or part of a prestigious food hall, our Ultra Fresh service is tailored to meet your specific needs and elevate your culinary offerings. Experience the difference that our commitment to freshness and quality brings to your kitchen, and unlock a world of gastronomic possibilities with Répertoire Culinaire.

Browse our catalog to explore the diverse range of products available through our Ultra Fresh service, and contact our dedicated team to discover how we can enhance your culinary creations with the finest ingredients sourced from Rungis Market.



Leila Royer



Denis Hamon



Delivery Schedule

CHEESES

Origin: Italy
1 shipment per week

Freight: Air
Producer:



FRESH TRUFFLES (SEASONAL)

Origin: Italy
1 shipment per week

Freight: Air
Producer:



CURED MEATS (SALUMERIA)

Origin: Italy
1 shipment a week

Freight: Air
Producer:



PASTA, FLOUR, BAKERY

Origin: Italy
2 shipments per month

Freight: Air
Producer:



GROCERIES (OLIVE OIL, BALSAMIC VINEGAR, HONEY, CONDIMENTS, TIN TOMATOES)

Origin: Italy
2 shipments per month

Freight: Air
Producer:



FRUIT & VEGETABLES

Origin: Italy
1 shipment a week

Freight: Air
Producer:



FRESH MEAT (FASSONA & CHIANINA)

Origin: Italy
1 shipment a week

Freight: Air
Producer:



SEASONAL & GIFTINGS (PANETTONI, SWEETS, NOUGAT ETC)

Origin: Italy
Pre - Orders only

Freight: Air
Producer:



Ultra Fresh Services from Italy

La Credenza
Artisan delicacies from Italian traditions



Our selection is curated in collaboration with La Credenza Ltd, our London-based sister company, and our Italian sourcing team. La Credenza has been importing and distributing Italian artisan food products since 2001, and we work closely together through our Répertoire Culinaire Italy office. Our range includes cheese, charcuterie, pantry products, pasta, desserts, and more, all crafted by artisan producers from different regions of Italy. We value the quality, origin, and history of our products, which has earned us a solid position in the niche food market.

both the producer and the product, resulting in something truly unique. With compliance screenings and efficient logistics, we ensure smooth delivery from Italian villages to your doorstep.



Giuseppe Raciti
General Manager
La Credenza UK

Fabio Antoniazzi
Head of Sourcing
Italian Products

We collaborate with renowned chefs, prestigious food halls, and serve as a specialty supplier to luxury supermarkets. Considering our customers as partners in the culinary journey, we take pride in providing the finest ingredients for their kitchens. The La Credenza sourcing team travels across Italy to discover geographically authentic products from artisanal factories. We prioritize

KEYS



AMBIENT 16 °C

As opposed to room temperature, which is a range of air temperatures that most people prefer in indoor settings, ambient temperature is specifically the temperature of the air in any particular place as measured by a thermometer.



CHILLED 0 - 4 °C

Chilled food is stored at refrigeration temperatures, which are around 0 - 4 °C



FROZEN - 18 °C

Food that is properly handled and stored in the freezer at - 18 °C will remain safe. Freezing does not kill most bacteria, but it does prevent bacteria from growing.



LE PORC FRANÇAIS

The result of an interprofessional approach, the Le Porc Français logo guarantees the French origin of the meat of pigs, piglets and the products derived from them. You are therefore certain to choose a pig born, raised, slaughtered and processed in France.



MSC

The Marine Stewardship Council is a label which recognises a well - managed and sustainable fishery.



PDO - PROTECTED DESIGNATION ORIGIN

The appellation d'origine contrôlée (PDO) is the French certification granted to certain French geographical indications for wines, cheeses, butters, and other agricultural products, all under the auspices of the government. Certification guarantees that a product and all phases of production for that product have been carried out in a strictly defined geographic area.



PGI - PROTECTED GEOGRAPHICAL INDICATION

PGI emphasises the relationship between the specific geographic region and the name of the product, where a particular quality, reputation or other characteristic is essentially attributable to its geographical origin. Products: food, agricultural products and wines.



LABEL RED, FRANCE

The Label Rouge indicates that the product is of superior taste and quality. For pork and charcuterie, the criteria relates in particular to livestock feed, farming conditions, the age at which the animals were slaughtered, the sorting of meat and the method of preparation of the products. Production under Label Rouge represents 3.7% of French production and 19,000 tonnes of charcuterie.



HALAL CERTIFICATE

Halal certification is a process which ensures the products are lawful, permitted or allowed for Muslims. For meat products Halal certifies that the animals were slaughtered in a single cut, thoroughly bled, and their meat have not been in contact with animals slaughtered otherwise and, especially, with pork



TRUE AUSSIE BEEF

Aussie Beef & Lamb endeavors to ensure that the consumer has an adequate and abundant supply of Australian red meat to choose from by working with farmers, exporters, retail stores and food-service establishments. Aussie Beef & Lamb is an initiative of Meat and Livestock Australia, the body responsible for the marketing of Australian Beef, Lamb and Goat produce around the globe. We take pride in our commitment to food safety, halal certification standards and industry development programs. All to ensure the best quality in raising, producing and the delivering of Australian red meat globally.



B CORP CERTIFICATION

B Corp is the most comprehensive and intensive global certification to assess social & environmental impact - or essentially a company's commitment to sustainability and transparency.



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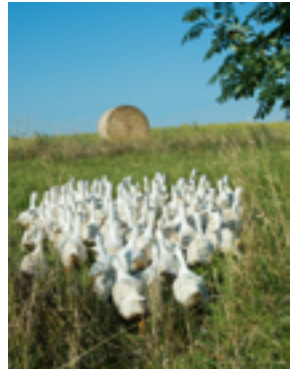
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BRANDS



Within the South West of France, in the heart of the duck farming region, Jean Larnaudie Company has been perpetuating the production of Foie Gras and gourmet specialties for years.



Fresh, frozen and canned truffles. Chambon & Marrel is located in the Périgord region, and is one of the oldest truffle specialists in France, founded in- 1860.



A flavour virtuoso since 1985. From special butcher's cuts to other organic products, the business and its seven brands offer expertise that combines produce of the terroir with food innovations, surprising even the most demanding diners.



Made from fresh cream produced in the PDO area, where it derives its hint of hazelnut. In demand amongst professionals, for its excellent plasticity, its malleability and its high melting point, the ideal butter for puff pastry.



Combining tradition and modernity, Maison Loste has been crafting products for over 150 years. Choosing the best cuts and painstakingly replicating the techniques passed from father to son – that's Loste savoir-faire.



Resrve Loste is our selection of exceptional products offering the best of French culinary arts. Born to serve the needs of passionate chefs, it focuses on sourcing artisanal products and ingredients that will help them on their quest for perfection.



The Isigny region used to be one of Europe's largest wetlands, until the sea retreated in the sixteenth century. It left behind a clay soil with rich sediments. For centuries, they have produced exceptionally fine milk, earning a well-established reputation for quality.



Les Frères Marchand is one of the oldest family-owned company specialized in ripened cheeses in the East of France. The Marchand family has passed down its secrets, culinary passion and love for ripened cheeses for the past 6 generations, and continue to do so.



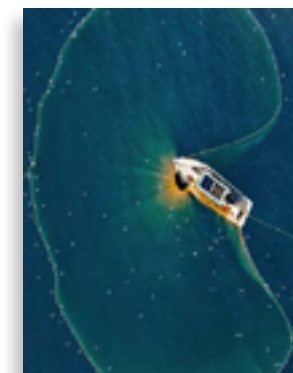
Auvernou has preserved its know - how since 1866. Manufactured in two workshops located near Ussel and Tence, more than 800 meters high. In this beautiful region, the "terror" is suitable for pork farming and cured products manufacturing.



Julian Martin is a family enterprise founded in 1933, specialized in iberico ham. In the heart of the Salamanca Mountains, they remain true to tradition.



The French Cheese Club focuses on endorsing and promoting quality, expanding international markets and facilitating the export of our products. We work with the entire supply chain.



A selection of wild products from the seas of Andalusia, derived from traditional and sustainable fishing techniques. Perfect freshness and unique flavours in harmony with the latest freezing technology.



The company has always been established on the Drugeon River site since 1921, is a major player in its sector in France, and is also expanding its business overseas where Romanzini snails are distributed in more than 20 countries.



We are a family business with more than 50 years of experience making only ham. We do not believe in making standardized hams designed to optimize costs, nor would we ever sell you a ham that we would not eat ourselves.



Land of mustard and vinegar for many centuries, Meaux still carries on the tradition of inimitable know-how. Carefully chosen ingredients, its slightly spicy flavour, its legendary mildness, contribute to making it a refined mustard that is now appreciated by the finest gourmets around the world.



The passion for oyster farming has run in the veins of the Hervé family for three generations. Marked by patience, effort, and inevitably. The unfailing love for the profession of oyster farmer and the Marennes-Oléron basin, a land cradled by the sea and the marshes.



BRANDS

CLUIZEL • PARIS •

Driven by its passion for gustatory truth, we mobilize our talents and turn away from uniformity and artifice. In her eyes, natural chocolate is a rough diamond that just needs to be cut, and there she defends the vision of a chocolate which is defined by the authenticity and the singularity of its taste.



A company that is proud of its catch phrase 'From the Land to your Plate', Capfruit must ensure that all its criteria regarding the cultivation and selection of the fruits we use are upheld by every one of our partners.



QWEHLI PARIS

We have a rich history of aquaculture and fishing. We know the immense technicality of these trades. We serve chefs who are uncompromising about taste, who want to go beyond excellent cuisine and convey messages with us on the Art of serving the Sea.



PREMIUM CHEF

A brand dedicated to sourcing and producing the world's finest vanilla from Madagascar. Sourcing the highest quality vanilla beans to creating extracts, Vanilla paste, powder, natural flavorings, and other products.



CHARCUTERIE SOURCE MAP



Charcuterie



Visit Website



Expertise Inspired by Our Regions

Drawing on our roots and gastronomic heritage, our expertise and inspiration come from the characteristics of our regions.

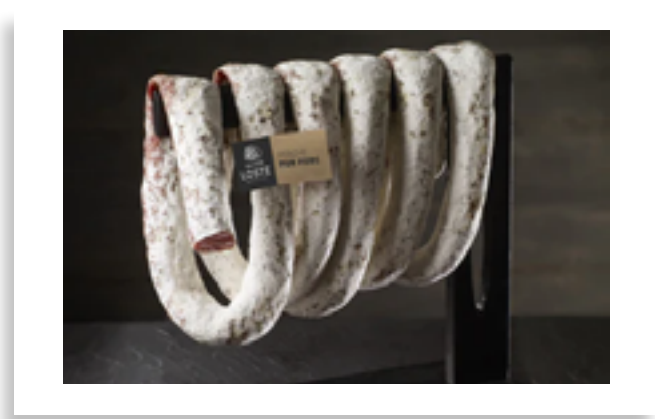
The Spirit of Innovation

Every day, we strive to offer you ever more innovative products to meet your every need, those of today, but above all those of tomorrow.

High Quality for Great Flavor

Our products are subject to the most advanced regulations in terms of traceability and freshness.

For over 150 years, Loste Tradi-France has been holding on to the family values and artisanal spirit of its founder, Pierre Loste. A butcher- charcutier by trade, he was the first to refine cured sausages on an industrial scale, thanks to a strong drive to combine tradition with modernity. Today, it is with that same drive that Loste Tradi-France supports over 12,000 culinary artisans in their everyday work. As a result, we became a leader on the butchers' market segment in France with 65% market shares. We have 15 regionalised production sites: this guarantees a local know how in line with the traditions of the region and its people.



COLD CUTS



ICH0WW0000224
Dried sausage «A la Perche»
3-5 KG 1 pc



ICH0WW0000271
« Le Pavé » with hazelnuts
2 pcs per box
2.7 KG/ PC



ICH0WW0000254
« Jésus » pure pork saucisson
1.5 KG/ PC



ICH0WW0000419
Dried sausage with walnut
8 pcs per box
250 G per PC



ICH0WW0000357
Traditional Rosette
« DUC DE COISE »
2.5 KG/ PC



ICH0WW0000292
« Galet » topped with pepper
2 pcs per box
2.5 KG/ PC



ICH0WW0000297
« Le Pavé » with spices
and chili
2 pcs per box
2 KG/ PC



ICH0WW0000272
Dried sausage with porcini
8 pcs per box
250 G per PC



ICH0WW0000236
Chorizo Regio Estripe
1.6 KG/ PC



ICH0WW0000450
Dried sausage
« Rond d'Auvergne »
1.4 KG/ PC



ICH0WW0000420
Dried sausage with
green pepper
8 pcs per box
bags 250 G per PC



ICH0WW0000267
Dried sausage Le
Montagnard (smoked)
250 G per PC



COLD CUTS



ICH0WW0000440
« Bourriche » dried sausage
in hamper
300 G per PC X 14 PCS



ICH0WW0000303
« Le Pavé » with Roquefort
6 pcs per box
250 G per PC X 6



ICH0WW0000255
Coppa 1/2 Pce
Vac-Pack 1,5kg Box w/4 Pcs
1.5 KG / PC





Visit Website

French Origin

Prepared in our French production area located in the heart of the Massif Central at more than 750 m above sea level, our dry-cured sausages are part of the heritage of our beautiful country. They are expertly made with love and respect from pigs raised in France. Special attention is paid to the selection of ingredients, in order to offer you the best that French cold cuts has to offer! With 100% French production, we are sure to offer you delicious dry-cured sausages that give you a taste of French delicacy!

Quality & Expertise

Auvernou dry-cured sausages are the result of a manufacturing method that requires technical expertise, human know-how, a little patience and, above all, a lot of passion from the operators themselves. The production method takes inspiration from traditional methods with enough rest time to allow the meat to soak up the spices. It is this unique know-how that gives our dry-cured sausages an incomparable taste.



Since 2010, the brand offers high quality dry-cured sausages perfectly adapted to new lifestyles. Auvernou only selects quality ingredients. French pork of course, as well as French cheeses, AOP-certified Roquefort cheese and many other products that flourish in the French countryside.

With these quality ingredients, we have created combinations of original, gourmet and varied flavours: Roquefort & Walnuts, Goat cheese & Espelette pepper. And a unique recipe for organic dry-cured sausages.

Satisfy all your gourmet desires on the go with the snack-sized version of our products. Mini Sticks or Mini Snacks, our deliciously French sausages with an incomparable taste can be enjoyed at any occasion: picnics with family, improvised drinks with friends, with a loved one or even by yourself when watching a good movie.



STAKING



ICH0WW0000216
Aperiloste — Plain
dried sausage
2 bags per box
500 G per bag X 2 bags



ICH0WW0000424
Aperiloste — Chorizo
2 bags per box
500 G per bag X 2 bags



ICH0WW0000268
Aperiloste — Roquefort
dried sausage
2 bags per box
500 G per bag X 2 bags



ICH0WW0000273
Aperiloste — Walnut
dried sausage
2 bags per box
500 G per bag X 2 bags



ICH0WW0000405
Mini sticks — Plain
2 bags per box
500 G per bag X 2 bags



ICH0WW0000269
Picaloste — Plain mini
dried sausage
in basket of 2kg
40 G per PC X 50

HAMS



ICH0WW0000287
Dry Ham Noir de Bigorre AOC
Boneless Selection
Vac-Pack 5,7kg
5.7 KG / PC



ICH0WW0000453
Dry Ham Parma
12/14 Months Boneless
Vac-Pack 6,75kg
6.5 KG / PC



ICH0WW0000358
Dry Ham San Daniele
14 Months Deboned
Vac-Pack 7,6kg
7.5 KG / PC





Visit Website



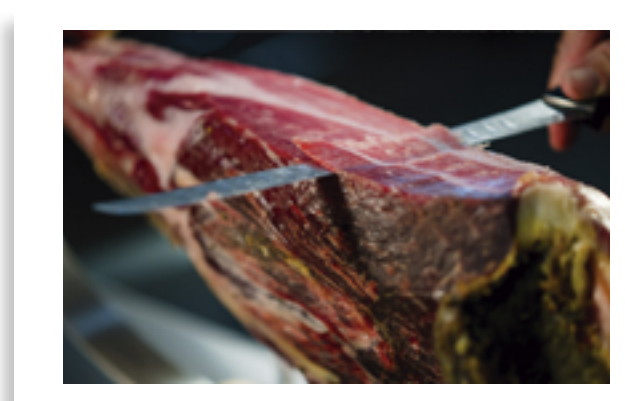
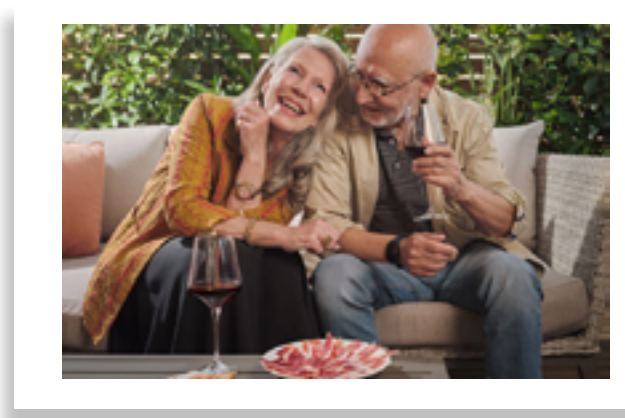
Moments

We know that your expectations with ham change depending on the context, your intention, or the time you have to enjoy it. There are lunches and meals in capital letters, dinners and special dinners and it is clear that we do not always look for the same thing.

Ham is a single word that captures different experiences. Sharing with friends, celebrating with the family, giving yourself that tribute that makes you feel at peace with the planet...

Our master ham maker Nico helps you choose between the good and the extraordinary so that you can enjoy more of all the ham moments.

Since 1965 familu guarantee, quality guarantee.



HAMS



NICO



ICH0WW0001378
Ham Mini Serrano
w/Stand & Knife
950gr | per kg

NICO



ICH0WW0001376
Ham Serrano Reserva
12-15 Months
approx. 6.5kg | per kg

NICO



ICH0WW0001377
Ham Serrano Reserva
Boneless
4-6.5kg | per kg
4.5-5.5 KG / PC



ICH0WW0000284
Dry Ham Savoie
Smoked Boneless Melli
Vac-Pack 5,8kg
6 KG / PC

NICO



ICH0WW0000882
Ham Serrano Sliced
Vacpack 100gr | per pack
100GR



ICH0WW0000217
Dry Ham Serrano
12/14 Months Boneless
Vac-Pack 5,2kg
5.2 KG / PC

Noixfine



ICH0WW0000452
Cooked Ham Superior
Tradition VPF with Rind
Vac-Pack 8,5kg
7.5 KG / PC



ICH0WW0000375
Cooked Ham Superior
Castelou Rindless
Vac-Pack 7,5kg
7 KG / PC



ICH0WW0000289
Dry Ham Auvergne
8 Months Boneless
Vac-Pack 6,2kg
6 KG / PC



ICH0WW0000288
Dry Ham Bayonne
10 Months Boneless
Vac-Pack 6kg



TERRINES & PATES



ICH0WW0000323
Pâté Campagne
Guerande Salt VPF
Ceramic Vac-Pack 3kg
3 KG / PC



ICH0WW0000265
Pâté Campagne Traditional
VPF
Ceramic Vac-Pack 3,8kg
3.8 KG / PC



ICH0WW0000354
Terrine Champelière
Vac-Pack 3,75kg
3.75 KG / PC



ICH0WW0000334
Pâté Croûte Duck
Ceramic Vac-Pack 2,2kg
2 KG / PC



ICH0WW0000326
Pâté Green Pepper
Ceramic Vac-Pack 2,6kg
2.6 KG / PC



ICH0WW0000227
Rillettes du Mans Pure Pork
Sandstone Vac-Pack 2,5kg
2.5 KG / PC



ICH0WW0000362
Rillettes Duck
Sandstone Vac-Pack 2,5kg
2.5 KG / PC



ICH0WW0000441
Mousse Duck & Cognac
Ceramic Vac-Pack 2,2kg



ICH0WW0000320
Terrine Foie Gras &
Chanterelle Mushrooms
Ceramic Vac-Pack 2,35kg
2.35 KG / PC



ICH0WW0000347
Pâté Croûte Richelieu
Vac-Pack 2,3kg
2.3 KG / PC



ICH0WW0000348
Pâté Croûte Franc Comtois
Morels and Black Mushrooms
Vac-Pack 2,5kg
2.5 KG / PC



ICH0WW0000355
Duck Mousse Crémeux
Forest Mushrooms
Vac-Pack 3,6kg
3.6 KG / PC



TERRINES & PATES



ICH0WW0000298
Garlic Sausage Smoked
Natural Casing VPF
Vac-Pack 1kg Box w/10 Pcs



ICH0WW0000403
Andouille de Troyes
Tray Map 2,5kg
2.5 KG



ICH0WW0000247
Boudin Blanc Morels
Tray Map 2,5kg
2.5 KG



ICH0WW0000311
Mortiaux Sausage VPF X5
Tray Map 1.75 kg
1.75 KG



ICH0WW0000263
Boudin Noir
Tray X15 Map 1,98kg
2 KG



ICH0WW0000266
Boudin Blanc Cognac Fine
Champagne VPF
Tray Map 2,05kg Box w/3 Pcs
2 KG

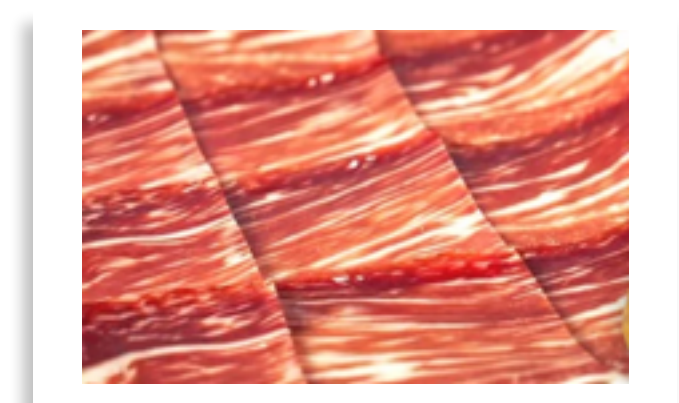
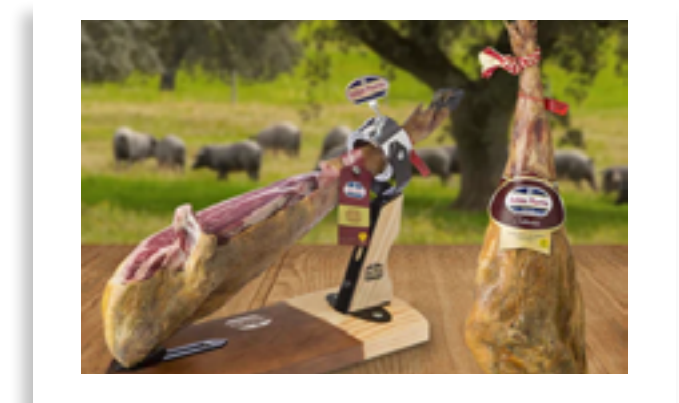




Visit Website

The Origin - Alentejano Breed

The Raza Alentejana pig is a direct descendant of the Mediterranean wild boar. Due to its genetics and the lack of crosses with other breeds, it presents a great "rusticity" and adaptation to life in freedom and therefore registers a superior capacity of intramuscular fat storage. Historically preserved in Portugal (without crosses), it is currently considered one of the purest breeds in the Peninsula. At this moment, the genealogical book of the Alentejo pig has only 9,000 registered individual animal.



Since 1933 maintaining the philosophy of tradition and excellence in the product of the early days, guaranteeing the taste and character of the Iberian breed, only in the world and one of the key reasons why Spain is linked to the term of gastronomy. Iberian pork has always been the symbol of our company, for that reason our main concern is the care of this animal and everything that surrounds it, which leads to the quality of our products. Julián Martín is country, is life, is Guijuelo and is Iberian.

IBERICO HAMS



ICH0WW0000155
Ham Iberico Cebo
24 Months Bone-In
8-9kg
8 KG/ PC



ICH0WW0000156
Ham Iberico Bellota
Free Range
36 Months Bone-In
8-9kg
8 KG/ PC



ICH0WW0000157
Ham Iberico 100% Bellota
Free Range
42 Months Bone-In
8-9kg
8 KG/ PC



ICH0WW0000154
Chilled Iberico Cebo Ham
24 Months
4.5 KG/ PC



CHEESES SOURCE MAP



Cheeses



Visit Website



142 Years of History, Since 1880

Les Frères Marchand is first and foremost one of the oldest family-owned company specialized in ripened cheeses in the East of France. The Marchand family has passed down its secrets, culinary passion, advocacy and love for ripened cheeses for the past 6 generations, and will continue to do so. Les Frères Marchand is a fraternal collaboration that combines the synergy of individual talents to perpetuate the family legacy.

Our cheeses are carefully selected from a network of small dairy producers, spread across the countryside of France. The art to ripe cheese is a family and cultural heritage the company aims to preserve by supporting such small producers, sometimes still using artisanal practices.



CHEESE



IDA0WW0001903
Abondance
Raw Milk
LFM 8kg
Minimum Order: 500gr



IDA0WW0001904
Beaufort Alpage
Raw Milk
LFM 40kg
Minimum Order: 500gr



IDA0WW0001906
Brie De Meaux
Raw Milk
LFM 2.9kg
Minimum Order: 750gr



IDA0WW0001922
Epoisses
Raw Milk
LFM 250gr
Minimum Order: 1pcs



IDA0WW0001909
Camembert Au Calvados
Raw Milk
LFM 250gr
Minimum Order: 1 pcs



IDA0WW0001910
Camembert De Normandie
Raw Milk
LFM 250gr
Minimum Order: 1 pcs



IDA0WW0001911
Carre De L'Est
Raw Milk
LFM 250gr
Minimum Order: 1 pcs



IDA0WW0001924
Fourme D'Ambert
Raw Milk
LFM 2kg
Minimum Order: 500gr



IDA0WW0001913
Chaource
Raw Milk
LFM 500gr
Minimum Order: 1 pcs



IDA0WW0001916
Cœur De Neufchatel
Raw Milk
LFM 200gr
Minimum Order: 1 pcs



IDA0WW0001920
Coulommiers
Raw Milk
LFM 400gr
Minimum Order: 1 pcs



IDA0WW0001926
Langres
Raw Milk
LFM 250gr
Minimum Order: 1pcs



CHEESE



IDA0WW0001932
Le P'Tit gros Lorrain
Raw Milk
LFM 400gr
Minimum Order: 1pcs



IDA0WW0001927
Mont D'Or
Raw Milk
LFM 500gr
Minimum Order: 1pcs



IDA0WW0001928
Morbier
Raw Milk
LFM 6kg
Minimum Order: 750gr



IDA0WW0001917
Comte grande Garde
(20-24 Months)
Raw Milk
LFM 35kg
Minimum Order: 500gr

IDA0WW0001919
Comte Primeur
(5-7 Months)
Raw Milk
LFM 35kg
Minimum Order: 500gr

IDA0WW0001918
Comte Tres grande Garde
(28-36 Months)
Raw Milk
LFM 35kg
Minimum Order: 500gr



IDA0WW0001930
Munster Gerome
De La Ferme De Gabriel
Raw Milk
LFM 500gr
Minimum Order: 250gr



IDA0WW0001907
Petit Brillat-Savarin
Raw Milk
LFM 100gr
Minimum Order: 1 pcs



IDA0WW0001934
Raclette De Savoie
Au Lait Cru
Raw Milk
LFM 6kg
Minimum Order: 750gr



IDA0WW0001938
St Marcellin
Raw Milk
LFM 80gr
Minimum Order: 1 pcs



IDA0WW0001936
St Nectaire
Raw Milk
LFM 1.5kg
Minimum Order: 750gr



IDA0WW0001940
Tomme De St Ours
Raw Milk
LFM 1.7kg
Minimum Order: 850gr



IDA0WW0001933
Petit Livarot
Thermized Milk
LFM 200gr
Minimum Order: 1 pcs



IDA0WW0001931
Persille De Chevre Fermier
Pasteurized Milk
LFM 1kg
Minimum Order: 500gr



IDA0WW0001925
Hercule Vieux
Pasteurized Milk
LFM 4.3kg
Minimum Order: 500gr

CHEESE



IDA0WW0001905
Bleu De Brebis Cire
Raw Milk
LFM 3kg
Minimum Order: 750gr



IDA0WW0001915
Cheese Claousou
Raw Milk
LFM 250gr
Minimum Order: 1 pcs



IDA0WW0001935
Cheese Roquefort Artisanal
Raw Milk
LFM 1.5kg
Minimum Order: 750gr



IDA0WW0001908
Rocamadour
Raw Milk
LFM 35gr
Minimum Order: 1 pcs



IDA0WW0001939
Cheese Tomme Napoleon
Raw Milk
LFM 4.2kg
Minimum Order: 500gr



IDA0WW0001912
Chabichou Du Poitou
Raw Milk
LFM 150gr
Minimum Order: 1 pcs



IDA0WW0001914
Chevre Frais Des Vosges
Raw Milk
LFM 150gr
Minimum Order: 1 pcs



IDA0WW0001937
Sainte-Maure De Touraine
Raw Milk
LFM 250gr
Minimum Order: 1 pcs



IDA0WW0001921
Crottin De Chavignol
Raw Milk
LFM 70gr
Minimum Order: 1 pcs



IDA0WW0001923
Fleur De Chevre
Raw Milk
LFM 160gr
Minimum Order: 1 pcs



IDA0WW0001929
Mothais Sur Feuille
Raw Milk
LFM 200gr
Minimum Order: 1 pcs



IDA0WW0001941
Valencay
Raw Milk
LFM 250gr
Minimum Order: 1 pcs



CHEESES



IDA0WW0000275
Comte Terroir 4/7m
Badoz
5kg



IDA0WW0000274
Comte Grande Saveur 9/14m
Badoz
5kg



IDA0WW0000273
Comte Excellence Reserve
18m 1/8
Badoz
5kg



IDA0WW0000256
Bleu Auvergne
Dischamp 1/2 Loaf
Dischamp
1.25kg



IDA0WW0000269
Morbier 2m
Badoz
6kg



IDA0WW0000255
Raclette Milledome Long Life
6kg



IDA0WW0000300
Emmental de Savoie Slhs
3.5 KG



IDA0WW0000267
Fourme d'Ambert
Dischamp
2.3kg



IDA0WW0000110
St. Nectaire Fermier
Fromagerie Occitanes
1.7kg



IDA0WW0000271
Tomme de Savoie Raw Milk
"Pliee" Coop
Yenne
1.8kg



IDA0WW0000268
Roquefort Coccinelle
1/2 Vertical Cut
1.3kg



IDA0WW0000259
Brie Meaux Matured 1/4
2.8 KG



CHEESES



IDA0WW0000260
Camembert raw milk
Gillot Petit Normand
250 G/ PC



IDA0TH0000001
Chaource Lincet
250gr



IDA0WW0000303
Epoisses Raw Milk Gaugry
250 G/ PC



IDA0WW0000257
Selles Sur Cher Matured
150 G/ PC



IDA0WW0000265
Perail de Bris
Papillon
150 G/ PC



IDA0WW0000314
Valencay Aff Lait Cru
220 G/ PC



IDA0WW0000270
Reblochon de Savoie
Bouchet
500 G/ PC



IDA0WW0000138
Délices de Bourgogne Lincet
Delin
6pcs per box
200 G/ PC



IDA0WW0000264
Buchette Chevre Past
Soignon
180 G/ PC



IDA0MY0000054
Crottin Chavignol Fermier
Aoc Fleuri Blanc
6 pcs per box
60 G/ PC



IDA0WW0000258
Fresh Goat Log (Rondin) Plain
1kg





Visit Website

Founded in the heart of the Touraine, Berry, and Sologne regions in the Loire Valley, Fromagerie Jacquin has honed their craft for over 65 years. Specializing in PDO goat cheeses such as Selles sur Cher, Sainte Maure de Touraine, Valençay, Pouligny Saint Pierre, and Crottin de Chavignol, their dedication to tradition is unwavering. While their journey began with local distribution to restaurants, farmers' markets, and cheese shops, their reach has now expanded globally. With an annual production exceeding 1,000 tons of goat cheeses, their state-of-the-art plant showcases their commitment to excellence. Drawing from fifty local farms within a 30-mile radius, fresh milk fuels their artisanal creations, ensuring every bite encapsulates the essence of their storied heritage.



Nestled in the picturesque Loire Valley of France, Jacquin has been a beacon of exceptional cheese craftsmanship since 1947. The Jacquin family legacy spans four generations, guiding the meticulous art of cheese making. Renowned for their expertise in crafting traditional DPO French goat cheeses like Saint Maure, Selles sur Cher, Crottin, and Valençay, Jacquin sources its goat's milk from local farms, a testament to their commitment to quality. Run by Pascal and Christian Jacquin, Fromagerie Jacquin remains a family endeavor, preserving time-honored hand-molding techniques and traditional affinage.



RIVOIRE
JACQUEMIN



IDA0WW0000193
Comte Extra 24 Months
5 KG



Visit Website



Two Cooperative Join Forces

Isigny Sainte-Mère is the combines the resources of two complementary dairy cooperatives. The Isigny-sur-Mer cooperative had been operating in Calvados since 1932. The Sainte-Mère cooperative was set up in 1909 and worked in the neighbouring Manche département. The two operations merged in 1980. Why? Firstly, the two milk collecting zones complemented each other geographically; both the cooperatives shared the same concerns to ensure quality and the same ambition to achieve it. Everything brought them together: remaining faithful to ancestral know-how, a respect of both the terroir and the men who worked with it and kept it going. The new cooperative set out to conquer the world. It has been so successful that more than half of its sales are exported and the name of Isigny Sainte-Mère is known all over the world.

The Isigny Sainte-Mère terroir: The Isigny region used to be one of Europe's largest wetlands until the sea retreated in the sixteenth century. It left behind a clay soil with rich alluvial sediments, upon which green grass grows abundantly. For centuries, the region's dairy farmers have produced exceptionally fine milk, earning a well-established reputation for quality.

In fact, thanks to the salty seawater of the Channel, combined with fresh water from the Cotentin peninsula and the Bessin marshes, the region's climate is mild and damp. The cows which graze these pastures are eating grass which makes their milk rich in mineral salts and trace elements.



CHEESES



IDA0WW0000142
Petit Livarot
250 G/ PC



IDA0WW0000037
Fromage Frais Long Life 40%
500 G/ BOX



IDA0WW0000038
Mimolette 6m
210 G/ PC



IDA0WW0000040
Mimolette 6 months old
Full ball
3.2 KG/ PC



IDA0WW0000041
Camembert Pasteurized
250 G/ PC



IDA0WW0000052
Pont l'Eveque Pasteurized
220 G/ PC



IDA0WW0000142
Petit Livarot
250 G/ PC



IDA0WW0000042
Brie Pasteurized 60%
3KG/PC



BUTTER SOURCE MAP



BUTTER



IDA0WW000032
Unsalted Butter
Refill Cup 25gr
25 G/PC



IDA0WW000033
Salted Butter
Refill Cup 25gr
25 G/PC



IDA0WW000045
Unsalted Butter
Micropain 10g
10 G/PC



IDA0WW0000324
Frozen unsalted Butter Sheet
non AOP
1 KG/PC



IDA0WW0000325
Salted butter
Micropain 10gr X 60
10 G/PC



IDA0WW000034
Unsalted Butter
Roll 250g
250 G/PC



IDA0WW000035
Salted Butter
Roll 250g
250 G/PC



IDA0WW000028
Fresh Cream 35%
1L/BOX



IDA0WW000030
Butter Unsalted Churned
250 G/PC



IDA0WW000031
Salted Churned Butter
250 G/PC



IDA0WW000036
Frozen Unsalted Butter Sheet
1 KG/PC





Visit Website



Innovation and Improvement:

Laiterie de Montaigu is constantly innovating and improving its products in response to the needs of its customers. Our R&D labs formulate and develop product ranges to meet the most specific demands. Because the impact of production technology on product quality is a prime concern, the company works with a number of international upstream research centres in order to expand and develop its expertise.

Quality Assurance:

Laiterie de Montaigu has established the strictest of approaches to quality across all its manufacturing processes, based on ISO 22000 (Food Safety Management). Quality assurance is founded on the principles of continuous improvement and project-based management. An in-house laboratory analyses and inspects products at every stage, from the arrival of raw materials to the shipment of finished products.

An independent family run firm. Expertise, a constant eye for innovation and high quality products have made the company a force to be reckoned with in the dairy products market. Now run by the third generation of the founding family, the firm is dedicated to meeting the most sophisticated and exacting of its customers' requirements.

Recognized Expertise

Though never turning its back on its traditional knowhow, Laiterie de Montaigu is constantly upgrading its plant to take account of the latest advances in technology, to continue to supply its customers with products of the highest quality.



IDA0WW0000068
Unsalted Butter Sheet
2KG/PC



IDA0WW0001673
Butter unsalted
500GR/ PC

FOIE GRAS SOURCE MAP





Visit Website



63 MÉDAILLES
DEPUIS 2007

Quality is at the Core

Quality is at the core of Jean Larnaudie's job, as high quality raw materials are essential to prepare a good Foie Gras. They work closely with their suppliers to continuously improve the quality of their recipes. Jean Larnaudie pays special attention to the quality of their raw materials and selection of their Foie Gras in order to provide exceptional products. Their expertise is passed down from generation to generation, and they are always looking for new flavors to enhance their Foie Gras and ensure customer satisfaction.

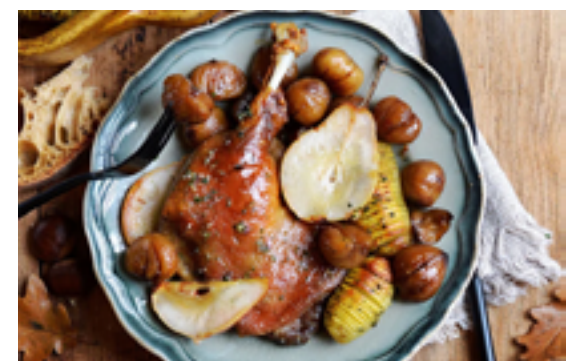
Protected Geographical Indication

Jean Larnaudie's Foie Gras is made with ducks raised and processed in the South West of France, as guaranteed by the South West Protected Geographical Indication (PGI). Their ducks are raised outdoors and fed quality food that is controlled and regulated. Production is carried out in accordance with South West tradition.

Jean Larnaudie's Expertise is rooted in the Lot in Quercy for over 60 years. Their team of dedicated individuals are committed to regional expertise and passionate about Foie Gras, a dish that has become a holiday season staple.

Regional Know How

The company is dedicated to preserving the expertise of the South West of France, where Foie Gras is still largely manually produced. Their staff is trained by elders who transfer their experience to keep the regional know-how alive.



FOIE GRAS - RAW



IDU0WW0000042
Raw duck foie gras – 1st Choice
650 G/ PC

IDU0WW0000044
Raw duck foie gras – Extra
550 G/ PC

IDU0WW0000031
Foie gras duck restauration
- whole deveined
550GR/PC



IDU0TH0000001
Raw duck foie gras escalopes
25-40 G (30 pcs per bag)
1 KG/ BAG

IDU0WW0000035
Raw duck foie gras escalopes
40-60 G (20 pcs per bag)
1 KG/ BAG

IDU0TH0000002
Raw duck foie gras escalopes
60-80 G (15 pcs per bag)
1 KG/ BAG



COOKED FOIE GRAS - TERRINES



IDU0WW0000041
Foie Gras Duck Whole Fr
w/Sauternes Prestige
Glass Jar 120g Box w/12
120gr/PC



IDU0WW0000033
Foie Gras Goose Whole Eu
Jurancon Prestige
Glass Jar 125gr Box w/12
125rg/PC



IDU0WW0000053
Foie Gras Duck Whole Fr
Salt Pepper Jean
Glass Jar 125g Box w/18
125gr/PC



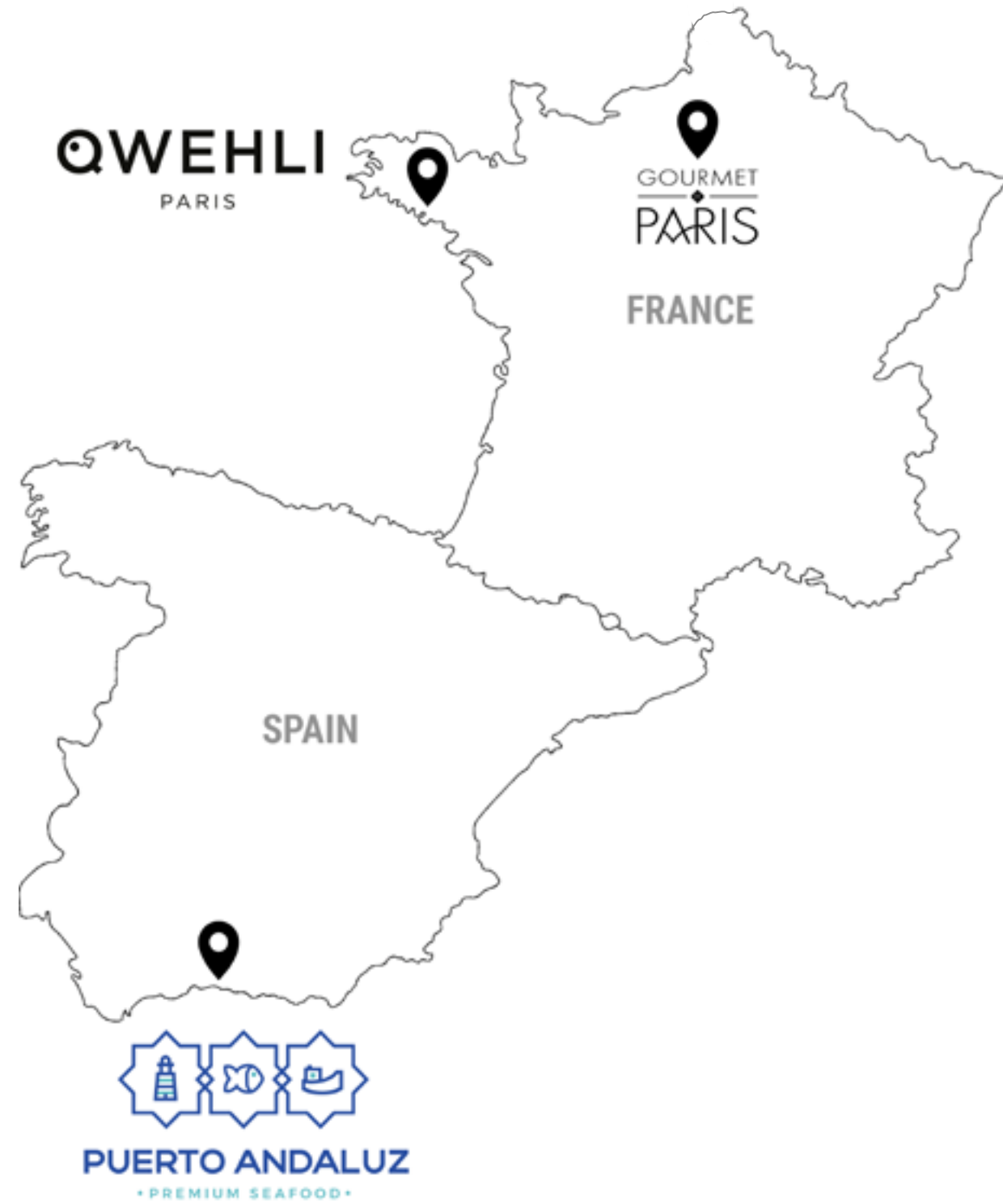
IDU0WW0000052
Foie Gras Duck Whole Fr
w/Cognac Prestige
Glass Jar 120g
120gr/PC



IDU0WW0000050
Foie Gras Duck Whole
Restauration
Plastic Terrine 1000g Box w/4
1KG



SEAFOOD SOURCE MAP





Visit Website

The Art of making time stand still...

As soon as they come out of the water, seafood products quickly lose their properties of odour, flavour and texture. Our commitment is to ensure you receive a product carefully preserved as if fresh out of the water. We are constantly searching for ways to maintain this extra-special freshness. We use cold temperatures for our awabis, quick on-board freezing for our toothfish, and our lobsters are weaned in purified water: each product has its own special method. The products from French coasts benefit from home-grown technology: our CAS Fresh®. This is a global breakthrough that is revolutionising seafood preservation. Using the combined effects of extreme cold and a magnetic field comparable to that of the North Pole, the flavours, smells and textures of our fish are kept intact... So that we can serve you products as if they were right out of the water.



Sering the Sea is an art. As with wine and coffee, great seafood also involves the magic of knowing where to find it and what to do with it. For 8 years, QWEHLI staff have been avidly scouring the world and the oceans, as well as the coasts of France, in search of mythical depths and convincing the best producers to entrust us with their catch. If we are able to set out such lines with exceptional producers, it's because we have a wealth of experience in aquaculture and fishing. We know all the in's and out's of these trades because we have practised them. And that is how we became the fish suppliers to elegant tables throughout the world. We serve chefs who are highly exacting about flavour, who want something more than excellent fare, and who want to pass on with us the message that serving the Sea is an Art.



QWEHLI

PARIS



FROZEN SEAFOOD



IFC0TH0000019
Dover Sole 4/600
Box w/6 Pcs 3kg
2.5kg/ box

IFC0TH0000003
Dover Sole 6/800
Box 600/800g



IFC0TH0000006
Norway Langoustine
200-250gm (XL)
1kg/ box



IFC0TH0000008
Norway Langoustines
Box 250-300g (2XL)
1kg/ box



IFC0TH0000026
Wild gutted line Sea Bass
Vacuum Pack 3/4 kg



IFC0TH0000004
Wild Patagonian Toothfish
Filet
Vacuum Pack 2.5/3kg
3-4kg/ pc



IFC0TH0000020
Norway Langoustines
Box 165-200g (L)
1kg/ box



IFC0TH0000009
Norway Langoustines
300-350 (3XL)



FROZEN SEAFOOD



QWEHLI
PARIS



IFC0TH0000013
Wild Whole Guttled Turbot
Vacuum Pack 4/6kg
4-6kg/ pc

QWEHLI
PARIS



IFC0WW0000713
Back Cod Msc
aprox. 800gr
800g

QWEHLI
PARIS



IFC0TH0000010
Salmon Bass Filet
600-800 gm



IFC0WW0000238
Whole raw Octopus
Crustamar
3-4kg



IFC0WW0000339
Whole Langoustines, Size
10/15 (Scotland)
Errigal Bay
1kg/ box



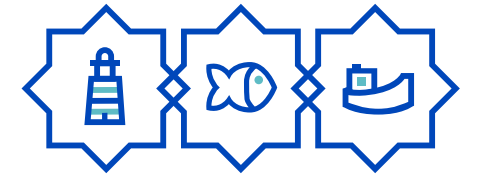


Selection

The pieces are selected on a daily basis with catches of the day, by experts with more than 30 years of experience, achieving an unequalled result in the quality of our products.



Visit Website



PUERTO ANDALUZ

• PREMIUM SEAFOOD •

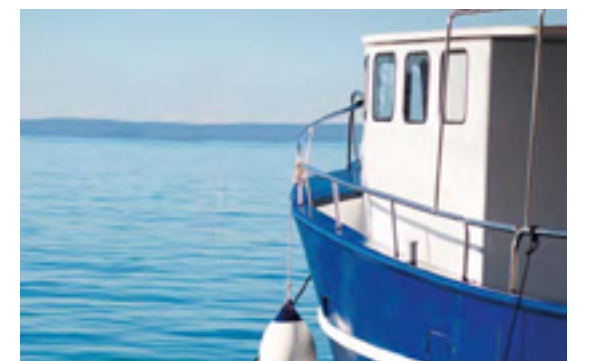
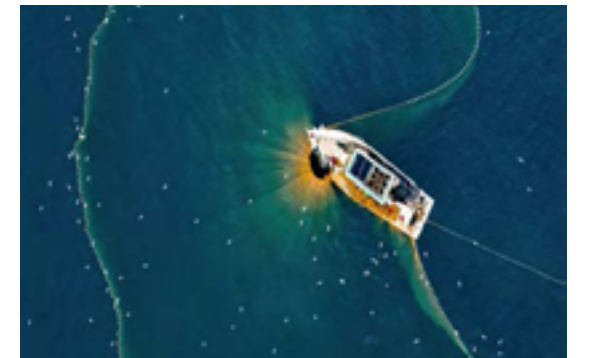
A selection of wild products from the seas of Andalusia, derived from traditional and sustainable fishing techniques. Perfect freshness and unique flavours in harmony with the latest freezing technology.

Tradition

The fishing methods used to catch our products consist of trammel nets, lines and hooks, among others, which means the highest quality fishing gear. These not only add extra quality to the catch but a positive impact on the environment.

Sustainability

The techniques used are the least aggressive to the environment, as they are all based on non-invasive methods, which also provide the highest possible quality, from artisanal and semi-artisanal vessels.



FROZEN SEAFOOD



IFC0WW0000424
IQF Carabineros Prawns
15-20PC/KG

IFC0WW0000423
IQF Carabineros Prawns
10-15PC/KG

IFC0WW0000717
IQF Carabinero Prawns
00 5-7pcs/KG



OYSTERS SOURCE MAP



Oysters



Visit Website

Driven by his previous professional experiences and his taste for challenges, David Hervé makes the slogan of his company, "Sharing the exception", his motto. In 1995, he chose to start his business project by bringing the "Pousse en Claire" up to date on the family oyster lands, operated by his grandfather since 1939, using a traditional breeding method: a meticulous selection of oysters, raised then matured in clear 6 to 8 months at the rate of one and a half oysters per m2.

Today, the 3 hectares of marine parks allow purely local production, which benefits from the Atlantic currents. An exclusive and necessarily exceptional production! At the same time, the company supplies itself abroad to offer its customers a wider range and more substantial production. David Hervé thus selects in Brittany, Ireland, Spain and Portugal, the most beautiful specimens from oyster farmers who respect the ethics and quality requirements of the company. These oysters end their journey in Saint-Just, in the heart of the Marennes-Oléron oyster basin, in the 40 hectares of clears dedicated to maturing. Conditions that give them unique flavors.



Since 1939. The passion for oyster farming has run in the veins of the Hervé family for three generations. A passion marked by patience, effort and, inevitably, unwavering love for the oyster farmer profession and the Marennes-Oléron basin, a land cradled by the sea and marshes.

Grandson and son of oyster farmers, David Hervé takes roundabout paths before devoting himself to family activity. What could be better than taking to the open sea, immersing yourself with curiosity in new experiences? After high commercial studies, he worked for a few years in advertising. But, as a matter of course, he returned to his first love and signed a return to his roots in 1995.



LIVE OYSTERS - FRANCE - MARENNES D'OLERON



Baby Oysters
Ideal for aperitif and snacking
SWEET

IFC0WW0000191
Oyster Baby Boudeuse n°5
Basket w/24pcs

IFC0WW0000192
Oyster Baby Boudeuse n°5
Basket w/48pcs

IFC0WW0000193
Oyster Baby Boudeuse n°5
Basket w/96pcs



Baby Oysters
Ideal for aperitif and snacking
SWEET

IFC0WW0000268
Oyster Spéciale BB Peter n°6
Box w/24 pcs

IFC0WW0000269
Oyster Spéciale BB Peter n°6
Box w/48 pcs

IFC0WW0000270
Oyster Spéciale BB Peter n°6
Box w/96 pcs



Baby Oysters
Ideal for aperitif and snacking
SWEET

IFC0WW0000188
Oyster Boudeuse n°4
Basket w/24pcs

IFC0WW0000189
Oyster Boudeuse n°4
Basket w/48pcs

IFC0WW0000190
Oyster Boudeuse n°4
Basket w/96pcs



FLAT
RICH

IFC0WW0000218
Oyster Plate n°0
Basket w/24pcs

IFC0WW0000219
Oyster Plate n°0
Basket w/48pcs

IFC0WW0000220
Oyster Plate n°0
Basket w/96pcs



ESTIVALE
LIGHT



IFC0WW0000197
Oyster Estivale n°3
Basket w/24pcs

IFC0WW0000198
Oyster Estivale n°3
Basket w/48pcs

IFC0WW0000199
Oyster Estivale n°3
Basket w/96pcs

IDEALE
MEATY & CRISP



IFC0WW0000200
Oyster Ideale n°1
Basket w/24pcs

IFC0WW0000201
Oyster Ideale n°1
Basket w/48pcs

IFC0WW0000202
Oyster Ideale n°1
Basket w/96pcs

FINES DE CLAIRE
CRISP IODINE TASTE



IFC0WW0000158
Oyster Fines de Claire n°4
Basket w/48pcs

IFC0WW0000159
Oyster Fines de Claire n°4
Basket w/96pcs

IFC0WW0000160
Oyster Fines de Claire n°4
Basket w/240pcs

IDEALE
MEATY & CRISP



IFC0WW0000203
Oyster Ideale n°2
Basket w/24pcs

IFC0WW0000204
Oyster Ideale n°2
Basket w/48pcs

IFC0WW0000205
Oyster Ideale n°2
Basket w/96pcs



IDEALE
MEATY & CRISP

IFC0WW0000206
Oyster Ideale n°3
Basket w/24pcs

IFC0WW0000207
Oyster Ideale n°3
Basket w/48pcs

IFC0WW0000208
Oyster Ideale n°3
Basket w/96pcs



IDEALE
MEATY & CRISP

IFC0WW0000209
Oyster Ideale n°4
Basket w/24pcs

IFC0WW0000210
Oyster Ideale n°4
Basket w/48pcs

IFC0WW0000211
Oyster Ideale n°4
Basket w/96pcs



ROYALE
MEATY & SWEET

IFC0WW0000179
Oyster Royale n°1
Basket w/24pcs

IFC0WW0000180
Oyster Royale n°1
Basket w/48pcs

IFC0WW0000181
Oyster Royale n°1
Basket w/96pcs



ROYALE
MEATY & SWEET

IFC0WW0000182
Oyster Royale n°2
Basket w/24pcs

IFC0WW0000183
Oyster Royale n°2
Basket w/48pcs

IFC0WW0000184
Oyster Royale n°2
Basket w/96pcs



ROYALE
MEATY & SWEET

IFC0WW0000185
Oyster Royale n°3
Basket w/24pcs

IFC0WW0000186
Oyster Royale n°3
Basket w/48pcs

IFC0WW0000187
Oyster Royale n°3
Basket w/96pcs



SECRETE
NATURAL & DELICATE

IFC0WW0000239
Oyster Secrete n°3
24 pcs

IFC0WW0000240
Oyster Secrete n°3
48 pcs



SECRETE
NATURAL & DELICATE

IFC0WW0000212
Oyster Secret n°2
Basket w/24pcs

IFC0WW0000213
Oyster Secret n°2
Basket w/48pcs

IFC0WW0000214
Oyster Secret n°2
Basket w/96pcs



SPECIALE
MEATY
HAZELNUT

IFC0WW0000170
Oyster Speciale n°1
Basket w/24pcs

IFC0WW0000171
Oyster Speciale n°1
Basket w/48pcs

IFC0WW0000172
Oyster Speciale n°1
Basket w/96pcs



SPECIALE
MEATY
HAZELNUT

IFC0WW0000173
Oyster Speciale n°2
Basket w/24pcs

IFC0WW0000174
Oyster Speciale n°2
Basket w/48pcs

IFC0WW0000175
Oyster Speciale n°2
Basket w/96pcs



TARA

IFC0WW0000194
Oyster Tara n°3
Basket w/24pcs

IFC0WW0000195
Oyster Tara n°3
Basket w/48pcs

IFC0WW0000196
Oyster Tara n°3
Basket w/96pcs

IFC0WW0000223
Oyster Bio n°3
Basket w/96pcs



SPECIALE
MEATY
HAZELNUT

IFC0WW0000176
Oyster Speciale n°3
Basket w/24pcs

IFC0WW0000177
Oyster Speciale n°3
Basket w/48pcs

IFC0WW0000178
Oyster Speciale n°3
Basket w/96pcs

FINES DE CLAIRE
CRISP IODINE TASTE

IFC0WW0000153
Oyster Fines de Claire n°3
Basket w/12pcs

IFC0WW0000154
Oyster Fines de Claire n°3
Basket w/24pcs



IFC0WW0000155
Oyster Fines de Claire n°3
Basket w/48pcs

IFC0WW0000156
Oyster Fines de Claire n°3
Basket w/96pcs

IFC0WW0000157
Oyster Fines de Claire n°3
Basket w/186pcs



FINES DE CLAIRE
CRISP IODINE TASTE

IFC0WW0000150
Oyster Fines de Claire n°2
Basket w/48pcs

IFC0WW0000152
Oyster Fines de Claire n°2
Basket w/150pcs

RONCE
BALANCED

IFC0WW0000164
Oyster Ronce n°2
Basket w/24pcs

IFC0WW0000168
Oyster Ronce n°3
Basket w/48pcs

IFC0WW0000148
Oyster Fines de Claire n°2
Basket w/12pcs

IFC0WW0000151
Oyster Fines de Claire n°2
Basket w/96pcs

IFC0WW0000161
Oyster Ronce n°1
Basket w/24pcs

IFC0WW0000165
Oyster Ronce n°2
Basket w/48pcs

IFC0WW0000169
Oyster Ronce n°3
Basket w/96pcs

IFC0WW0000149
Oyster Fines de Claire n°2
Basket w/24pcs

IFC0WW0000162
Oyster Ronce n°1
Basket w/48pcs

IFC0WW0000166
Oyster Ronce n°2
Basket w/96pcs

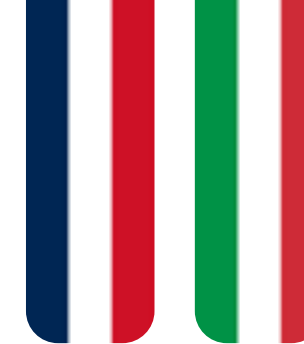
IFC0WW0000163
Oyster Ronce n°1
Basket w/96pcs

IFC0WW0000167
Oyster Ronce n°3
Basket w/24pcs

CAVIAR SOURCE MAP



Caviar



Visit Website



Our selection is targeted at chefs who are passionate about starred restaurants; fine food stores; and selective retailers, and is exclusively designed to meet the expectations of the professional sector.

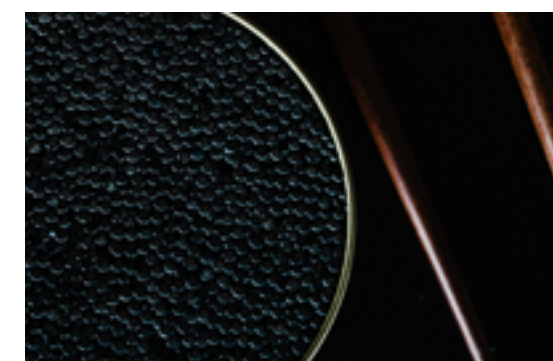
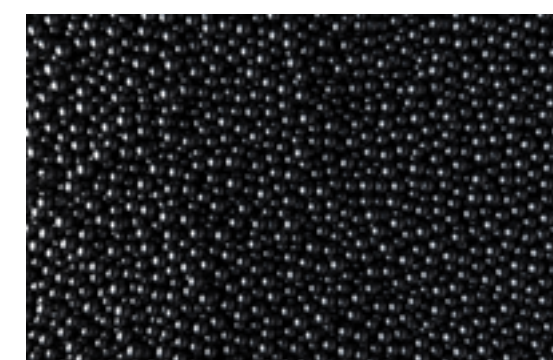
From France's southwest PGI foie gras to truffles, Brittany seafood to Aquitaine crustaceans, our expertise is extensive and always tailored to your needs. Impeccable for their freshness, our products only meet a motto of uncompromising quality.

This rigorous selection allows us to honour our commitments with the utmost confidence. From France's southwest PGI foie gras to truffles, Brittany seafood to Aquitaine crustaceans, our expertise is extensive and always tailored to your needs. Impeccable for their freshness, our products only meet a motto of uncompromising quality.

Professionals in the culinary arts and a committed player in the field of gastronomy, Réserve Loste is a family business specialising in the distribution of outstanding products for over 150 years.

A Fish with Bronze Scales

Sturgeon is a primitive fish among the oldest animal species in the evolutionary history of living organisms (245 to 208 million years) and is one of the last survivors of the dinosaur era. Their exceptional longevity has inspired many myths and legends. Capable of measuring 8 m, weighing 1.3 t, living 50 to 60 years, the European beluga is at the source of a myth to its measurements. The Greek philosopher Aristotle refers to sturgeons from ancient Greece in the 5th century BC, preserved in salt and shipped by merchant ships from the Caspian Sea, the Volga, between Persia (now Iran) and Russia.





IFCOWW0000016

Caviar Oscietra Acipenser
Gueldenstaedtii
30 G/ Tin

IFCOWW0000017

Caviar Oscietra Acipenser
Gueldenstaedtii
50 G/ Tin

IFCOWW0000018

Caviar Oscietra Acipenser
Gueldenstaedtii
100 G/ Tin



IFCOWW0000012

Caviar White Sturgeon Acipenser
Transmontanus
30 G/ Tin

IFCOWW0000013

Caviar White Sturgeon Acipenser
Transmontanus
50 G/ Tin

IFCOWW0000014

Caviar White Sturgeon Acipenser
Transmontanus
100 G/ Tin



IFCOWW0000003

Caviar Siberian Acipenser Baerii
30 G/ Tin

IFCOWW0000004

Caviar Siberian Acipenser Baerii
50 G/ Tin

IFCOWW0000005

Caviar Siberian Acipenser Baerii
100 G/ Tin

IFCOWW0000006

Caviar Siberian Acipenser Baerii
500 G/ Tin

TRUFFLES & MUSHROOMS SOURCE MAP



Truffles & Mushrooms



Visit Website



Passionate for culinary art, Alain Godard met the truffle on his way when he crossed the destiny of Maison Chambon & Marrel, one of the oldest merchant of truffles, which supplied Nicholas II, Tsar of Russia in 1911. There, truffles, truffle juices and truffle sauces are skillfully prepared. Since the takeover of the truffle company by

Alain Godard in 1992, Maison Godard has pursued her fascinating adventure inside another prestigious market: the trade of truffles. The truffle master shapes the Black Diamond from the Causse and invites you to the marvelous world of Gastronomy.

Created in 1978 in Gourdon by Alain and Michele Godard joined by their child in 1986, the company Godard stays true to its ambition: produce with the family the best local products, foies gras, specialities made from foie gras, pâtés, confits and ready-cooked dishes, always in the respect of the quality and the authenticity. The familial company became Godard Chambon & Marrel in 2006 by matching the truffle and the foie gras.



TRUFFLES



IMT0WW0000039
Tuber Melanosporum 1st Choice
200 G/ Bag

IMT0WW0000040
Tuber Melanosporum 1st Choice Pieces
200 G/ Bag



IDU0WW0000058
Black Truffle Melanosporum
Peelings
200 G/ tin



ISA0WW0000140
Truffle Juice Melanosporum
1st Choice
Moulins du Calanquet
200 ML / tin



IMT0WW0000143
Dried Porcini Extra
500 G/ Jar



IMT0WW0000041
Dried Morels Extra Regular
500 G/ Jar



IMT0WW0000042
Dried Chanterelles Borde
500 G/ Jar



FROZEN MUSHROOM



IMTOWW0000062
Porcini Whole
3/5 1kg



IMTOWW0000068
Porcini Diced
1kg



IMTOWW0000064
Morels Whole
1kg



IFV0WW0000041
Artichoke Bottoms
5/7 1kg



IMTOWW0000001
Chanterelles 0-2cm
1kg Bag



PANTRY SOURCE MAP



Pantry



Visit Website



Production

With an average annual workforce of 40 people, Romanzini processes more than 45 million snails per year, mainly the Burgundy variety (Helix Pomatia) and achieves 7,75 million € of turnover in 3 ranges of products:

- Preserved and jars
- Frozen or fresh prepared snails
- Cooked dishes

Our workshops are equipped with efficient automated manufacturing processes which meet the constraints of snail production:

- Bacteriological controls of raw materials, ingredients and finished products
- Strict hygiene according to the principles of HACCP
- Precise sorting by calibers
- Production adapted to cope with extreme seasonality
- Electronic traceability for batch tracking and standardized logistics SSCC

EXPERT IN ESCARGOTS SINCE 1921. Omer, Roland and Daniel, and today Corinne and Olivier, have perpetuated and developed for 3 generations a family know-how around a product of pure French gastronomic tradition: the snail.

A modern and efficient production tool combined with strict raw material selection and precise knowledge of the transformation process have been the basis of Romanzini's success for almost 100 years.

The company, which has always been established on the Drugeon River site since 1921, is a major player in its sector in France, and is also expanding its business overseas where Romanzini snails are distributed in more than 20 countries.



ISA0WW0000219
Snails Meat Helix Pomatia
V.L. Bag 500g

OILS & VINEGARS



ISA0WW0000135
Olive Oil Aglandeau
Moulins du Calanquet
3L

ISA0WW0000153
Olive Oil Aglandeau
Moulins du Calanquet
750 ML



ISA0WW0000143
Honey Vinegar
Huilerie Beaujolais
250 ML
Box w/12 Bottles 250ml

ISA0WW0001875
Honey Vinegar
Huilerie Beaujolais
1000 ML
Box w/12 Bottles 1000ml



ISA0WW0002102
Balsamic Vinegar 1 Silver Medal
6y Champagnotta
Giusti
250 ML

ISA0WW0002103
Balsamic Vinegar 2 Gold Medals
8y Champagnotta
Giusti
250 ML

ISA0WW0002104
Balsamic Vinegar 3 Gold Medals
12y Champagnotta
Giusti
250 ML

ISA0WW0002105
Balsamic Vinegar 4 Gold Medals
15y Champagnotta
Giusti
250 ML

ISA0WW0002106
Balsamic Vinegar 5 Gold Medals
20y Champagnotta
Giusti
250 ML

OILS & VINEGARS



ISA0WW0000150
Olive Oil Picholine
Moulins du Calanquet
750 ML



ISA0WW0000142
Black Olives Grossane
Moulins du Calanquet
1 KG



ISA0WW0000141
Green Olives Picholines
Moulins du Calanquet
1 KG



ISA0WW0000080
Virgin Walnut Oil
Huilerie Beaujolais
250 ML



ISA0WW0000140
Green Olives with Pesto
Moulins du Calanquet
1 KG



ISA0WW0000139
Picholine Olives with Fennel
Moulins du Calanquet
1 KG



ISA0TH0000017
Olive Ginger Jam
Moulin du Calanquet
1.6 KG



ISA0WW0000089
Argan Virgin Oil
Huilerie Beaujolai
250 ML
Box w/12 Bottles 500ml



ISA0TH0000018
Artichoke Cream 1.6kg
Moulin du Calanquet
1.6 KG



ISA0WW0001874
Hazelnut Virgin Oil
Huilerie Beaujolais
1000 ML
Box w/12 Bottles 1000ml



ISA0WW0000081
Pistachio Nut Virgin Oil
Huilerie Beaujolais
250 ML
Box w/12 Bottles 250ml



ISA0WW0000078
Cep Infused Oil
Huilerie Beaujolais
250 ML



OILS & VINEGARS



ISA0WW000104
Mango Vinegar
Huilerie Beaujolais
1000 ML
Box w/12 Bottles 1000ml



ISA0WW0001877
Calamansi lemon Vinegar
Huilerie Beaujolais
1000 ML



ISA0WW0001872
Raspberry vinegar
Huilerie Beaujolais
1000 ML
Box w/12 bottles



ISA0WW0002116
White Condiment 5y
Giusti
250 ML
250ml Cubic Bottle





Moutarde de Meaux POMMERY®



Visit Website



The origin of Mustard

It marked the oldest Mediterranean cultures. The Egyptians, Greeks and Romans already used it to enhance the dishes of meat and fish. They crushed the seed and mixed it with food.

The origin of the Word "Moutarde"

The origin of the word "moutarde" comes from two Latin words (mustum ardens) which meant "the burning must" because mustard has always been prepared with must (unfermented grape juice). This word would then have given the word "mustard" in English. Others refer to the time of Duke Philippe the Téméraire, Duke of Burgundy, who in 1382 granted the city of Dijon various privileges, including that of carrying his arms with his motto: "Moult me tarde" ...

Almost 4 centuries of know-how... Les Vinaigrieres du Lion, a company founded in Lagny-sur-Marne in 1865 by Mr. Mathon passed into the hands of the Chamois family in 1890. It produced a quality vinegar, based on white alcohol. At the time, France was divided into two parts and the Loire served as a demarcation. The north of France found the raw material in beet while the south of France found in wine. The vinegar factory produced and delivered the serving vinegar to the preparation of Moutarde de Meaux® Pommery® for many decades. It is therefore natural for our company to retaliate against the production of the Moutarde de Meaux® Pommery®.



MUSTARD



ISA0WW0000459
Moutarde de Meaux
250 gm
Stoneware Jar



ISA0WW0000461
Moutarde Royale au Cognac
250 gm
Stoneware Jar w/cork and wax top



ISA0WW0000465
Honey mustard
250 gm
Stoneware Jar w/plastic top



ISA0WW0000462
Moutarde du Lion
250 gm
Stoneware Jar w/plastic top



ISA0WW0000934
Moutarde des Pompiers /
Fireman (strong)
250 gm
Stoneware Jar w/plastic top



ISA0WW0001016
Xeres vinegar 7%
500 ML
50 cl box w/6 units



ISA0WW0001017
Red wine vinegar 7%
500 ML
50 cl box w/6 units



PASTRY SOURCE MAP



Pastry



Visit Website



CLUIZEL

• PARIS •



Our Gourmet Chocolate 100% Natural Ingredient Commitment

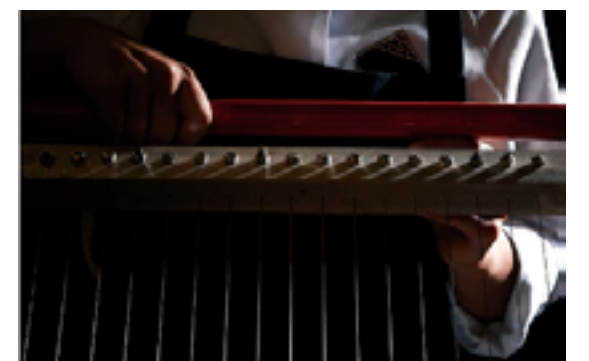
French chocolate and gourmet chocolate gifts never tasted so pure, backed by their 100% natural Ingredient commitment that guarantees all their base chocolate consists only of cocoa, cocoa butter, sugar, and Bourbon vanilla bean. Their gourmet chocolate gift boxes and premium chocolate truffles filled with dark ganache, buttery caramel, and crispy praliné will arouse your senses, dazzle your eyes, and delight your tastebuds.

Manufacture Cluizel

To always satisfy lovers of good chocolates, the Manufacture relies on the great values that make its stability: passion, respect and transmission.

Discover a Sensorial Tasting Experience...

Since 1948, family-owned French chocolate brand, Cluizel has been crafting gourmet chocolate gifts & truffles in luxury chocolate gift boxes for all occasions. This unique know-how has enabled them to develop their premium chocolate without added flavors, soy, or preservatives, making their chocolate artisanal and pure in taste. All their raw cocoa beans come exclusively from 7 cocoa Plantations, each with specific tasting notes based on the climate, soil, and region. The fermented beans are then shipped to their chocolate factory in Normandy France where they're crafted into premium chocolate, gourmet chocolate bars, chocolate truffles, baking chocolate, non-dairy chocolate, and vegan & gluten-free chocolate.



PASTRY



IC00AU0000013
Kayambe Dark 72%
3 KG/ BAG



IC00WW0000035
Chocolate Dark Vanuari 63%
3 KG/ BAG



IC00WW0000005
Chocolate Dark Elianza 55%
3 KG/ BAG



IC00WW0000103
Praline Pure Hazelnut 50%
5 KG/ PAIL



IC00WW0000037
Elianza Milk 35%
3 KG/ BAG



IC00WW0000046
Chocolate Milk Z Karamel
with Caramel Bits
3 KG/ BAG



IC00WW0000023
Chocolate Z Coffee mini
grams 60%
3 KG/ BAG



IC00WW0000102
Praline Pure Almond 50%
5 KG/ PAIL



IC00WW0000037
Chocolate Ivoire Elianza 33%
3 KG/ BAG



IC00WW0000061
Chocolate Sticks baguettes Z 60
1.6KG/ BOX



IC00WW0000082
Praline Gros Grains
2.5 KG/ PAIL



IC00WW0000024
Souffletine Crisped Cereals
2.5 KG/ BOX





Visit Website



A Life Dedicated to Sweet and Savory Gastronomy

Pierre de Chalais discovered Madagascar, the Vanilla Island, a dozen years ago. After numerous trips to Madagascar, he will forge links with the entire vanilla industry on this island in the Indian Ocean. With two other partners, between them they have nearly 90 years of experience in Vanillas . Today, under the umbrella of Premium Chef and through its Vanilles Expert division , an entire team is committed daily to an exceptional sector. Producers, collectors and preparers work together to enhance the fruit of this orchid. The teams worked particularly on the Vanilla refining process. Objective: optimize and guarantee unique aromatic consistency, a strong aromatic signature, highly prized by professionals.

Premium Chef-Vanille Expert

We strive to contribute to the stability of the sector by supporting associations and local players. The organic selection has its place there. Pierre de Chalais, Expert Juror for the Concours Général Agricole, also sources the best pods in Tahiti, India, Papua New Guinea, Mexico, Reunion Island, Indonesia... and thus accesses the best selections.

Premium Chef is all the trades and products around Vanilla. We control all the manufacturing stages to produce extracts, Vanilla paste, powder, natural flavor and other products between our two sites in Madagascar (first processing) and Chennevières, France (finishing and packaging).



VANILLA



IPS0WW0000074
Vanilla Paste
500 g / pot



IPS0WW0000063
Vanilla Extract w/ Seeds
1l Bottle 1 Liter



IPS0WW0000061
Vanilla Beans from
PNG A grade
Friend & Burrell
250 gm Bag





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Our Commitments

To be a responsible partner in the cultivation, processing and valorisation of fruit in association with the users of our products. To offer authentic products through the selection of suitable varieties, cultivated on specific soil types to allow all the natural taste to come to the fore and to master, in collaboration with the fruit growers, the cultivation methods we use so as to reduce the use of pesticides. To guarantee food safety through the setting up of stringent procedures, controlled by a structured organization, and drawn up to meet the constraints of the HACCP method and the ISO 22000 certification. To ensure a high level of performance through a constant search for improvements at every stage of production thanks to our experience and the ongoing training of our staff. To invest in the tools required to maintain an innovative offer and so meet the growing demands of our customers in terms of products and services. To satisfy the users of our products and earn their loyalty through our constant questioning of our working practices and our approach to the markets in which we operate. To foster the strong notoriety of the company, and so reflect the passion shared by our staff and the users of our products through a convivial environment where the professionals of gastronomy can be sure to have access to the most innovative and creative products to enhance the gustatory experience of their customers.



A company that is proud of its catch phrase 'From the Land to your Plate', Capfruit must ensure that all its criteria regarding the cultivation and selection of the fruits we use are upheld by every one of our partners. We then have to guarantee our customers that every step in the processing of this fruit, whether into chunks, purées or coulis, is carried out in conditions of irreproachable hygiene.



Our Clients

- Artisans, such as bakers, patissiers, chocolate and ice cream makers, caterers, restaurateurs, chefs, barmen
- Industrialists looking to extend their product ranges using more elaborate or stylized products.
- In 2011, although 45% of our business was done in France, we are proud to have been present in 57 other countries. Thanks to our partners and distributors, our products are to be found throughout Asia, North America, Europe and the Middle East.



FRUIT PUREES



IFV0WW000002
Puree Raspberry Capfruit
individual Pack 1kg



IFV0WW000016
Puree Mango
individual Pack 1kg



IFV0WW000009
Puree Blueberry
individual Pack 1kg



IFV0WW000024
Puree Pink Grapefruit
individual Pack 1kg



IFV0WW000026
Puree Lime
individual Pack 1kg



IFV0WW000007
Puree Passion Fruit
individual Pack 1kg



IFV0WW000018
Puree Coconut
individual Pack 1kg



IFV0WW000035
Puree Yuzu
individual Pack 1kg



IFV0WW000025
Puree Yellow Lemon
individual Pack 1kg



IFV0WW000014
Puree Morello Cherry
individual Pack 1kg



IFV0WW000038
Puree Blood Orange 100%
individual Pack 1kg



IFV0WW000023
Puree Apricot
individual Pack 1kg



IFV0WW000029
Puree Abriconilla
individual Pack 1kg



FRUIT PUREES



IFV0WW000019
Puree Pineapple
individual Pack 1kg



IFV0WW000033
Puree Green Apple
individual Pack 1kg



IFV0WW0000206
Puree Pink Guava
individual Pack 1kg



IFV0WW0000208
Puree Bergamote
individual Pack 1kg



IFV0WW000012
Puree Banana
individual Pack 1kg



IFV0WW000005
Puree Strawberry
individual Pack 1kg



IFV0WW000034
Puree Lychee
individual Pack 1kg



IFV0WW0000210
Puree Lychee Raspberry Rose
individual Pack 1kg



IFV0WW0000211
Puree Berriolette
individual Pack 1kg



IFV0WW0000207
Puree Blackberry
individual Pack 1kg



IFV0WW000015
Puree White Peach
individual Pack 1kg



IFV0WW000028
Puree Pear
individual Pack 1kg



IFV0WW000020
Fruit LQF Blackcurrant
individual Pack 1kg





Our service is personalized, provided by a team of passionate professionals.

Répertoire Culinair provides an extensive range of gourmet products. These exclusive products are sourced from producers who share the same passion for taste and authenticity.

Répertoire Culinair operates internationally with a dedicated team offering its expertise and knowledge to a large segment of customer such as premium restaurants, luxury hotels, manufacturers, delicatessens, retailers and prestigious food halls.

TERMS & CONDITIONS

Parties Identification

In this document, “Repertoire Culinaire Ltd” refers to Repertoire Culinaire Limited, with its registered office located at XXXXXXXXXXXXXXXX. The terms “you”, “your”, or “Customer” designate the entity engaging in a transaction with Repertoire Culinaire Ltd.

Agreement Scope

These terms and conditions encapsulate the entire contractual agreement between Repertoire Culinaire Ltd and the Customer. Any alterations to these terms must be executed in writing. In instances of discrepancies or application challenges between amended and original terms, the original terms shall prevail.

Warranty Provisions

Repertoire Culinaire Ltd warrants that all goods intended for human consumption adhere to the prevailing relevant food legislation of the Kingdom of Thailand at the point of sale. Notwithstanding the foregoing, all implied or statutory conditions, warranties, guarantees, and liabilities are hereby expressly disclaimed.

Goods Description & Sample

The provision of any goods description or sample by Repertoire Culinaire Ltd shall not constitute a sale by description or by sample under this agreement.

Pricing Policy

All prices, whether published or quoted, are subject to change without notice. Repertoire Culinaire Ltd reserves the right to adjust prices at the time of delivery, exclusive of VAT and any applicable taxes.

Transfer of Risk

The risk associated with the goods shall transfer from Repertoire Culinaire Ltd to the Customer upon delivery.

Damage or Loss

The Customer is obligated to inspect goods upon delivery.

Claims for non-delivery, shortages, damages, or incorrect deliveries must adhere to the following conditions:

- (a) Notification to Repertoire Culinaire Ltd within 12 hours of delivery.
 - (b) Provision for Repertoire Culinaire Ltd to inspect goods prior to their removal.
 - (c) Submission of written evidence of the claim within five business days post-delivery.
- Deliveries signed as “unchecked” or similar will be deemed accepted. An official certificate of condemnation or destruction is required for goods destroyed before inspection.

Limitation of Claims

Liability for claims is limited to the invoice value

of the affected goods. Repertoire Culinaire Ltd shall not be liable for any consequential losses or damages.

Payment Terms

Payments are to be made as agreed, with overdue amounts incurring interest at 2% above the Bank of Thailand’s base rate annually. The Customer shall bear all costs of debt recovery and shall not offset any debts. Delinquent accounts may result in the suspension of further deliveries.

Retention of Title

Title to goods passes upon full payment. Until then, the Customer shall hold the goods as a bailee, with proceeds of any resale held in trust for Repertoire Culinaire Ltd. Repertoire Culinaire Ltd reserves the right to repossess goods to the value of the outstanding account.

Force Majeure

Contractual performance by Repertoire Culinaire Ltd is contingent upon unforeseen events beyond its reasonable control. Repertoire Culinaire Ltd disclaims liability for any customer losses due to its inability to perform under such circumstances.

Governing Law

This agreement is governed by the laws of Thailand.

Indemnification

The Customer shall indemnify Repertoire Culinaire Ltd against all liabilities, losses, or damages arising from breaches of these Conditions or negligent acts of the Customer’s agents.

Legal Rights

These Conditions do not prejudice Repertoire Culinaire Ltd’s legal rights and remedies.

Customer Insolvency

Upon the Customer’s insolvency, all outstanding sums become immediately due, with ongoing supply arrangements terminated and future supplies suspended.

Cross Claims

Repertoire Culinaire Ltd reserves the right to offset any Customer debts against any liabilities or claims the Customer may have against Repertoire Culinaire Ltd.

Credit Reference

Repertoire Culinaire Ltd will conduct credit checks in compliance with the Data Protection Act 1998, retaining the right to manage the account information and share it with credit agencies as necessary.

DELIVERY SERVICES

Free Delivery in Bangkok

We are pleased to offer complimentary delivery within the Bangkok area for orders exceeding THB 3,000.

Delivery Schedule for Bangkok

Deliveries are conducted from Monday to Friday.

Orders placed before 9:00 AM

Same-day delivery in the afternoon

Orders placed after 9:00 AM

Next-day delivery in the afternoon

Provincial Deliveries

Provincial deliveries occur from Monday to Friday. Deliveries outside of Bangkok are facilitated through a third-party delivery service.

Delivery Charge: A fee of THB 300 applies to each delivery.

Orders placed before 10:00 AM

Delivery on the second day following the order (D+2)

Orders placed after 10:00 AM

Delivery on the third day following the order (D+3)

Special Orders (Indent Orders)

We receive weekly shipments from France every Thursday, which include specialty items such as oysters, cheeses, vegetables, truffles, and other specialty products.

Orders placed on Fridays will be delivered on the following Friday.

Returns Policy

In the unfortunate event that you receive a damaged or incorrect product, please take the following steps.

- 1 Immediately capture photographic evidence of the issue and notify our customer service team or your designated sales representative.
- 2 We will arrange for a replacement product to be delivered the following day.
- 3 Refunds will be considered on an individual basis.

Additional Note

Should the customer be unavailable to receive the delivery at the agreed-upon time, a re-delivery will be scheduled for the next day, subject to a surcharge of THB 150. We appreciate your understanding and adherence to these terms to ensure a smooth and efficient delivery process.



CONTACT US

Orders

orders@repertoire.co.th

General Manager

Fabien Nguyen

fabien@repertoire.co.th

Sales – Bangkok

Umberto Lelong

umberto@repertoire.co.th

FOLLOW US ON



ORDER ONLINE