

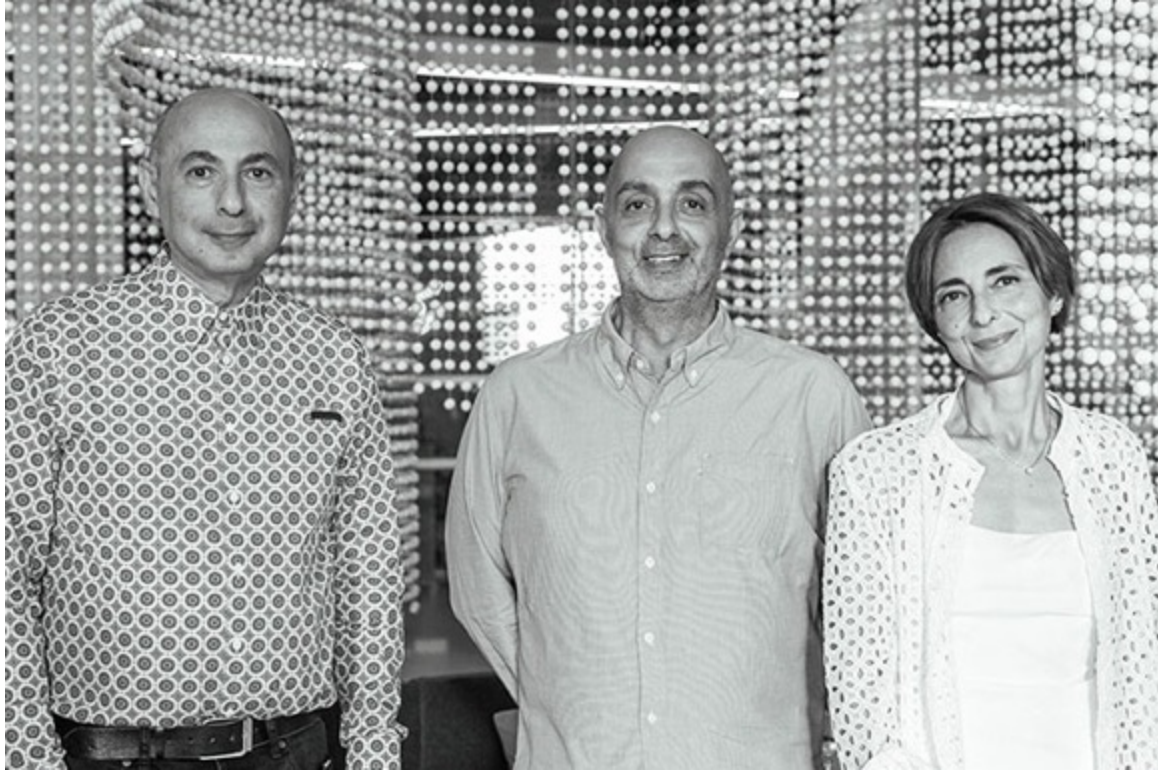


- SINCE 1922 -

LUXURY HOSPITALITY INDUSTRY

BAR - MINIBAR - WELCOME PRODUCTS
- SPA - BREAKFAST - PASTRY

SINCE 1922



Third generation company owners. From left to right : Eric, Didier Najarian & Catherine Najarian

- Family-run business founded in Marseille - France in 1922
- Specialized in roasting and transforming nuts as well as preparing premium specialty food
- The oldest nut roasting company still in activity in France
- Key player in the luxury hospitality industry
- Located in the south of France, the facility is dedicated to roasting, preparing and packaging upmarket products
- Experienced quality-driven personnel preparing, managing or selling up to 6 tons of products daily
- Expert market knowledge and strong relationships with chefs, Food & Beverage managers and their teams

COMPANY STRENGTHS & VALUES

QUALITY

- *Selection of fruits and nuts from the best origins and latest harvest*
 - *A team dedicated to test the quality of every batch*
 - *A production unit fitted with state of the art equipment*
 - *Products made to order for optimal freshness*

KNOW HOW

- *Dedicated R&D team of pastry chefs and a project manager*
 - *Exclusive traditional methods*
 - *Unique recipes*

SERVICE

- *Custom made recipes*
- *Personalized packaging*
- *A local sales contact*





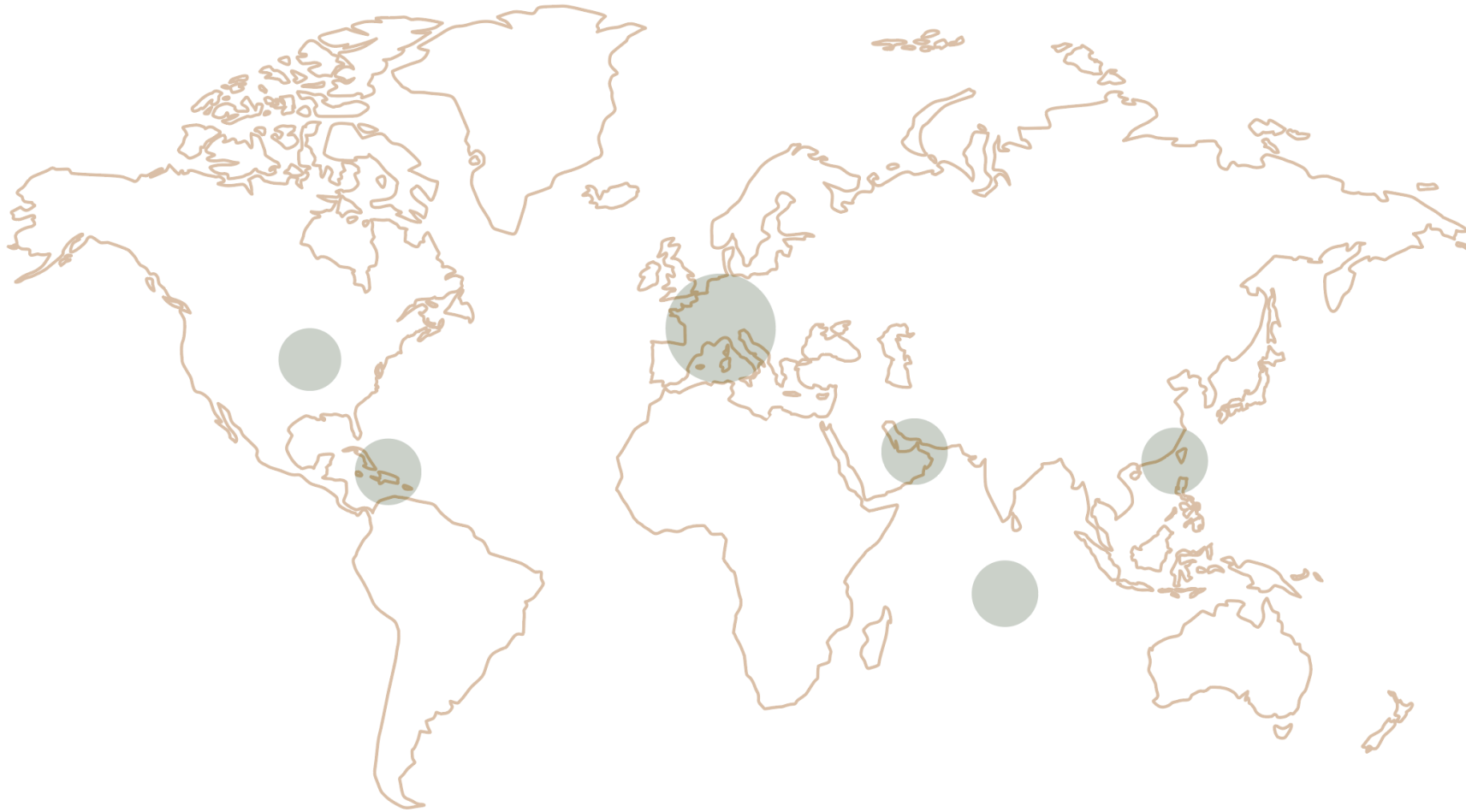
CLIENTS

MORE THAN 1 000 HOTELS
WORLDWIDE

5 STAR HOTELS
ACROSS 28 COUNTRIES

PASTRY CHEFS
AND CHOCOLATIERS

A GLOBAL CLIENT'S BASE



CHAINES-BRAND HOTELS



FRANCE HOTELS



Dior



EXPORT HOTELS



EDEN ROCK
ST BARTHS



GOLDENER HIRSCH
DEER VALLEY RESORT

THE PENINSULA
HONG KONG

NATIONALHOTEL
MIAMI **1939** BEACH



THE PENINSULA
HONG KONG

Eden Rock
ST BARTHS



ULTIMA
COLLECTION

THE
LANA
DUBAI
DORCHESTER COLLECTION



la réserve
HOTEL, SPA AND VILLAS
GENÈVE



HÔTEL BARRIÈRE
Fouquet's
NEW YORK



PASTRY CHEFS AND CHOCOLATIERS

LE CHOCOLAT
ALAIN DUCASSE


LA MAISON DU CHOCOLAT
PARIS

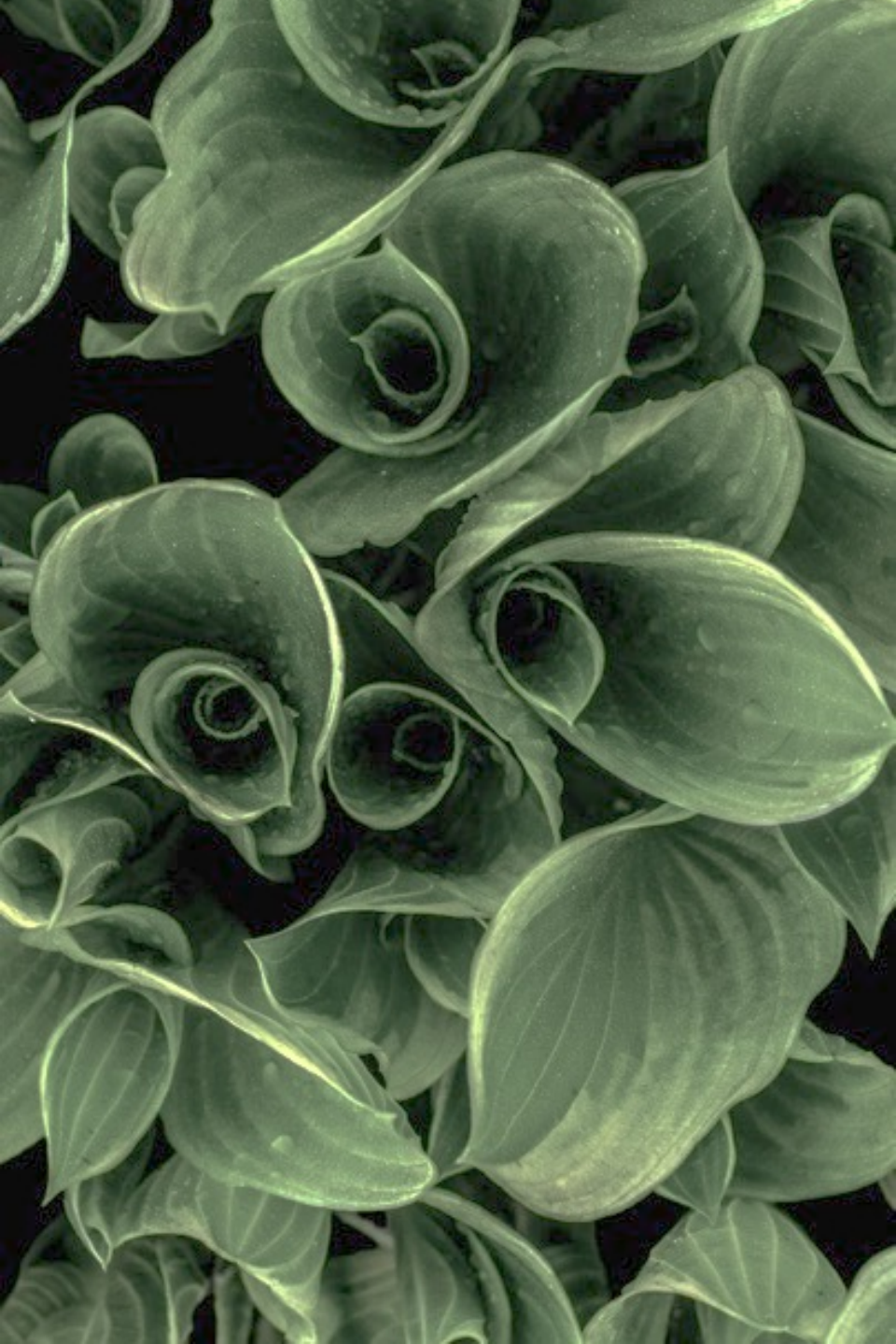

YANN COUVREUR
PÂTISSERIE
PARIS


LENÔTRE
PARIS

PAUL
INSTITUT
BOCUSE

POTEL  CHABOT
PARIS


PIERRE HERMÉ
PARIS



SUSTAINABILITY : A TOP PRIORITY

0% PLASTIC PACKAGING ROLL OUT

Compostable packaging for the entire bulk range

Glass alternative for minibar offer

A TRUE GLOBAL CSR POLICY

Natural pests handling (Pheromons & Trichogramma)

Partnership with BIOVARE , a vermicompost facility, for our organic waste

Installation of solar panels to produce green electricity

A LARGE RANGE OF ORGANIC PRODUCTS (UE-CERTIFIED)

Organic raw materials sourced in priority



BAR RANGE

A WIDE RANGE OF UNIQUE CREATIONS

- WIDE RANGE (+ THAN 150 SKU'S)
- YEARLY NEW RELEASES
- SEVERAL ORGANIC SKU's
- COMPOSTABLE PACKAGING
- JUST-IN-TIME PRODUCTION FOR
BETTER QUALITY AND FRESHNESS



PRODUCT

- Salted nuts / Flavored nuts
Mixed nuts / Rice crackers
- Chips
- Olives
- Caramelized nuts
- Chocolate covered nuts

MINIBAR RANGE

A 'CUSTOM' OFFER

- ROASTED NUTS & SEEDS, FLAVORED NUTS, MIXED NUTS AND CHIPS
- CARAMELIZED AND CHOCOLATE COATED NUTS
- CHOCOLATES AND CONFECTIONERY



HAND PACKING POLICY

- Jars packaged in sealed modified atmosphere for long lasting freshness and an extended best before date
- Luxurious packaging in line with clients' expectations and standards
- Choice of jars : shape, size et material (glass or recyclable PET)
- Choice of personalisation : with logo or custom labels following the hotel's corporate identity guidelines

THE RANGE



GLASS JAR

SIZE

- SMALL JAR 3.58 FL OZ
- MEDIUM JAR 7,17 FL OZ
- LONG JAR 5,27 FL OZ

LID

- BLACK MAT : S / M JARS
- BLACK SHINY : LONG JARS

RECYCLABLE PET JAR

SIZE

- SMALL JAR 3.38 FL OZ
- MEDIUM JAR 6,76 FL OZ

LID

- BLACK SHINY FOR ALL JARS

PET JARS

In protective atmosphere



200ml
Approx. 100g
Carton of 20 jars



100ml
Approx. 50g
Carton of 24 jars

GLASS JARS

Vacuum packed



106ml
Approx. 50g
Carton of 24 jars



212ml
Approx. 100g
Carton of 20 jars



156ml
Approx. 80g
Carton of 40 jars

PERSONALIZATION OPTION 1.

YOUR LOGO ON JARS LIDS

ONCE THE PRODUCTS AND JARS HAVE
BEEN SELECTED, JUST SEND THROUGH
YOUR LOGO.

IT WILL THEN BE ADDED ON A
DEDICATED LABEL
ON THE MINIBAR JARS LIDS.

*Logo printed in BLACK only -
Complimentary offer*



PERSONALIZATION OPTION 2.

COMPLETE LABELS PERSONALIZATION

IF YOU REQUIRE A FULL PERSONALIZATION OF YOUR MINIBAR LABELS, OUR MARKETING TEAM WILL CREATE TAILOR-MADE LABELS FOLLOWING THE HOTEL'S VISUAL GUIDELINES.

YOU WILL ALSO HAVE MORE CHOICE IN JAR SIZES AND LIDS COLORS.

WE ALSO OFFER A PRODUCT DEVELOPMENT SERVICE WITH THE CREATION OF SPECIFIC RECIPES TO SUIT YOUR NEEDS.





WELCOME & TURNDOWN SERVICE RANGE

SWEET TREATS FOR GUESTS

- CARAMELIZED AND CHOCOLATE COATED NUTS
- CHOCOLATES AND CONFECTIONERY
- SOUTH OF FRANCE SPECIALTIES



BULK OR SMALL PACKAGING WITH PERSONALIZATION OPTIONS

- Confectionery bags
- Mini candy boxes
- Chocolate boxes
- Children's confectionery
 - Clear boxes



SPA RANGE

A HEALTHY RANGE

- RAW NUTS & SEEDS
- UNSALTED ROASTED NUTS
- MIXED NUTS AND FRUITS



BULK OR SMALL
PACKAGING WITH
PERSONALIZATION
OPTIONS



BREAKFAST RANGE

A COMPLETE AND HEALTHY RANGE

- ORGANIC CEREALS, MUESLI
AND GRANOLA
- SPREADS AND JAMS
- DRIED FRUITS, NUTS AND SEEDS
- GLUTEN FREE RANGE



- BROAD AND
DIVERSIFIED RANGE
- TRADITIONAL METHODS
OF PREPARATION
- COMPOSTABLE BULK
OR INDIVIDUAL
PACKAGING
- PERSONALIZED LABELS
FOR JAMS AND SPREADS

PASTRY RANGE

A PROFESSIONAL RANGE CREATED AND USED BY CHEFS AND PASTRY CHEFS

Top quality raw ingredients selected by experts. Specific products developed for their end use application or made to measure following clients' requests.

- NUT POWDERS
- PRALINÉS AND 100% NUT PASTES
- CARAMELISED NUTS
- RAW NUTS AND SEEDS



*« The products we use
in the restaurant from
Esprit Gourmand were
selected during a blind
test. We've chosen a
wide range of nuts and
powders such as
almond or hazelnut »*

Thierry Marx,
2 Michelin Star chef -
Mandarin Oriental Hotel
Paris





C O N T A C T

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Sales Director

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