



ALLIANCE LOIRE MAINE-ET-LOIRE

<https://alliance Loire.com/1754P1CQZN?l=fr>

ORGANIZATION DESCRIPTION

An essential and efficient group, bringing together 6 cooperative structures of producers in the Loire Valley.

Carried by strong values such as solidarity, sharing, attachment to the territory, pioneering spirit, respect for people and the environment, our group ensures a mastery of the product from the vine to the market and has given itself the mission of promoting the wines of the Loire Valley at all levels: local, national and international.



PARTICIPATION AT THE TRADE SHOW

FOODEX JAPAN 2025

STAND N°E2-C11-24

PROWEIN 2025

STAND N°H10 - E139

TYPE OF PRODUCT

Wines

OPEN TO PRIVATE LABEL





BRIOCHE PASQUIER

MAINE-ET-LOIRE

https://www.pasquier.fr/en_uk/



ORGANIZATION DESCRIPTION

French family bakery since 1936 - Gourmets products : Brioche, Patisserie, Biscotte

In 1936, Gabriel Pasquier opened his bakery in the small village of Les Cerqueux, located in the Loire region of Western France. His culinary expertise and savoir-faire grew to what is now Brioche Pasquier. Today, we remain faithful to our family traditions when baking delicious brioche, patisserie and biscotte which are enjoyed around the world. For breakfast, as a snack, or for dessert, Brioche Pasquier will join you at any time of the day.

 **3500**
employees

 **LES**
CERQUEUX
49360

PARTICIPATION AT THE TRADE SHOW

WTCE 2025

PLMA AMSTERDAM 2025

FOODEX JAPAN 2025

SIRHA 2025

STAND N°4B134 >

ANUGA 2025

GULFOOD 2025

STAND N°S2C11 >

PLMA AMSTERDAM 2023

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

OPEN TO PRIVATE LABEL



Yes



CHOCOLAT MATHEZ MAINE-ET-LOIRE

<https://mathez.fr>



ORGANIZATION DESCRIPTION

Chocolat Mathez is a French producer of flavored cocoa truffles. We offer a large choice of packaging and collections.

Created in 1934, Chocolat Mathez, specialized in the production of cocoa powdered truffles, is one of the market leaders both nationally and internationally, with 85% of its turnover achieved through exports.

The high quality of our products is the result of a scrupulous selection of raw materials and a capacity for innovation.

Every year, we develop new flavors (popcorn truffles, salted butter caramel truffles, Cointreau truffles...) and new packagings.

 **110**
employees

 **LES HAUTS D'ANJOU**
49330

PARTICIPATION AT THE TRADE SHOW

FOODEX JAPAN 2025

STAND N°E2-C11-19

ISM COLOGNE 2023

SIAL 2024

STAND N°5B P255 >

GULFOOD 2023 >

FOODEX 2024

FOODEX 2023

WINTER FANCY WOOD SHOW 2023

BRANDS

MathezTruffee's & CoTruffle bar

TYPE OF PRODUCT

Sweet groceries

OPEN TO PRIVATE LABEL

Yes



CHOCOLATERIE MONBANA

MAYENNE

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



ORGANIZATION DESCRIPTION

Since 1934, MONBANA is a chocolate maker based in France. She is present worldwide through various distribution channels.

Ever since the company was founded, Chocolaterie MONBANA's evolution in chocolate-making has been based on five core Fundamentals giving rise to the brand's Energy and excellence:

History: MONBANA's history started in 1934 with the manufacture of cocoa butter and powder. 1978: MONBANA created its first chocolate squares.

Creativity: our wide range of original chocolates Always has a little "special Something" to continually surprise chocolate-lovers with new flavours and sensations.

Expertise and ingrédients: our chocolatiers devote their passion and expertise to making our products, combining and enhancing quality ingrédients.

Diversity: MONBANA has developed a range of products covering all aspects of chocolate enjoyment (drinking, eating...). This has enabled us to sell both internationally and direct to the public in delicatessens and MONBANA shops.

Quality: MONBANA received IFS/BRC certifications and is labelled Organic and Faire Trade.

MONBANA, the great chocolate experience.

 **230**
employees

 **ERNEE**
53500

PARTICIPATION AT THE TRADE SHOW

FOODEX JAPAN 2025

STAND N°E2-C11-26

WINTER FANCY WOOD SHOW 2023

FHA 2024



SIRHA LYON 2023

FOODEX 2024

ISM COLOGNE 2023

FHA 2023



BRANDS

MONBANA

TYPE OF PRODUCT

Dairy products

Sweet groceries

Non-alcoholic beverages

OPEN TO PRIVATE LABEL

 Yes



DOMAINE DE NERLEUX MAINE-ET-LOIRE

www.nerleux.fr



ORGANIZATION DESCRIPTION

Amélie NEAU, 9th generation of winegrower, manage the Domaine de Nerleux since 2010 and offer some traditional cuvees & other more amazing.

The Domaine de Nerleux is a family wine estate, located in the village of Saint-Cyr-en-Bourg, in the Loire Valley. The "Nerleux" (black wolves in old french) have long since given way to the vineyard. Amélie NEAU is the 9th generation of wine growers, and is managing the estate since 2010.

Freshness is one of the main qualities of our wines. It comes from combination of Cabernet Franc, Chenin and Tuffeau. This limestone can keep water to restituue it to the vines at the best moment.

Amélie strives to use more respectuf practices for the environment and since 2022, the domaine has changer to organic conversion.

Regularly receiving awards, our wines reflect the know-how of a winegrowner, who has a passion to preserve the heritage entrusted to her.

 **8**
employees

 **BELLEVIGNE-LES-CHATEAUX**
49260

PARTICIPATION AT THE TRADE SHOW

[FOODEX JAPAN 2025](#)

STAND N°E2-C11-23

[WINE PARIS 2024](#)



[WINE PARIS 2025](#)



TYPE OF PRODUCT

Wines

OPEN TO PRIVATE LABEL

No



LA SABLÉSIIENNE

SARTHE

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



ORGANIZATION DESCRIPTION

La Sablésienne, a master craftsman of gourmet delights, invites you to plunge into an exquisite, gourmet, traditional and French universe.

Our emblematic fresh butter shortbread, available in bewitching flavors with raspberry, chocolate or salted butter caramel chips, are the guardians of an ancestral know-how that we cherish with pride. We also offer other small cookies such as our soufflés, those light, crispy nuggets, or our langues de chat, delicate delicacies from our childhood.

At La Sablésienne, quality is our watchword. We select noble ingredients, mainly from the Pays de la Loire region. Flour from a Sarthe mill, fresh butter, free-range eggs, pure cocoa butter chocolate and salted butter caramel from Guérande form the essence of our creations. Without compromise, we prefer natural ingredients, with no artificial coloring, flavoring or preservatives.

Committed to an organic approach for over 25 years, we are proud to hold Ecocert certification as well as the French and European organic labels.

With over thirty recipes, our artisan know-how guarantees the exceptional quality of our cookies. We perpetuate the art of French pastry-making by developing innovative and irresistible creations. A founding member of the Confrérie du Petit Sablé, we have been honored with the Prix de la Gastronomie and the Best Cookie award for our Raspberry Meringue.

Treat yourself to an unforgettable sensory experience with our cookies, available in metal tins, gift boxes and gourmet baskets. For 50 years, La Sablésienne has been cultivating the pleasure of gift-giving, a tradition that has crossed our borders to seduce gourmets the world over. Every year, we lovingly craft 15 million cookies, true ambassadors of French delicacy, traveling to Europe, Asia and the United States to delight the most discerning palates.

 **40**
employees

 **Sablé sur
sarthé
72300**

PARTICIPATION AT THE TRADE SHOW

FOODEX JAPAN 2025

STAND N°E2-C11-25

ISM COLOGNE 2023

BRANDS

LA SABLESIENNE

TYPE OF PRODUCT

Groceries and delicatessen

Sweet groceries

OPEN TO PRIVATE LABEL

Yes



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

FOODEX JAPAN 2025

STAND N° E2-C11-20

ANUGA 2023

FHA 2024



SIRHA LYON 2023

FOODEX 2024

PLMA AMSTERDAM 2023

GULFOOD 2024

BRANDS

La Tourangelle

TYPE OF PRODUCT

Ingredients

Groceries and delicatessen

OPEN TO PRIVATE LABEL

 Yes



POMONE MAINE-ET-LOIRE

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



ORGANIZATION DESCRIPTION

Moving 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

FOODEX JAPAN 2025

STAND N°E2-C11-19

FOODEX 2024

SIRHA 2025

STAND N°3B49 >

ANUGA 2023

SIAL 2024

STAND N°5A MN084 >

SIRHA LYON 2023

BRANDS

Pomone

TYPE OF PRODUCT

Bakery, viennoiserie, pastry

OPEN TO PRIVATE LABEL





TastyLoire

OCEAN AND LOIRE SUPPLIERS

**VISIT OUR PLATFORM
TO DISCOVER A WIDE RANGE OF
PAYS DE LA LOIRE PRODUCERS
FOOD ★ WINE ★ COSMETICS ★ SERVICES**



WWW.TASTYLOIRE.COM