

French Pavilions GULFHOST & SPECIALITY FOOD FESTIVAL

18-20 september 2017
Dubai World Trade Centre

Come & discover the French offer !

Food and Drinks : Hall ZA'ABEEL 6
Business France booth : A6-A12

Equipments : Hall SHEIKH SAEED 2
Business France booth : S1-D63



Drop your Business Card
on the Business France
booth S1-D63
& win a tablet !

WWW.BUSINESSFRANCE.FR

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le monde de
L'ÉPICERIE FINE

PARTNERS OF SPECIALITY FOOD FESTIVAL



SCAN THE CODE TO WATCH THE
HIGHLIGHTS OF 2016



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GULFHOST 2017

DUBAI WORLD TRADE CENTRE
DUBAI, UNITED ARAB EMIRATES
18-20 SEPTEMBER 2017

MEET CREATIVE FRENCH EQUIPMENT ON
HALL « SHEIK SAEED 2 » ; BOOTH BUSINESS FRANCE S1-D63



IN PARTNERSHIP WITH:

WELCOME TO THE FRENCH PAVILION

اهلا وسهلا



Marc CAGNARD
Regional French Trade
Commissioner
Managing Director Middle East



Laure CAUSSIOL
Project Manager
Business France Paris

Business France Paris, the national agency supporting the international development of the French economy, is delighted to present you the "French Pavilion" at GULFHOST 2017.

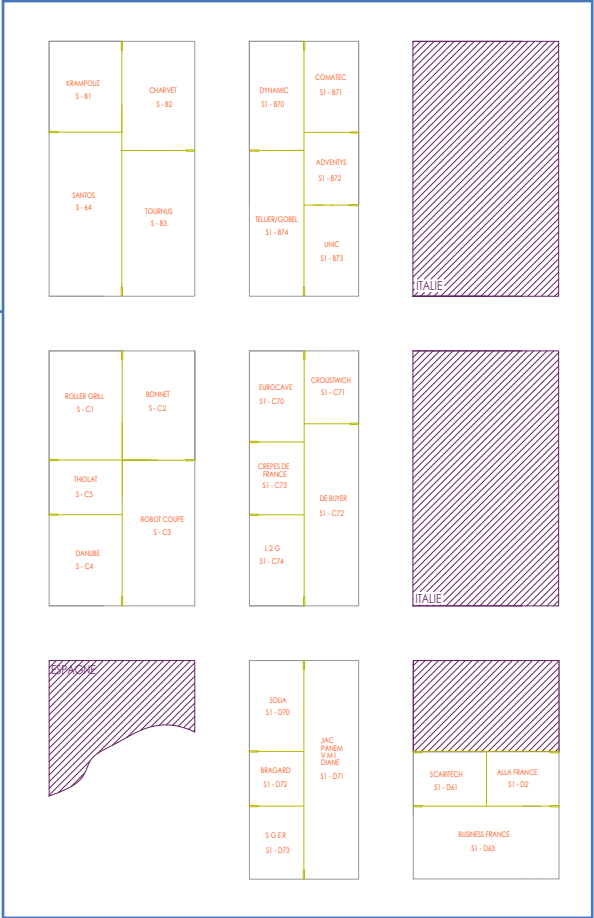
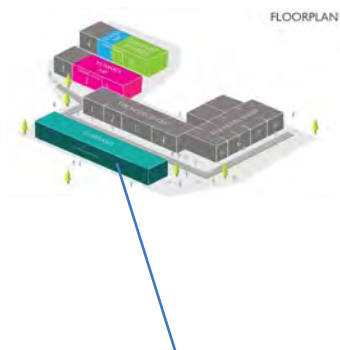
There, you will be able to meet 28 companies offering a wide range of products and services such as catering equipment, clothes for food industry, various kitchen and restaurant accessories or packaging solutions.

If you are an importer, distributor, retailer, export manager, take this opportunity to meet us on take this opportunity to meet us and explore new business opportunities with our French exhibitors.

Meet us in Sheikh Saeed 2 hall, booth S1-D63

Bienvenue at the French Pavilion!

FLOOR PLAN



PARTICIPATE TO OUR
"CRÉATIVE FRANCE CONTEST"



Drop your business card and win prizes :
VIP access to discover emblematic hotels in Paris
Computer Tablet
USB keys ...

IN PARTNERSHIP WITH



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ADVENTYS FRANCE

Booth S1 - B72



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ADVENTYS is the French manufacturer specialized in Induction technology. The company pride itself on being 100% integrated with a manufacturing process-taking place exclusively in Burgundy, France. From designing & engineering, to electronic workshop & a complete metal shop, until assembly line, marketing, commercialization, and after sales service: Adventys does it all.

Integration & innovation are our main achievement to guarantee the highest quality of induction. With an average of 1.5 patent per year, and 5 to 10 new products per year: we have the largest range & the most efficient induction on the market. We have a buffet line, which features our new INDUC-STONE under counter unit; we have front of the house, back of the house, heavy duty, and many bespoke & custom-made products to facilitate manufacturers as well as designers, suppliers, distributors, and most importantly chefs. We can cover all induction needs.

Induc-Stone will be the star at GulfHost 2017 with food animation & chocolate tasting. This hidden gem has quickly climbed to our top best-selling product while only being on the market for 2 years. Its success is due to its amazing performances (with Adventys patent), its flexibility of temperature, the easy process to install & to use it, and its highly competitive price point. Tired of serving or eating half-warm food or dry eggs at every buffet you go to? Induc-Stone is the solution for your perfect



ALLA FRANCE

Booth S1 - D2



ALLA FRANCE

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ALLA FRANCE is a well-established manufacturer of measuring instruments. Our product range comprises of glass thermometers, hydrometers, pipette pumps, rubber pipettes & refractometers and also a wide range of instruments for the Food Industry such as infra-red thermometers, Data loggers, digital cooking thermometers, Ph-meters, oil-testers, etc.

We offer a wide range of HACCP compliant instruments that can be supplied with calibration certificates if required.

We've got everything you need.



BONNET THIRODE GRANDE CUISINE – HORIS

Booth S - C2



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For over a century, BONNET professional equipment located in the Jura has worked with French and international chefs offering them innovative and evolving cooking solutions, by offering products that have Performance, Simplicity and Reliability and are Economic.



www.bonnet.fr
www.bonnet-international.com

BRAGARD

Booth S1 - D72

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In 2017, BRAGARD rolls out its new ambitions, stemming from its fundamental values and the desire to strengthen its identity. Service – Quality – Tradition – Innovation are the founding principles of our brand.

Our primary materials are provided through short supply chains, mainly and historically from the French department of the Vosges. And a large selection of our creations bear the 'France Terre Textiles' label - your guarantee of high-quality environmentally sound French production.

Mainly famous in the Middle East region as kitchen uniforms supplier, we can also propose a complete range for each and every hotel department.



Booth S - B2



CHARVET

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Professional cooking equipment.

When it comes to prime cooking ranges, CHARVET has the reputation for manufacturing the finest quality, heavy duty, reliable and highly durable equipment.

Featured on the stand is the new the ONE series, a range of prime cooking equipment, stripped down to provide only what chefs actually need. No frills, no gloss, featuring Charvet's legendary durability, fabulous cooking power, huge range of gas, electric and induction options, clean lines, simple design, easy to install, service and maintain, precise build-quality, fully welded super-durable construction.

Charvet is an independent French prime cooking equipment manufacturer.

Its signature Bespoke heavy duty ranges feature a build quality that should easily last 20 years. Bespoke units feature a vast choice of gas, electric and induction components including new applications such as a Paella burner, Teppanyaki griddles, Wok burners and Multi-function cookers (combining induction hobs with plancha, gas hobs and fryers). Decorative panels can be virtually any colour you like, including a true red – perfect for front of house cooking.

The compact Pro700 series compliments its 'workhorse' 800, 900 and 1000mm deep ranges. At 700mm deep and 900mm high, Pro700 is perfect where space is restricted, such as service and satellite kitchens or poolside bars and grills. Pro700 features a choice of 60 gas, electric and induction modules.

Charvet is supported in the Middle East by a long-established team of professional equipment distributors. Recent installations include La Ville Autograph Collection Hotel, Galvin's, KYO, La Luz, Folly By Nick & Scott...



COMATEC

Booth S1 - B71

COMATEC®
Original Packaging

COMATEC

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Since 1994, COMATEC distinguishes itself by regularly spreading avant-gardist creations and other strong concepts on the premium packaging market in France and worldwide (40% of export sales).

Pioneer of design ephemeral tableware with creation and production in France, COMATEC turned itself into the leader of the food packaging market.

This audacious position helps up to supplement our range of product and provides a breath of fresh air.

By choosing the direct contact with food professional, Comatec created a closed bond with its customers and get a perfect understanding of their working mode, expectations and work evolution.

This complicity has been helping Comatec firm for more than 20 years to offer relevant solutions which affects the market evolution.



CRÊPES DE FRANCE

Booth S1 - C73



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CRÊPES DE FRANCE, 20 years of taste, good ideas and efficiency

Crêpes de France is a European leading company in the crepe business.

Based in France, the brand and the products "Crêpes de France" are well known and consumed in +50 countries. The company offers outdoor and indoor crepe sales solutions such as its high-end crepe carts or its top range worktops. As its mouth-watering crêpe batter preparation, created from an exclusive recipe.

Our engagements

To meet the highest level of requirements, Crêpes de France has made Quality one of its core values from the very beginning. Our efforts in terms of quality of organization and environmental management were recognized in 2014 by the quality certification ISO 9001 and ISO 14001 Environment.



CROUST'WICH

Booth S1 - C71



CROUST'WICH

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CROUST'WICH is a first foodservice concept (a combination of integrated equipment, essential tools & a process) that utilizes innovative and PATENTED technology and allows you to radically and truly DIFFERENTIATE your business in the eyes of clients, competitors and shareholders. Unique "Flip & Serve" concept totally new to the F&B market.



www.croustwich.com

DANUBE INTERNATIONAL

Booth S - C4



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French manufacturer of industrial laundry equipment since 1947, we offer the best laundry solution adapted to our clients' needs: front and barrier washers, flatwork ironers, tumble dryers.



www.danube-international.com

DE BUYER INDUSTRIES

Booth S1 - C72

de Buyer 
DEPUIS 1830

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The French company DE BUYER has been creating and manufacturing professional kitchen and pastry utensils since 1830, preserving the flavours and traditions of French gastronomy. De Buyer offers over 2500 items and exports worldwide to more than 95 countries. De Buyer continues today to provide superior quality and innovation in equipment for the professional and for the gourmet consumer.

De Buyer manufactures cookwares made of steel, stainless steel, copper and nonstick aluminium, Mandoline slicers, silicone moulds, pastry & cooking utensils, cutlery, pastry moulds and rings. The company distributes also the pepper and salt mills of the French manufacturer MARLUX.



DIANE INDUSTRIES

Booth S1 - D71



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DIANE INDUSTRIES has been created with the wish to combine experience and expertise to serve professionals in the baking and food industry.

DIANE INDUSTRIES is an industrial and family business particularly innovative in non-stick coating development and surface treatment techniques.

DIANE INDUSTRIES offers you a high level of expertise in the field of stainless steel and aluminum material. Thanks to the use of latest production technology, we have the advantage to mutualize the production tools around five complementary sectors and be responsive to all demands.

DIANE INDUSTRIES offers a wide range of products from customized to mass production as well as sub-contracting stainless steel and aluminum material.

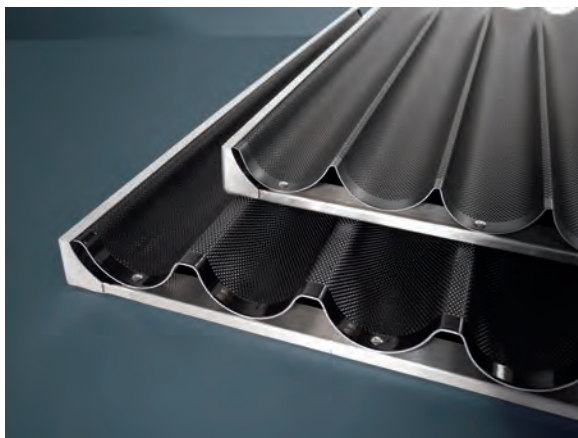
To ensure constant innovative production, DIANE INDUSTRIES's manufacturing processes include:

Our commitment: To manufacture high-quality products, we guarantee a 100% « Made In France » production

DIANE INDUSTRIES SEEKS TO BUILD A TRUSTFUL AND LONG-LASTING CUSTOMER RELATIONSHIP.

Some figures:

- 50 CNC – numerical control machines
- 10 000 Tons of raw material representing Diane Industries' annual production capacity
- 1 000 000 m² of non-stick coating application per year



Booth S1 - B70



DYNAMIC

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Designer and manufacturer of food preparation

DYNAMIC CO. was established in 1964, along with its indispensable product line. Founder, creator & manufacturer of its commercial hand stick blender/mixer, Dynamic soon developed a variety of products to choose from. Utilized mainly by chefs and Kitchen staff, Dynamic became the first choice of mixers, developed to adapt to every need; from 5 to 300 liters. Its diverse line (stick blenders/mixers, whisks, potato mashers, citrus juicers & salad spinners) are sold throughout the world in about 80 countries by importers & distributors for restaurants, institutions, catering establishments, hospitals & food manufacturers.

World leader on the market, Dynamic's success is contributed to the manufacturing of quality products. A non-complicated design keeps repair costs to a minimum. As Dynamic manufactures almost everything in its machines, from top to bottom, parts availability is reassured to the customer.

This year brings some novelties and exclusive innovations:

- The new SMX and MASTER series, a new motorization and increased speed and new bell.
- The "Clean Up" foot, an innovative process which allows to easily and completely disassemble the stainless-steel foot.
- The Blender foot, the aspiration and crush system allows a quick mix to produce uniform, smooth and emulsified preparations.



EUROCAVE

Booth S1 - C70

EUROCAVE

PROFESSIONAL

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EUROCAVE, creator of wine cabinets and cellars, offers long term, premium solutions for wine preservation and service that respect the wine maker's intentions and enable faithful communication of these same intentions to demanding and discerning consumers.

EuroCave is today the worldwide reference for premium solutions for wine preservation and service.

Come and discover our latest innovation: a new wine dispenser, for an intuitive and productive wine by the glass service!



JAC

Booth S1 - D71



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Founded in 1946, JAC is a major player in the world of bakery.

As the world leader in bread slicing, JAC has developed a complete range of slicers adapted to each use. Whether for bakery, self-service or medium-sized production, you will always find the right slicer for your needs.

In parallel, JAC has developed a complete range of dough processing machines.

Dividing, dividing-moulding, moulding, proofing, sourdough fermenting or automatic production lines, the range of dough processing machines allows a complete management of the manufacturing process.

Manufactured in Belgium and France, JAC machines inherit an undeniable know-how constantly renewed by the constantly growing skills and inventiveness of the R & D department.

Our service network in more than 80 countries and the continuously improved quality of manufacturing allows JAC to guarantee 5 years all its machines.

Come to discover all our innovations in demonstration "live" on our stand in the pavilion France.



www.jac-machines.com

Booth S - B1



KRAMPOUZ SAS

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AN UNRIVALED EXPERTISE

Since its creation, KRAMPOUZ strives to offer the best of its know-how and its experience to the catering professionals and the general public by developing the high range, robust, reliable and easy to use equipment. By constantly listening to its users, Krampouz has reinvented itself while preserving and perfecting its founding dimensions: power and homogeneous distribution of heat, stability and precise temperature control, user comfort and easy cleaning.

From a 100% French manufacturing to a strong international presence

Anchored in Brittany and attached to its roots, Krampouz is since 2012 a member of the Produit en Bretagne association. Thus, the company is committed to the economic and cultural of its region.

As a proof that it is possible to succeed in France, Krampouz is proud to offer quality equipments with 100% made in France manufacturing.

Krampouz is a company which gives priority to human relationships and the opening to the world: Europe, North and South America, Africa, Asia and Oceania, Krampouz is more than ever present and distributed on the 5 continents. Both for its crepe makers and its other products range, which also experience a strong success abroad.

www.youtube.com/channel/UCI8m5VyhiFY4G3s7wRnZehw



L2G – BM PRODUCTIONS

Booth S1 - C74



L2G – BM PRODUCTIONS

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Food Process Equipment.

L2G-BM Productions is specialized in supply of equipment for fresh food laboratories for Hyper/ Supermarkets such as: fish displays, stainless steel tables, cutting tables, chopping boards, electrical equipment, shelving and small tools... as well as for the food retailers all over the world (most of them are based in the Middle East).

We are working with such big clients as Monoprix Qatar, Carrefour - MAF, Geant Casino - FUCOM, Panda, Lulu...

We provide high quality products with best services ensured by our efficient logistic services and dedicated operational teams:

- Fresh herbs display for Supermarkets
- Seafood display for fishmongers
- Stainless steel equipment
- Electrical appliance
- Specific kitchen equipment
- Customized concepts



www.l2gfrance.fr

PANEM INTERNATIONAL SAS

Booth S1 - D71



PANEM INTERNATIONAL SAS

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PANEM is an equipment developer, designer and producer of retarder provers, proofers, shock-freezers and preservers, refrigerated cabinets, ventilated cold-marble for pastry and show cases.

The company offers a full range of equipment from traditional bakery and pastry-making through to semi-industrial bakery: roll-in rack retarder provers, proofers, roll-in rack blast freezers, blast chiller.



ROBOT- COUPE

Booth S - C3

robot coupe®

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ROBOT-COUPÉ, French manufacturer of food preparation equipment, offers a wide range of machines adapted to each professional need (restaurants, institutions, delicatessens, caterers...).

It is in France, in the heart of Burgundy, a well-known region for its gastronomy, that Robot-Coupe has created more than 40 years ago the food processor.

As the inventor and recognized leader, Robot-Coupe, manufacturer of food preparation equipment, offers a wide range of machines adapted to each professional needs (restaurants, institutions, delicatessens, caterers...).



robot coupe®

ROLLER GRILL

Booth S - C1



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INTERNATIONAL SAS**

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French manufacturer of catering equipment with the widest range of products, ROLLER GRILL launches a new range of high durable induction cooktops: intensive and non-stop use at maxi power during 8 hours without any automatic switch off French and professional technology.

Roller Grill organizes a crepe and waffle demo during the whole show.

Roller Grill exports and developed a distribution network in more than 100 countries including Asia Names of distributors upon request.



ROSINOX

Booth S1-B10



ROSINOX

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The drive for excellence that we have in common with our customers is the result of 175 years' commitment to quality and passion in the catering trade.

The ROSINOX personnel all have industrial backgrounds and experience within the ALI Group, where they have acquired the know-how and passion for the quality of their work that make a world of difference.

ROSINOX is a leader in terms of hygiene, safety, practicality, adapting the equipment to the job in hand and attractive design. Typical examples can be found in both its Royal Chef ranges, in keeping with the noblest traditions, and in equipment which uses the latest technologies (steam cooking, turbo-steam ovens, pulsed air systems).

All the ranges of ROSINOX Grandes Cuisines, for cooking, from the Chef 700 to the Royal Chef, benefit from the same technological expertise, a successful combination of know-how and creativity, tradition and innovation.



www.rosinox.com

Booth S - 64



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SANTOS manufactures commercial electrical equipment dedicated to cafes, hotels, restaurants, juice bars, coffee shops, etc. since 1954. 3 product lines: - Fresh Drinks: citrus juicers, juice extractors, cold press juicer, blender, ice crusher...

Food prep: kitchen blender, cheese grater, vegetable slicer, dough mixer...

Coffee: espresso coffee grinders, shop coffee grinders. Santos products are designed and manufactured in our factory, in Lyon (France), and our network of suppliers is local. The thousands of high quality appliances that are produced in our factory are in the accordance with the most stringent international regulations (UL, GS, NSF, KETI, GOST, etc ...) and can be adapted to all relevant voltages.

Santos cold press juicer #65 is the solution to all juice bars, restaurants and shops wishing to make fresh cold pressed juices, on demand, in front of the customer. This is a new way of juicing, pressing very slowly all kind of fruits, veggies, leafy greens, and preserving the vitamins, nutrients, enzymes, and minerals. You can juice anything , and get the consistency you want!



SCARITECH

Booth S1 - D61



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Manufacturer of containers and blades for bakery, we supply innovative French-made patented products, conform to safety & hygiene Standards. Also, we are specialized in communication & marketing, with advertising items for catering industry.



Booth S1 - D73



SGER FRANCE

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SGER, Société Générale d'Équipement de Restauration, was created in 1995 by G.RAFFAELE.

The company is specialized in the manufacturing of Permanent Restauration System more precisely in Pizzas Kiosks 24h.

SGER has an aptitude for creation, design, manufacturing and marketing of equipment aimed at commercial catering and foodservice.

the "Know-how" in research and development of SGER ensures the conception of innovative products adapted to new consumer trends but also the requirements of customers.

Thanks to its experience, SGER has now become, over and above its first designer-maker activity, a consulting company that develops new products.

The Gulfhost Show:

SGER –Resto'Clock® will present for the first time in middle-east at the Gulfhost 2017 the unique Resto'Clock Pizza Kiosk 24h.

Come and discover our products, will provide you french hot pizza directly deliver from the Resto'Clock Pizza Kiosk!

Our International Presence:

SGER is present throughout the world

Since January 2017 SGER is represented by 2 companies in the Middle East and South East Asia:

- Middle East: Mnimram company based in Dubai: contact: Mohamed Benali website: www.atmpizza.ae
- Southeast Asia: Singapore based Biz Math holding company: Contact Anne Tel: 22222



SOLIA

Booth S1 - D70

solia

SOLIA

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66600 RIVESALTES

France

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Alain MARTY

Export Manager

Cel.: +33 (0)6 12 45 24 58

marty@solia.fr

Leader on the high quality disposable market for almost 20 years, SOLIA is constantly creating packaging solution with the trendiest shapes, the most innovative materials, to offer unique collections with high-end design.

Aware of the future trends and taking care of the environment, we also work with recyclable and biodegradable materials.

With over 100 new design per year, Solia is considered by professionals as a true "Trends Creator."



www.solia.fr

TELLIER / GOBEL&CIE

Booth S1 - B74



LOUIS TELLIER

**Louis Tellier is a registered brand
by Tellier Gobel Cie**

21 rue Guy Moquet

ZI du Val d'argenteuil

95100 ARGENTEUIL

France

Ph.: +33 (0)1 34 11 38 38

Pascal ROCHOUX

Export Sales Director

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Cel.: +33 (0)6 07 37 93 77

prochoux@telliergobelcie.fr

www.tellier.fr
www.gobel.fr

70 years of innovation at the service of creativity and efficiency in the kitchen.

LOUIS TELLIER is the specialist brand of high performance and robust preparation equipment. It offers to the professionals of food industry, the tools that meet their expectations with their requirements for hygiene, food safety and productivity.

The LT products are indispensable tools to stay at the forefront of the latest culinary trends while perpetuating the great French gastronomic tradition.

Famous products: food mill, French fry cutter, can opener, vegetable peeler.

130 years at the service of the greatest pastry chefs.

For more than 130 years, GOBEL has been manufacturing 100% French baking pans. Renowned for their ability to impart crispiness to pasta and to sublimate the final result of preparations, GOBEL products are highly acclaimed by professionals and individuals alike.

Its unique experience and traditional know-how in mould making enables the company to offer to its customers a wide range of products: tinplate, aluminium moulds, anti-adhesives with dual-layer coating, stainless steel articles or accessories of pastry, each time, the same passion of excellence, guarantee of quality and duration.



Booth S - C5



THIOLAT

5 rue Roger Dion
41000 BLOIS
France

Ph.: +33 (0)2 54 90 30 30

Benoît CHARTÉ

Export Manager

Ph.: +33 (0)2 54 90 30 38

benoit.charte@thiolat.com

Dorian TOP

Middle East Director

Ph.: +971 43 12 67 11

dorian.top@thiolat.com

Leading French cardboard & paper manufacturer in bakery and catering field.

NOVELTY: We launch a new solution for food & cake packaging: a strengthened cardboard box

with a window highly resistant to moisture and frozen temperatures.

Pack your cake, put it in deep-freezing, transport it and display it for sales. Reduced your handling and cost and enhance your cake image thanks to our expertise in printing board.



TOURNUS EQUIPEMENT

Booth Z2 - D13



TOURNUS EQUIPEMENT

25 avenue Jean Moulin
71700 TOURNUS
France

Emmanuelle JANET

Ph.: +33 (0)3 85 27 42 65
export@tournus.com

Vibin THOMAS

Sales Manager for Dubai
Ph.: +971 56 441 78 40
vthomas@tournus.com

www.tournus.com
www.cedfabsltd.co.uk

TOURNUS, created in 1910 is one of the leading European manufacturers in the field of stainless steel environment for professional kitchens.

Manufacturer of hot and cold cabinets, stainless steel furniture, shelving, hand wash basins, sterilizing cabinets, floor drains, dustbins. Also involved in meal distribution, Tournus has become a leading global manufacturer for all the food service equipment. Moreover, Tournus is a specialist for fish counters manufacturing.

Tournus Equipement accelerated its growth by recently buying UK Company Catering Equipment Design, boasting a large standard product catalogue, experienced technical and sales skills, and acknowledged throughout the commercial catering industry for high quality bespoke servery counters.



UNIC

Booth S1 - B73

UNIC

ESPRESSO ENGINEERS

UNIC

ZI 4^{ème} rue

BP 425

06515 CARROS CEDEX 1

France

Ph.: +33 (0)4 92 08 62 60

Sebastien CONSTANT

International Business Manager

Cel.: +33 (0)6 87 73 70 47

s-constant@unic-sa.com

Local Distributor

**SHURA TRADING & HOTELS
SUPPLIES**

Cluster G, Dubai Arch Tower

Jumeirah Lakes Towers

DUBAI

U.A.E. (P.O. Box 124219, Dubai)

Ph.: +971 4 4516363

www.shuraemirates.com

Gihan DE SILVA

Sales Manager

gdesilva@shuraemirates.com

www.unic-sa.com

UNIC is a major and historic player in the worldwide supply of commercial espresso coffee equipment. With a strong expertise in designing and manufacturing espresso machines since 1919, UNIC has a global offer of traditional, multi-boilers, single-serve coffee pods and capsules and full automatic espresso machines. All the models meet professionals' needs and expectations in term of coffee extraction quality, barista-friendly assets, performance and precision benefiting from various international patents, and finally making owners proud of their very unique equipment.

Come and interact with the latest generation of full automatic machines TANGO ST-STP, and TANGO ACE to create gourmet coffee and fresh milk drinks.

Dial in with the legendary multi-boilers icon STELLA DI CAFFÈ for unrivaled coffee quality and consistency throughout busy service at specialty coffee shops and coffee specialist's chains.

Find out more about the MIRA line and its highly performing features for a reliable extraction on demand.

VISIT US AT GULFHOST DUBAI SEPT. 18-20, 2017 at the FRANCE PAVILION SHEIKH SAEED HALL STAND S1-B73



Booth S1 - D71



VMI

70 rue Anne de Bretagne
PA Marches de Bretagne
85600 SAINT-HILAIRE-DE-LOULAY
France
Ph.: +33 (0)2 51 45 35 35
contact@vmi.fr

Didier PICCON

Area sales representative
Ph.: +33 (0)6 73 43 15 15
dpiccon@vmi.fr

Dedicated exclusively to mixing, VMI is one of the rare companies worldwide who can offer a complete range of solutions perfectly adapted to the mixing of a wide variety of raw materials.

Originating from the development of bakery kneaders, VMI machines are used by almost all French artisans. VMI teams have extended their knowledge to provide services to the industries for which mixing and kneading are important steps in their production processes. For applications in the Bakery - Fine Pastries - Pastry (industrial and artisanal), VMI mixing machines are at the forefront in these sectors thanks to their innovation, performance and their capacity to adapt products to the specifics of each type of production process. Today, the efficient and cost effective solutions offered by VMI are recognized by clients in over 50 countries.

Come visit us at booth S1-D71 and discover our mixing equipment. An open bakery will take place on the location to allow you to see the steps of the bread production, in real time.



OUR PARTNERS

SYNEG



SYNEG

CS30080 - 92038
PARIS LA DÉFENSE CEDEX
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Ph.: +33 (0)1 47 17 63 62

<https://syneg.org>

The SYNEG, founded in 1973, is the professional organization that brings together and represents manufacturers of equipment for professional kitchens in France: preparation, cooking, refrigeration, ventilation, handling, distribution, bars, offices, beverage conservation, laundry, water and waste treatment.

It acts as the recognized interlocutor of public authorities, economic decision-makers and organizations professional partners of the industry: engineering studies, installers and users. Its President is Pascal MARCHAND (EuroCave company) and its Secretary General is André-Pierre DOUCET.

The SYNEG is an active member of the European Federation of Catering Equipment Manufacturers.

Follow us on twitter : @SYNEG_infos

DEVUP CENTRE VAL DE LOIRE



DEV'UP Centre-Val de Loire

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Fax: +33 (0)2 38 88 88 11

Fabienne VATAI

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Cel.: +33 (0)6 88 86 86 92
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Devup Centre- Val de Loire is the new regional agency for the economic development of French firms of the Centre Val de Loire region. The companies are from the Agri-food and hotel industries.

Devup is at the region's companies disposal and will support them in prospecting new foreign markets such as Middle East.

Companies on GulfHost are : Roller Grill, Thiolat and Danube International

Follow us on our website : www.devup-centrevaldeloire.fr

Follow us on twitter : @devup_ / @DevupCentreValdeLoire



OUR PARTNERS

EQUIPHOTEL



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International Promotion &
Marketing Manager

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www.equiphotel.com

With more than 105,000 professionals in attendance, 1,600 brands on display and 130 countries represented, EquipHotel Paris is the benchmark gathering for the Hospitality and Catering industry. For more than 50 years, the show has benefitted from the continuous support of all the official trade bodies and media.

As a multi-specialist event encompassing 30 sectors of activity, EquipHotel showcases an exhaustive range of products and solutions, from furniture and interiors to kitchen equipment and food, and from spas and bathrooms to technology.

In its role as a springboard for business development, EH offers a prime opportunity to make new contacts, develop professional ties and dialogue with decision makers from the HORECA sector: chefs, restaurateurs, hoteliers, architects, interior designers, investors, café or bar owners, collective services managers, design offices and fitters.

The market's most influential names all contribute their skills and capabilities to produce trend platforms and forums for inspiration that will help you stand out.

EquipHotel: more than just a trade show, it's an experience. Follow us on twitter: @Equiphotelparis



OUR PARTNERS

BADOIT



FOR FURTHER INFORMATION CONTACT US:

Ph.: +971 4 420 94 00

Fax: +971 4 422 79 46

www.badoit.fr

- Natural French Origin.
Bottled in France since 1778.
St Galmier, from the heart of Massif Central.

- Emerges naturally sparkling at its spring.
The water emerges naturally sparkling at the source.

- Talented for fine dining.
Worldwide presence in the top hotels & fine dining restaurants. Endorsed by top Chefs worldwide.



EVIAN



FOR FURTHER INFORMATION CONTACT US:

Ph.: +971 4 420 94 00

Fax: +971 4 422 79 46

www.evian.fr

- Pure & French Origin.
From the heart of the French Alps.
15 year of natural filtration through the Alps.

- Protected by nature, perfect in taste.
Untouched by man in a protected environment.
Perfect balanced minerals, low sodium contents.

- #1 Brand worldwide & in the Middle-East.
Of premium Natural mineral water.
A worldwide Live Young communication breaking records.

OUR PARTNERS

CAFE RICHARD



CAFÉS RICHARD

Ph.: +971 50 507 81 02

Rabih NABOULSI

Area Export Manager – MEA

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www.cafesrichard.com

Cafés Richard is a traditional French-style coffee roaster linked to the French gastronomy, to the French "Art de Vivre" and to Paris.

Inspiring the confidence of its 36000 clients through premium quality and service, Cafés Richard firmly holds onto its position as leader in France's HORECA market for hot beverage solutions and now reaches coffee lovers around the world through an international network of selected distributors.



HOTEL & RESTAURANT BUSINESS PLACE
CATERING/DESIGN/WELL-BEING/TECHNOLOGY/SERVICE

inspiration

CATERING

EQUIPHOTEL TRADE SHOW

11-15 NOV 2018

PARIS - FRANCE

equiphotel.com

WHAT IS BUSINESS FRANCE?

www.businessfrance.fr



Business France is responsible for fostering export growth by French businesses, as well as promoting and facilitating international investment in France.

It promotes France's companies, business image and nationwide attractiveness as an investment location, and also runs the VIE international internship program.

Founded on January 1, 2015 through a merger between UBIFRANCE and the Invest in France Agency, Business France has 1,500 personnel, both in France and in 70 countries throughout the world, who work with a network of public- and private-sector partners.

For further information, please visit:

www.businessfrance.fr and

www.creative.businessfrance.fr



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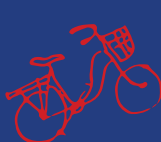
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ACCOMODATION



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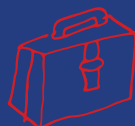
INSURANCE



TAXATION



WORK



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GULFHOST 2017

DUBAI WORLD TRADE CENTRE
DUBAI, UNITED ARAB EMIRATES
18-20 SEPTEMBER 2017

MEET CREATIVE FRENCH EQUIPMENT
ON HALL « SHEIK SAEED » ;
BOOTH BUSINESS FRANCE S1-D63

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@BF_MiddleEast

Créative France is an unconventional campaign that enhance France's economic attractiveness and image abroad. The purpose of the campaign is to highlight our country's full range of strengths, skills and savoir-faire. For more information: creative.businessfrance.fr



FRENCH PAVILION SPECIALITY FOOD FESTIVAL

SEPTEMBER 18TH – 20TH 2017, DUBAI



IN PARTNERSHIP WITH:

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FRENCH PAVILION

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Z6-A12-3 ESPACE PROVENCE	
Z6-A12-1  Z6-A12-2 BRETAGNE GOURMET	Z6-B22 CHOCOLATERIE GUYAUX LES TROIS ABEILLES DES LIS CHOCOLAT
Z6-A14 COMPTOIR DU THÉ FRANÇAIS YVES THURIÈS	Z6-B24 DRAGEES REYNAUD
Z6-A15-1 JOLIVAL	Z6-A15-4 CLS
Z6-A15-2 CABANE OCEANE ESPRIT DU SEL	Z6-A15-5 HUITRES PIGEONNIER
Z6-A15-3 LES P'TITS AMOUREUX CONFITURES DU CLOCHER	Z6-A15-6 MIEL CRETET
Z6-A15 ARIA BUSINESS/ HORIZON INTERNATIONAL	

BUSINESS FRANCE

www.businessfrance.fr



Business France is the national agency supporting the international development of the French economy, responsible for fostering export growth by French businesses, as well as promoting and facilitating international investment in France.

It promotes France's companies, business image and nationwide attractiveness as an investment location, and also runs the VIE international internship program.

Founded on January 1, 2015 through a merger between UBIFRANCE and the Invest in France Agency, Business France has 1,500 personnel, both in France and in 73 countries throughout the world, who work with a network of public- and private-sector partners.

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www.businessfrance.fr

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LES TROIS ABEILLES

Booth Z6-B22



LES TROIS ABEILLES

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Fax: +33 (0)4 26 00 79 20

Brigitte HERBILLE

Ph.: +33 (0)4 75 01 64 11

contact@3abeilles.fr

Family company created in 1946 in Montelimar, LES TROIS ABEILLES is a producer of nougat, the famous white and soft paste made of egg whites and honey, from South of France.

Either traditional (with almonds) or original (with fruits, plants, grains), or luxury (coated chocolate), the nougat proposed by Les Trois Abeilles is definitively a French Nougat!



- French Nougat: small sticks of soft nougat for hotels/ catering
- French Nougat Chocolat: a chocolate version of French Nougat
- Soft Nougat from Montelimar: dominos, bars, bulk, bags
- Nougat original recipes: Dates, Blackcurrant, Ginger/ Almonds ...
- Nougat coated chocolate: "Bites" in different tastes
- Calissons: bulk and gift items

www.3ab.fr

BRETAGNE GOURMET

Booth Z6-A12-2



BRETAGNE GOURMET

2 bis avenue Professeur Jean
Rouxel

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France

Ph.: +33 (0)9 60 14 14 62

Olivier BLANCHARD

contact@bretagne-gourmet.com

BRETAGNE GOURMET is the export company for different producers based in Brittany - France.

"All natural" and up-scale, high-quality products with history and heritage plus innovative new concepts. They are "5 A" specialties:

- Amazing taste
- All natural ingredients
- Authenticity of the product
- Attractive packaging
- At a fully deserved price

- Confectionery
- Chocolate
- Biscuits
- Crusty butter biscuits (thin biscuits, thick biscuits)
- Rolled crusty biscuits
- Yellow pastry (madeleines with eggs, with butter)
- Mini filled cakes
- Gift tins

CABANE OCÉANE

Booth Z6-A15-2



ARIA
business
Produit en Nouvelle Aquitaine

HORIZON
INTERNATIONAL
CHARENTAIS

CABANE OCÉANE

9 route du Praud
17630 LA FLOTTE
France

Isabelle MAURELET

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i.maurelet@outlook.fr

Located on the Island of Ré, the CABANE OCÉANE is a family company which Angélique and Sébastien took over in 2000.

The know-how of our team is based on the quality and the respect of the environment. Because of the special development, the Cabane Océane is proud to offer a new oyster that is the result of our passion.



LES CELLIERS ASSOCIÉS (VAL DE RANCE)

Booth Z6-B20



**LES CELLIERS ASSOCIÉS
(VAL DE RANCE)**

24 rue de Dinan
22690 PLEUDIHEN-SUR-RANCE
France

Ph.: +33 (0)2 96 83 20 02

Fax: +33 (0)2 96 83 39 64

Nolwenn RUELLAN

Ph.: +33 (0)2 96 83 19 18
export@valderance.com

Since 1953, LES CELLIERS ASSOCIÉS produce cider and carbonated fruit beverages. Located in North West of France, Les Celliers Associés offer healthy, natural and premium sparkling juices, respecting the French traditional manufacturing process.

No sugar added, discover our range of organic juices with cranberry, peach,, pomegranate, pear, raspberry,Apple, red and white grape.



- Organic Apple Juice
- Lemonades
- Carbonated fruit beverages
- Organic sparkling juices

www.valderance.com

CHOCMOD

Booth Z6-A10

CHOCMOD
Chocolatier confiseur depuis 1948



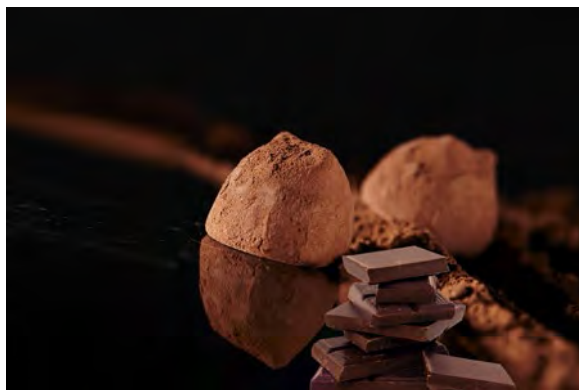
CHOCMOD

1 avenue de Flandre
BP 89
59435 RONCQ CEDEX
France
Ph.: +33 (0)3 20 28 92 80

Sabrina BRULHET
s.brulhet@chocmod.com

CHOCMOD, the world leader in chocolate truffles made in France, sells truffles, marshmallows and chocolate confectionery under its own brand "Truffettes de France" and for private labels.

With more than 5000 R&D tests each year and numerous international certifications, we develop unique, original and gourmet flavours in connection with your customers' taste.



- Chocolate truffle
- Fancy truffle with flavor
- Organic truffle
- Crispy chocolate bites
- Chocolate coated marshmallow

www.chocmod.com

LA CIGALE DORÉE

Booth Z6-A12-3



LA CIGALE DOREE

475 avenue du Garlaban
Parc d'Activités de Gémenos BP127
13881 GEMENOS CEDEX
France

Ph.: +33 (0)4 42 32 00 90
Fax: +33 (0)4 42 32 02 93

Hélène BOHE

contact@biscuiterie-lacigale.com

Since 1964 LA CIGALE DORÉE, settled in Provence is a biscuit and ready to use pastry maker well known by major french and international B2B partners. In spring 2016 La Cigale brand dedicated to biscuits and delicacies is launched to meet to the delicatessen shops, fine food corners in retail chain stores, catering chefs and fine food gourmets needs.



- Fine biscuits range slightly crunchy celebrating the Provence terroir
- Made of local organic wheat, 100% natural flavours and colours
- palm oil free, GMO free, preservatives free
- 10 flavours: 7 sweets ones and 3 savoury ones
- Macaroon shells in 5 flavours and various sizes

COMPTOIR FRANCAIS DU THÉ

Booth Z6-A14



COMPTOIR FRANCAIS DU THÉ

Rue du Pont du Péage
67118 GEISPOLSHHEIM
France

Charlotte COURCIER

Cel.: +33 (0)7 88 40 99 49

We are proud to offer you high quality Tea with exclusive and innovative recipes purely made in France.

We guarantee the highest quality as our expert team source all our ingrédients, flowers, spices from all over the world.

We just launched our "Iced Tea" resealable bags available in 6 flavors as our new "Kimono" with green tea, peach and apricot.

We also have loose tea, accessories.



- Tea
- Herbal tea
- Iced Tea
- Loose tea
- Accessories
- Tea bags

LES CONFITURES DU CLOCHER

Booth Z6-A15-3



LES CONFITURES DU CLOCHER

1 chemin des Palissiat

17590 ARS-EN-RE

France

Ph.: +33 (0)5 46 29 41 35

Fax: +33 (0)5 46 29 63 18

Françoise HERAUDEAU

contact@les-confitures-du-clocher.com

www.lesconfituresduclocher.com

« LES CONFITURES DU CLOCHER » is a French company based the Ré Island since 25 years old.

Handcrafted production of Jam, Tea jellies, Infusions jellies, aromatics/ medicinal plants and seaweed for the pleasure of all. Enjoy your Food!



- Wood Mara Jam
- Apricot fine bitter Jam
- 3 Red Fruits Vanilla Jam
- Vigne Peach Jam
- Apple Caramel with Fleur de Sel Jam
- Earl Grey Tea with red fruits
- Green Tea Pencha Cornflower Pear
- Thymus, Lemon & Honey Infusion
- Poppy Infusion
- "Detox" Stormy Sea

CONSERVERIE AU BEC FIN TEMPS DES METS

Booth Z6-A12-3



GOLFE DE SAINT TROPEZ

Un concentré naturel de Provence



CONSERVERIE AU BEC FIN TEMPS DES METS

50 avenue de Valensole
RD 98 CS53104
83310 COGOLIN
France

Ph.: +33 (0)4 94 55 74 44

Fax: +33 (0)4 94 55 74 40

Franck CHAULVET

Ph.: +33 (0)4 90 31 55 19

expertise-export@friaapaca.com

Born in 2015, and fruit of a meeting between two manufacturers settled in the Var, SAS CBF groups two actors of the food-processing industry today (Conserverie Au Bec Fin et Le Temps des Mets) and The Time(Weather) Of The Dishes).

Producers' association, which is made in the respect for the identity of each, and in a spirit of synergy, with as ambition propose the widest possible range.



- Olive oil flavours truffle
- Olive oil flavours Basilic
- Pink slat of Himalaya
- Syrup of pink rose flower
- Provençal softness
- Soup of zucchini
- Aubergin caviar
- Paste tomatoes
- Delight of peppers
- Croutons

www.au-bec-fin.com

FRANÇOIS DOUCET CONFISEUR

Booth Z6-A12-3



FRANÇOIS DOUCET CONFISEUR

Zone Artisanale Les Bouillouettes

CS 30100

4700 ORAISON

France

Ph.: +33 (0)4 92 78 61 15

Fax: +33 (0)4 92 79 85 00

Ronan AUTRET

contact@francois-doucet.com

Situated in France in the heart of Provence, FRANÇOIS DOUCET CONFISEUR was founded in 1969 and became a dynamic society which knows how to preserve its home-made character.

The company produces three families of products: Pralinés, Pâtes de fruits and Fruits (french fruit jellies) and coated fruits. The tradition, the quality and the creativity are a part of values which built its fame.



- Dried fruits coated with chocolate (almonds, hazelnuts, raisins)
- French Pâtes de fruits
- Candied fruits coated with chocolate
- French Pâtes de fruits coated with chocolate
- Roasted corn or crunchy cereal centres coated with chocolate

www.francois-doucet.com

DRAGÉES REYNAUD

Booth Z6-B24



DRAGÉES REYNAUD

161 route des Camoins

13011 MARSEILLE

France

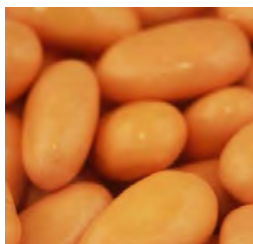
Ph.: +33 (0)4 91 43 25 99

Fax: +33 (0)4 91 43 20 29

Cathy MOREL

rcom@dragees-reynaud.com

DRAGÉES REYNAUD, a family owned company founded in 1956 in Marseille, is one of the main leading manufacturers of dragées (sugared Avola almonds) in France. A range of chocolate specialties (almonds, hazelnuts, cereals and fruits) enlarges the offer. DRAGÉES REYNAUD is labeled EPV (Entreprise Patrimoine Vivant).



- Sugared Avola Almonds
- Chocolate Dragees with 70% cocoa
- Small Chocolate Heart with 70% cocoa
- Silver, Gold, Pink Pearls
- Almonds roasted and coated with extra fine chocolate
- Hazelnuts roasted and coated enrobed with extra fine chocolate
- Gluten free crunchy cereals enrobed with extra fine chocolate
- Gluten Free Crunchy Cereals coated with extra fine Chocolate
- Fruits (Cranberry, Ginger, Raisin...) coated with Dark Chocolate
- Gull's eggs

www.dragees-reynaud.com

DES LIS CHOCOLAT

Booth Z6-B22



DES LIS CHOCOLAT

6 rue Louis Blériot
ZI du Rocher Vert
77140 NEMOURS
France

Ph.: +33 (0)1 64 29 20 20

Fax: +33 (0)1 64 29 22 21

Brigitte HERBILLE

deslischocolat.nemours@orange.fr

Since 1987, DES LIS CHOCOLAT has been assembling artisanal know-how in chocolate, biscuits and confectionery. "Terroir", quality and passion are the heart of our range based on chocolate (with our famous "Palets") and on premium gourmet food items.

We are looking for distributors but also franchise partners: come and discuss together!



- Range "Palets": unique and filled chocolates: fruits, flowers, plant
- Large range of premium chocolate pralines
- Specialties: Craqueline, Verrinola, Tuillettes...
- Artisanal confectionery
- "Terroir" shortbreads

www.deslischocolat.com

ESPRIT DU SEL

Booth Z6-A15-2



ESPRIT DU SEL

1 chemin des Gâtines
17590 ARS-EN-RÉ
France

Ph.: +33 (0)5 46 26 64 89

Fax: +33 (0)5 46 29 65 51

Héloïse CLIQUE

heloise@espritdusel.com

For over 30 years, ESPRIT DU SEL has been harvesting and distributing the highest quality sea salts available from Isle of Ré, located on the Atlantic coast of France.

From the salt marshes to your table, Esprit du Sel's sea salts remains 100% natural and authentic.



- Grey sea salt
- Fleur de Sel
- Grey Sea Salt with Spices
- Fleur de Sel & Spices
- Condiments & Fleur de Sel
- Caramels

www.espritdusel.com

ECHIRÉ SÈVRE & BELLE

Booth Z6-A15-4



ECHIRÉ - SÈVRE & BELLE

5 avenue du Niort
79310 CELLES-SUR-BELLE
France
Ph.: +33 (0)5 49 32 89 45

Franck VAN CAUWENBERGE

Cel.: +33 (0)6 72 92 78 30
contact@clsevre.fr

A recognized expertise which results from collected milk, exclusively with our members located in a radius of 30 km around the dairy, in border of Swamp from Poitou; a country soil of exception.

A milk guaranteed without GMO (GENETICALLY MODIFIED ORGANISM).

Ladle-moulded unpasteurised milk cheeses. Butters stemming from a slow maturation in a wooden churn.



- Butter Portion Echiré 20gr, 30gr, 50gr
- Butter Basket 250gr Echiré
- Butter Block 250gr Echiré
- Chevrot
- Chevrot unsalted
- Chevrot ash
- Caprifeuille
- Mothais sur Feuille
- Chabichou du Poitou
- Mini chevrot

CHOCOLATERIE GUYAUX

Booth Z6-B22



CHOCOLATERIE GUYAUX

1 avenue des Cures - ZI
95580 ANDILLY
France

Ph.: +33 (0)1 34 16 66 84

Fax: +33 (0)1 39 59 06 12

Brigitte HERBILLE

contact@chocolaterieguyaux.fr

www.chocolatsguyaux.fr

The chocolate company GUYAUX, created in 1931, is a family company, specialized in premium chocolate products:

- unctuous French cocoa dusted Truffles
- Chocolate pralines
- Specialties Available in bulk and gift boxes.

Private label on request. Gourmet recipes very "French", produced by a team with human dimensions, under our values of tradition, quality and flexibility.



- French Truffles in various formats: round, heart-shaped, square
- French Truffles in various recipes: plain, crêpe dentelle...
- French Truffles unwrapped or wrapped: flow-pack, sachetti, gold foil
- Traditional chocolate pralines
- Specialties: Orangettes, Mendiants ...
- Specific packings for air and hotels catering
- Organic range (truffles and chocolate pralines)

HUÎTRES PIGEONNIER

Booth Z6-A15-5



PIGEONNIER

ARIA
business

Produit en Nouvelle Aquitaine

**HORIZON
INTERNATIONAL**



HUÎTRES PIGEONNIER

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17690 ANGOULINS

France

Ph.: +33 (0)5 46 56 91 25

Hélène PIEGEONNIER

pigeonnier.sa@wanadoo.fr

SAS PIGEONNIER is specialized in oysters for over 30 years and covers a wide activity in this area:

- The production of oysters in different places
- The wholesale trading in oysters
- The sale of oysters conditioned. We sell around 500 tons oysters each year



- Oysters "fines de claires"
- Oysters "spéciales de claires"

JOLIVAL

Booth Z6-A15-1

FONTAINE
JOLIVAL
EAU DE SOURCE

ARIA
business

Produit en Nouvelle Aquitaine

HORIZON
INTERNATIONAL



JOLIVAL

Rue Bompert

BP37

16400 VOEUIL-ET-GIGET

France

Ph.: +33 (0)5 45 61 16 10

Eric LEFEVRE

eric.lefevre@jolival.com

Drawn under the earth at 162 meters, inside a remarkable Portlandian aquifer, Fontaine Jolival is between 20 000 and 25 000 years old (last report in July 2014), thus belonging to the OLDEST and RAREST water of France. Fontaine Jolival's bottled factory is UNIQUE in the world.



- 50cl bottles
- 100 cl bottles
- 150 cl bottles
- Prestigious 75 cl glass bottle

www.jolival.com

LA TRINITAINE

Booth Z6-A12-2



LA TRINITAINE

(Route de Crach) Kerluesse
56470 SAINT-PHILIBERT
France

Ph.: +33 (0)2 97 55 02 04

Fax: +33 (0)2 97 55 12 33

Anne-Marie PETIT

contact@latrinitaine.com

LA TRINITAINE, family biscuits factory founded in 1955, offers its traditional butter cookies (Thin, Thick and Rolled biscuits) some shell shapes madeleines and individual wrapped products.

Specialist in gift tins and souvenir, La Trinitaine fits your needs by offering you a wide selection of packaging, design in France and worldwide with only one objective, the satisfaction of its clients.



- Crusty butter biscuits (thin biscuits, thick biscuits)
- Rolled crusty biscuits
- Yellow pastry (madeleines with eggs, with butter)
- Mini filled cakes
- Gift tins

www.latrinitaine.com

LES P'TITS AMOUREUX

Booth Z6-A15-3



ARIA
business

Produit en Nouvelle Aquitaine

HORIZON
INTERNATIONAL



LES P'TITS AMOUREUX

Le Champ Lameraud

79160 ARDIN

France

Ph.: +33 (0)5 49 04 37 18

Aubry GUILLON

Ph.: +33 (0)5 49 04 37 18

aubry@lesptitsamoureux.com

The company is specialized in homemade biscuits and fresh pastries of a top range.

The products are made of fine and regional raw materials. IFS and BRC certified, LES P'TITS AMOUREUX develop themselves to more customizes and adapted products to different trading names in different distribution channels (Catering, Mass Distribution Shops, specialized circuits).



- Nature Galipotes 120g
- Chocolate / Caramel Galipotes 120 G
- Duo Galipote 80 G
- Nature Broyes Du Poitou 220 G
- Chocolate / Caramel Broyes Du Poitou 220 G
- Fiat 500 Pink Et Blue 110g
- Eiffel Tower 60g
- 2CV Pink And Brown 125g
- Pink And Brown Van 200g
- Candy Box Small 160g

www.lesptitsamoureux.com

MAISON ARMORINE

Booth Z6-A12-2



MAISON ARMORINE

5 boulevard Chanard

BP 30350

56170 QUIBERON

France

Ph.: +33 (0)9 60 14 14 62

Olivier BLANCHARD

contact@bretagne-gourmet.com

LA MAISON D'ARMORINE was created in 1946 and became very quickly well known for sweets, caramel cream and natural flavoured lollipops (Niniches of Quiberon).

La Maison d'Armorine received the special award of "Meilleur bonbon de France" ("Best Sweet of France").

The quality of the products is based on a secret recipe and a unique know-how with raw materials including sea salt from Guérande.



- Confectionery
- Chocolate
- Biscuits

www.maison-armorine.com

LES RUCHERS DU GUÉ

Booth Z6-A15-6



ARIA
business
Produit en Nouvelle Aquitaine

HORIZON
INTERNATIONAL
CHARENTE

LES RUCHERS DU GUÉ

Rue du Moulin David
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France
Ph.: +33 (0)5 46 68 23 86

Jean-François CRETET

Cel.: +33 (0)6 60 63 36 79
contact@miel-cretet.fr

MIEL CRETET is a family company, leader in the marketing of honey and honey-based innovation.

We create 100% natural products for catering and grocery stores. These products have a well-being dimension with royal jelly, propolis and other natural dietary supplement. Packaging can range from 0.025kg to 5kg.



- Mountain honey and black seed 250g
- Honey and black truffle 130g
- Honey and propolis 250g
- Honey and royal jelly 250g
- Bbq honey 250g
- French honey from charente-maritime 425g
- French acacia honey 250g
- Single dose honey 25g
- Single dose honey, chocolate and chesnut 25g

www.mielcretet.com

YVES THURIÈS

Booth Z6-A14



YVES THURIÈS

CS 1024

67404 ILLKIRCH

France

Charlotte COURCIER

Cel.: +33 (0)7 88 40 99 49

c.courcier@salpa.fr

www.salpa.fr

YVES THURIÈS has the title of "Best Craftman" which is a sign of quality and creativity in our recipes.

We offer traditionnal & a large assortment of premium boxes, chocolate bars for upscale retailers and BtoB. We produce high quality chocolates with cocoa from our own cocoa plantation in Ecuador...

We innovate and have unique chocolate shapes as the "Macaron" or the "Heart" Shape.



- Chocolate bar
- Assorted boxes
- Truffles
- Couverture
- Napolitains
- Snacking
- Chocolate bites
- Gianduja
- Rocher
- Bulk

ARIA BUSINESS

Booth Z6-A15

ARIA

business

Produit en Nouvelle Aquitaine

ARIA BUSINESS

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17024 LA ROCHELLE

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Nathalie COURREGES

export@ariabusiness.fr

www.ariapoitoucharentes.com

ASSOCIATION HORIZON INTERNATIONAL

Booth Z6-A15

HORIZON
INTERNATIONAL



ASSOCIATION HORIZON INTERNATIONAL

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17076 LA ROCHELLE CEDEX 9

France

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Sylvain POTHIER

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www.charente-maritime.fr

THE ARIA Business federates 100 companies of food transformation, which represents more than 4 500 employees and 2 billion euros of turnovers.

THE ARIA Business is a network of business managers who share their experiences and mutualize their needs through concrete and targeted actions, to answer private objectives.

HORIZON INTERNATIONAL is an association that gathers all Nouvelle-Aquitaine region's companies seeking international support.

Those companies are from the Agri-food sector and multi-sectorial as well. Horizon International is at the region's companies disposal and will support them in prospecting new foreign markets.

FRIAA ESPACE PROVENCE

Booth Z6-A12-3



FRIAA

100 rue Pierre Bayle - BP 11548
84140 MONTFAVET
France

Jean-Michel SALON

Délégué Général

Ph.: +33 (0)4 90 31 55 19

contact@friaapaca.com

www.espace-provence.com

Founded 30 years ago, FRIAA is the regional federation of agri-food industries for the Provence Alpes Côte d'Azur region.

It has a dual purpose: to represent and defend the interests of the agri-food industry in the Provence Alpes Côte d'Azur region and to encourage the development of the region's SME's and small businesses both in France and abroad.

Looking for traditional, tasty and original products from south of France? We can help! (www.espace-provence.fr)

CAFÉS RICHARD



CAFÉS RICHARD

Ph.: +971 50 507 81 02

Rabih NABOULSI

Area Export Manager – MEA

rnaboulsi@richard.fr

CAFÉS RICHARD is a traditional French-style coffee roaster linked to the French gastronomy, to the French "Art de Vivre" and to Paris.

Inspiring the confidence of its 36000 clients through premium quality and service, Cafés Richard firmly holds onto its position as leader in France's HORECA market for hot beverage solutions and now reaches coffee lovers around the world through an international network of selected distributors.

www.cafesrichard.com



BADOIT

Ph.: +971 4 420 94 00

www.badoit.fr



EVIAN

Ph.: +971 4 420 94 00

www.evian.fr

- Natural French Origin.
Bottled in France since 1778.
St Galmier, from the heart of Massif Central.
- Emerges naturally sparkling at its spring.
The water emerges naturally sparkling at the source.
- Talented for fine dining.
Worldwide presence in the top hotels & fine dining restaurants.
Endorsed by top Chefs worldwide.



- Pure & French Origin.
From the heart of the French Alps.
15 year of natural filtration through the Alps.
- Protected by nature, perfect in taste.
Untouched by man in a protected environment.
Perfect balanced minerals, low sodium contents.
- #1 Brand worldwide & in the Middle-East.
Of premium Natural mineral water.
A worldwide Live Young communication breaking records.

LE MONDE DE L'ÉPICERIE FINE B2B MEDIAS

le monde de L'ÉPICERIE FINE

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Since our launching in 2013, our professional medias are a reference media to gourmet food market trends in France.

Usefull, alive, it brings to the storekeepers, the retailers and the producers a tool of assistant to the sale and to the purchase by approaching questions and trends of a sector which grows and evolves.

Print : magazine Le Monde de l'Épicerie Fine : With 7 000 copies hand delivered by post this B to B magazine is gracefully handed to our target: 5 000 copies are sent by postal service + distribution on dedicated fairs and events. Bimonthly frequency

Event : "Epicures de l'Épicerie Fine", annual awards for best premium food (16 categorys + packaging) and for the retail (shops and stores) and the digital action. Monday 11th

In June 2018. www.epicures.monde-epicerie-fine.fr





FRENCH PAVILION

SPECIALITY FOOD FESTIVAL

SEPTEMBER 18TH – 20TH 2017, DUBAI

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*The French Pavilion is organised by the
« Gourmet, Speciality & Processed Food »
department.*

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The claim Made in France, Made with Love conveys a
promise rooted in the French food industry's values:
the quality know-how, the passion and commitment.

