



CÔTEAUX NANTAIS
au rythme du vivant

CÔTEAUX NANTAIS

LOIRE-ATLANTIQUE

<https://www.coteaux-nantais.com/fr>



ORGANIZATION DESCRIPTION

Growing Life to Produce the Best

Our orchards, spanning 105 hectares, are biodynamic. Our fruit is picked by hand, and the varieties we grow are suitable for the soil and climate of western France. Harvesting takes place from late August for early-season fruit to early November for late-season fruit, to guarantee the maturity of the different varieties.

All our organic recipes are the result of a mixing of varieties, fully in line with the pace of the seasons, which ensures a sumptuous flavour. For this reason, aromas, colours and textures may change slightly over the year. For us, this is a sign of quality and we are proud to offer healthy, tasty, fruit-filled products that are also environmentally friendly.

We have been growing fruit with respect for nature since 1943 and we purchase raw materials from our committed producer-partners. Our expertise has guaranteed our recognition as a European leader in biodynamic processed products with a catalogue of 250 items, with more than 900 variations for our customers!



PARTICIPATION AT THE TRADE SHOW

GULFOOD 2024

BIOFACH 2023

GULFOOD 2023

NATEXPO 2023

BRANDS

Côteaux Nantais, Planet Bio, West Side

TYPE OF PRODUCT

Sweet groceries

Non-alcoholic beverages

OPEN TO PRIVATE LABEL





COVI
LOIRE-ATLANTIQUE

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

DESCRIPTION DE L'ENTREPRISE

Expert de l'appertisé : plats cuisinés, produits tripiers, viandes en conserve, pâtés et terrines, corned beef...

Fondée en 1967, COVI est une société familiale installée dans l'ouest de la France et spécialisée dans les produits à marques propres.

Partenaire du développement de nombreux distributeurs et marques en France et à l'étranger, nous proposons une large gamme de produits appertisés, à façon ou à marque propre: plats cuisinés, produits tripiers, viandes en conserve, pâtés et terrines, corned beef...

COVI est présente dans le monde dans plus de 50 pays (Europe, Afrique, Amériques, Asie...) avec des gammes et des produits spécifiques. Notre importante capacité de production nous permet de répondre à vos besoins et d'assurer une réactivité de chaque instant.

 **Saint-Sébastien-sur-Loire**
44230

PRÉSENCE AUX SALONS

GULFOOD 2024

TYPE DE PRODUIT

Viandes et abats

Epicerie et epicerie fine

Charcuterie et salaison

Plats préparés

MARQUE DISTRIBUTEUR (MDD)

Oui



FOOD CONVENIENCE VENTURE MAYENNE

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

ORGANIZATION DESCRIPTION

French food company specialized in agri-food and poultry more than 40 years. Exporter of French frozen poultry

FCV is specialized in exportation of french frozen poultry.

We mainly offer chicken, free range chicken, cutting poultry, smoked poultry, guinea fowl, baby chicken, quail, rabbit, duck breast, foie gras... but also complementary products (eggs, pastries, butter...)

 **8**
employees

 **SAINT
BERTHEVIN
53940**

PARTICIPATION AT THE TRADE SHOW

GULFOOD 2024

GULFOOD 2023

BRANDS

MARQUIS DE FRANCE

TYPE OF PRODUCT

Dairy products

Meat and offals

OPEN TO PRIVATE LABEL

 No



LA BOULANGERE & CO VENDÉE

<https://export.laboulangere.com/>



ORGANIZATION DESCRIPTION


La Boulangère is a French manufacturer of pre-packaged breads, brioches and viennoiseries.

La Boulangère is a French manufacturer of pre-packaged breads, brioches and viennoiseries. Rich in familial legacies and a brand founded in the Vendée region of France, it now combines baking knowledge, innovative culture and commitment to French agricultural sectors.

At the end of 2022, it will have 2200 employees spread over a head office and seven manufacturing sites in France.

As a brand anchored in its time, La Boulangère has understood the new challenges linked to food. It is therefore constantly innovating in order to create products that are easy to use and quick to prepare to make daily life easier and to eat better.

 **2200**
employees

 **Essarts-
en-Bocage**
85140

PARTICIPATION AT THE TRADE SHOW

GULFOOD 2024

ANUGA 2023

GULFOOD 2023

BRANDS

La Boulangère, La Boulangère Long Life

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

Groceries and delicatessen

Sweet groceries

OPEN TO PRIVATE LABEL

 No



LA TOURANGELLE MAINE-ET-LOIRE

<https://www.latourangelle.fr>



ORGANIZATION DESCRIPTION

Based in Saumur, in the heart of the Loire Valley, La Tourangelle produce oils and mayonnaises.

La Tourangelle oils are produced in Saumur, France, using a traditional manufacturing method. For more than 150 years, we have been using our know-how to make our products: from the search for the best quality ingredients to the design of a durable canister, via toasting and traditional pressing.

We are committed to producing authentic, tasty and sustainable products. Our aim is to offer you healthy products that give you pleasure in cooking and well-being.

 **40**
employees

 **Allonnes**
49650

PARTICIPATION AT THE TRADE SHOW

GULFOOD 2024

ANUGA 2023

SIRHA LYON 2023

PLMA AMSTERDAM 2023

BRANDS

La Tourangelle

TYPE OF PRODUCT

Ingredients

Groceries and delicatessen

OPEN TO PRIVATE LABEL

 Yes



LES SALINES DE GUÉRENDE 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

GULFOOD 2024

ANUGA 2023

SIRHA LYON 2023

NATEXPO 2023

BRANDS

Le Guérandais

TYPE OF PRODUCT

Ingredients

Groceries and delicatessen

OPEN TO PRIVATE LABEL

 Yes



MARIEBEL
VENDÉE

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

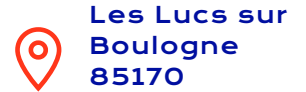


ORGANIZATION DESCRIPTION

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

GULFOOD 2024

GULFOOD 2023

SIRHA LYON 2023

BRANDS

MARIEBEL

TYPE OF PRODUCT

Groceries and delicatessen

OPEN TO PRIVATE LABEL

Yes