



ALVA SAS LOIRE-ATLANTIQUE

<http://www.alva-food.com/>



ORGANIZATION DESCRIPTION

Sublim' is the cooking fat that turns an everyday meal into a glorious feast, for professionals and enthusiasts. Eating well is essential.

ALVA FOOD is dedicated to the production of edible fats: duck fat, goose fat, lard, beef dripping. Located in the heart of French farming regions which allows us to collect and process fresh fat.

ALVA FOOD collects, processes and conditions animal and vegetable fats suitable for human consumption. Our premium fats are available in multiple packaging formats adapted to various distribution and uses requirements. You will rediscover authentic and forgotten flavours, produced from quality products.

 **90**
employees

 **REZE**
44400

PARTICIPATION AT THE TRADE SHOW

SIRHA LYON 2023

PLMA AMSTERDAM 2023

BRANDS

SUBLIM' - LARDINA

TYPE OF PRODUCT

Ingredients

Groceries and delicatessen

Other

OPEN TO PRIVATE LABEL

Yes



ATELIER BERNARD MAROT

LOIRE-ATLANTIQUE

<https://www.atelierbernardmarot.fr/>

ORGANIZATION DESCRIPTION

The Bernard Marot workshop develops a range of varied and gourmet recipes, especially in spreads

In 1951, Bernard MAROT senior created a seafood cannery in Brittany. His son Bernard worked there from an early age and in 1960, he opened his Poissonnerie in Nantes. This will become one of the most beautiful showcases in the city. In 1970, he also embarked on the activity of Wholesaler and Seafood Caterer.

In 1987, Le grandson Bernard had his own idea after 5 years of experience with a biscuit maker: to create a factory for soups, sauces and spreads. Their association comes to life in a workshop in Malville (Kerwall) between Nantes, La Baule and Vannes in the West of France and in 1996, a new building comes out of the ground. Bernard Marot is developing an increasingly varied and gourmet range of recipes, in particular his spreads. 2022: Anne Sophie Marot joins the adventure and allows us to remain independent on the market thanks to the know-how of 4 generations.

 **42**
employees

 **MALVILLE**
44260

PARTICIPATION AT THE TRADE SHOW

TYPE OF PRODUCT

Groceries and delicatessen

Fish and seafood

OPEN TO PRIVATE LABEL

Yes



BIOFOURNIL MAINE-ET-LOIRE

<https://www.biofournil.com/en/home/>



ORGANIZATION DESCRIPTION

French organic breads since 1980

Biofournil is an organic bakery established in 1978 that specializes in making 100% organic traditional leavened breads, and French Morning Pastries. Our master bakers use traditional methods to ensure quality at all stages of the production process. Slow kneading provides a tasty and tender crumb. We let the dough rise on layers of linen and bake it on stone plates to ensure a thicker crust for better preservation of the bread. As a result, our sourdough breads guarantee a unique taste, texture and quality. Biofournil is using the finest organic ingredients: stone ground organic cereal flours - GMO free -, natural leaven, purified water and unrefined sea salt. The company currently employs a workforce of some hundred employees, including 42 bakers. Export business accounts for 8% our turnover. We export in neighboring countries, french overseas departments and territories but also in Middle East, Hong Kong and USA.

 **95**
employees

 **Montrevault-
sur-Evre**
49600

PARTICIPATION AT THE TRADE SHOW

NATEXPO 2022

SIRHA LYON 2023

BIOFACH 2023

PLMA AMSTERDAM 2023

NATEXPO 2023

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

Groceries and delicatessen

OPEN TO PRIVATE LABEL

Yes



BIOPORC
VENDÉE

www.bioporc.com



ORGANIZATION DESCRIPTION

Bioporc, the Vendée specialist in organic charcuterie, for 30 years

Située en Vendée et spécialisée dans la transformation 100% Bio de porcs bio français, l'entreprise BIOPORC est engagée dans le développement durable depuis 30 ans. Elle revendique un attachement fort aux valeurs de la bio, tant dans sa relation et son engagement durable et solidaire auprès de ses 27 éleveurs, que dans son travail sur les recettes pour garantir des produits au goût authentique. Par ailleurs, Bioporc s'engage pour une réduction du plastique qui s'inscrit dans sa démarche RSE.

 **65**
employees

 **LA**
CHATAIGNERAIE
85120

PARTICIPATION AT THE TRADE SHOW

NATEXPO 2022

SIRHA LYON 2023

NATEXPO 2023

BRANDS

BIOPORC

TYPE OF PRODUCT

Meat and offals

Cured and saled meat

OPEN TO PRIVATE LABEL

 Yes



BPA
MAINE-ET-LOIRE

<https://www.bpa.fr/>



ORGANIZATION DESCRIPTION

Manufacturer of breads, pastries and pastries under a quality sign with clean label recipes

A family business, BPA brings together 6 bakeries located in the Pays de Loire region (Angers, Le Mans, Nantes) in the Center Val de Loire region (Tours and Orléans) and in Brittany (Rennes and Saint Malo). Each BPA bakery is delivered by a mill local from regionally grown wheat. The breads are kneaded and baked daily by our bakers according to traditional recipes, 7 days a week and 365 days a year. Our bakeries supply more than 2,500 collective and commercial catering customers every week.

The BPA pastry activity is based in Sainte Gemmes sur Loire. BPA specializes in the production of regional recipes (pâtés with plums, pure butter shortbread pancakes, Fouées, Nantais cakes, braided brioche, etc.). All of these pastries / Viennese pastries are made without preservatives. All our fillings (salted butter caramel, chocolate, raspberry, etc.) are "Homemade" by our pastry chefs. Our goal is to offer gourmet products every day allowing our customers to have "good times to share"

Concerned about the impact of our products on the environment, we pack our cakes in cardboard packaging + 100% recyclable film. We have been committed since 2007 to a policy of sustainable development in order to contribute to the dynamism of the territory in which we are established by creating new products with our local partners.

 **70**
employees

 **Sainte**
GEMMES
sur LOIRE
49130

PARTICIPATION AT THE TRADE SHOW

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

Sweet groceries

OPEN TO PRIVATE LABEL

Yes



LA ROUTE DES COMPTOIRS

LOIRE-ATLANTIQUE

<https://www.laroutedescomptoirs.com/fr/>



ORGANIZATION DESCRIPTION

Organic range of +200 teas and herbal teas / 25 spices / liquid range of teas and infusions (kombucha, frozen rooibos)

A globetrotter at heart and a great lover of teas, François Cambell sets out to meet producers in various countries around the world and creates privileged contacts within cooperatives. In 1997, he founded La Route des Comptoirs where he offers exclusively 100% organic teas and infusions, mostly from fair trade cooperatives. Today, the Nantes-based company employs 50 people and still relies on its original values: taste, organic and people. The desire of this SME is to always seek superior quality ingredients revealing unique taste characteristics. All recipes are developed by their in-house sommeliers and packaged in their workshops using eco-responsible packaging.

 **50**
employees

 **LE**
LANDREAU
44430

PARTICIPATION AT THE TRADE SHOW

NATEXPO 2022

SIAL 2022

SIRHA LYON 2023

NATEXPO 2023

BRANDS

La Route des Comptoirs, Ayumi, Miss Tea

TYPE OF PRODUCT

Groceries and delicatessen

Non-alcoholic beverages

OPEN TO PRIVATE LABEL

 Yes



LES SALINES DE GUÉRANDE

LOIRE-ATLANTIQUE

<https://www.leguerandais.fr/>



ORGANIZATION DESCRIPTION

Le Guérandais is now one of the leading regional salts. A guarantee of quality and ancestral know-how!

Le Guérandais sea salt comes from the salt marshes of Guérande where it is created by the unique alchemy of the ocean, the sun and the wind.

Famous for its high quality, it is harvested by hand and is 100% natural.

Le Guérandais is all about respect for the product, a precious natural resource of undisputed quality, which the cooperative strives to preserve through certifications. Today, Guérande sea salt meets various quality standards such as Nature & Progrès, PGI or Label Rouge.

 **75**
employees

 **GUERANDE**
44353

PARTICIPATION AT THE TRADE SHOW

SIRHA LYON 2023

GULFOOD 2023

SUMMER FANCY SHOW 2023

NATEXPO 2023

ANUGA 2023

BRANDS

Le Guérandais

TYPE OF PRODUCT

Ingredients

Groceries and delicatessen

OPEN TO PRIVATE LABEL

 Yes



MARIEBEL SAS VENDÉE

<https://www.maribel.com/en/>



ORGANIZATION DESCRIPTION

Mariebel has specialised in the production of high-quality puff pastries.

Since its inception Mariebel has specialised in the production of high-quality puff pastries in the most genuine French tradition, from its facilities in the Atlantic region of La Vendée, in the Pays de la Loire.

In 2016 Mariebel became part of the Masdeu Group, an entity in the same market of ready-to-fill bases.



PARTICIPATION AT THE TRADE SHOW

FHA 2022

SIAL 2022

SIRHA LYON 2023

GULFOOD 2023

BRANDS

MARIEBEL

TYPE OF PRODUCT

Groceries and delicatessen

OPEN TO PRIVATE LABEL

Yes



MAURICE CHEVALIER
MAYENNE



ORGANIZATION DESCRIPTION

Society CHEVALIER, it's :

- > a strict selection
- > a local production located in Mayenne (53)
- > a high standart quality

Independant and familial society specialized in slaughtering, cutting, packing of Barbarie Duck male and female

 **40**
employees

 **Cossé le Vivien**
53230

PARTICIPATION AT THE TRADE SHOW

SIRHA LYON 2023

ANUGA 2023

BRANDS

Chevalier Maurice - Chevalier Gastronomie

TYPE OF PRODUCT

Meat and offals

Cured and saled meat

OPEN TO PRIVATE LABEL

 No



POMONE
MAINE-ET-LOIRE

<https://www.pomone-sas.fr/en/>



ORGANIZATION DESCRIPTION

Acting together for healthy and sustainable Pastries, since 5 generations.

Pomone - a family business since 5 generations - draws its strength from its expertise from arboriculture of excellence.

Our pastry workshops have been producing healthy, tasty and sustainable pastries for 30 years, in the heart of our orchards in the Loire Valley (Anjou). Thanks to years of passion and R&D, Pomone has developed a unique know-how in frozen fruit and chocolate pastries.

All Pomone products are 100% made in France, focused on clean label recipes. They are elaborated by our Pastry Chefs from ingredients selected for their quality and traceability.

Our pastries please more and more demanding consumers, in every distribution channel (foodservice, retail, cash & carry, clubs etc.), both in France and internationally.



PARTICIPATION AT THE TRADE SHOW

SIAL 2022

SIRHA LYON 2023

ANUGA 2023

BRANDS

Pomone

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

OPEN TO PRIVATE LABEL

Yes



QUINOA D'ANJOU MAINE-ET-LOIRE

www.quinoadanjou.fr



ORGANIZATION DESCRIPTION

Quinoa d'Anjou is the French Quinoa supply chain. Based in Anjou, it gathers about 300 farmers.

Quinoa d'Anjou is the French Quinoa supply chain, a real partnership since 2008 between the Coopérative Agricole du Pays de Loire (CAPL) and the expérimental farm Abbottagra. Based in Anjou, it gathers about 300 farmers all members of the CAPL who grow white, blond, red or black quinoa. Quinoa d'Anjou also develops by-products: Quinoa Croustille, a salty snack, and Quinoa Crack, breakfast cereals made of 100% Quinoa d'Anjou.



**BELLEVIGNE-
EN-LAYON
49380**

PARTICIPATION AT THE TRADE SHOW

BRANDS

QUINOA D'ANJOU

TYPE OF PRODUCT

Ingredients

Groceries and delicatessen

OPEN TO PRIVATE LABEL

Yes



SAVIC~FRESLON VENDÉE

<http://www.volailles-savic.fr/>

ORGANIZATION DESCRIPTION

Slaughtering, cutting, processing and packaging of poultry under official quality signs (Red Label, Organic).

Independent Vendée SMB, we cultivate a sector work and maintain a strong proximity with our breeders. The association of breeders, feed factory and the production site in the poultry breeding process allows us to guarantee you the best of poultry all the year, from the field to your plate.

Find the excellence of our poultry in taste as well as in outfit: rigorous selection of poultry, cutting them at knife, products preparation by hand... Through the artisanal know-how of our teams , we guarantee high quality products, produced in accordance with the poultry tradition.

Find over the seasons permanent or temporary products, renewed each year.

 **100**
employees

 **LA CHAIZE LE
VICOMTE
85310**

PARTICIPATION AT THE TRADE SHOW

TYPE OF PRODUCT

Meat and offals

OPEN TO PRIVATE LABEL

Yes



SEAGEL
LOIRE-ATLANTIQUE

www.seagel.fr

ORGANIZATION DESCRIPTION

The full range of shellfish for the seafood platter : langoustines, european lobsters, brown crab, crab claws, etc

We offer from the ports of the Atlantic coast and Scotland a range of live shellfish in season, fresh, fresh cooked and cooked frozen as well as a selection of fish from our coasts in frozen.



Les Moutiers en Retz
44760

PARTICIPATION AT THE TRADE SHOW

SIRHA LYON 2023

SEAFOOD 2023

TYPE OF PRODUCT

Fish and seafood

OPEN TO PRIVATE LABEL

No



ARDELICE
LOIRE-ATLANTIQUE

<https://www.ardelice.com/>

ORGANIZATION DESCRIPTION

Ardélise specializes in the production of frozen pastries.

ISO 22000 certified, we offer different ranges of pastries: mini pastries, individual desserts, individual cut desserts, seasonal pastries and family cakes.

Our production is artisanal with the greatest attention paid to raw materials, we work with free-range eggs.



LE BIGNON
44140

PARTICIPATION AT THE TRADE SHOW

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

Sweet groceries

Other

OPEN TO PRIVATE LABEL

No



NATURE & COMPAGNIE

LOIRE-ATLANTIQUE

<https://nature-et-cie.fr/>



ORGANIZATION DESCRIPTION

A family and independent company, specialist in the production of organic and gluten free product since 2005..

The family and independent company Nature et Compagnie were created and is managed by Fabrice Fy and Mélika Zouari.

It manufactures a wide range of sweet and savoury products, fresh, dry and frozen, of organic origin and intended for the retail and out-of-home catering markets.

The products are distributed over 2 brands :

- Nature & Cie, the original organic and gluten free brand with 69 references.
- Néo Noé, the newborn organic and vegan brand with 5 references for the moment.



PARTICIPATION AT THE TRADE SHOW

NATEXPO 2022

SIRHA LYON 2023

BRANDS

Nature & Cie - Néo Noé

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

Groceries and delicatessen

Sweet groceries

Ready to eat meals

Health and Baby food

OPEN TO PRIVATE LABEL

