

Rougié's Mini-Escalope of Foie Gras

In the period of crisis, Rougié comes with a new calibre of its famous escalope of foie gras: 30 grams. The escalopes can be used frozen or defrosted; they are easily and rapidly cooked. Rougié chooses only the best foie gras which reduces very little during cooking. This individually flash frozen slice is perfect for hors d'oeuvres, a duo or trio of foie gras, to accompany a meat dish, or as tapas and accompanied with a honey, vinegars and Port wine reduction or with apples caramelized in honey and butter.

Rougié

21, rue Taillefer
24000 Périgueux
Tel: +33 (0)5 53 02 49 49
E-mail: world@rougie.com
www.rougie.com



Caviar de Noël

Sturia, the first brand of Caviar d'Aquitaine, presents its Caviar de Noël (Christmas Caviar) to bring pleasure to the Christmas menus of the most demanding gourmets. The metallic silver casket with black label contains caviar harvested just before Christmas. The colour is charcoal gray; the taste of the grains of Siberian sturgeon species developed in the mouth is a little nutty, fresh and creamy. It is a rare and unique product for tastings, appetizers and great dinners.

Caviar et Prestige

21, rue de la Gare
33450 Saint-Sulpice-et-Cameyrac
Tel: +33 (0)5 56 30 27 94
E-mail: contact@caviaretprestige.com
www.caviar-sturia.com

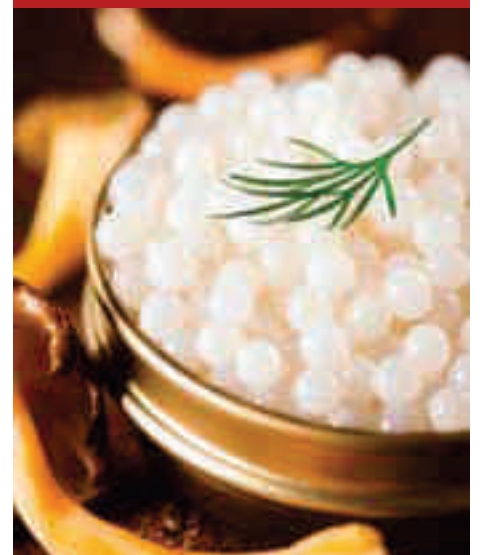


Snail Caviar

Snail Caviar is part of the so called gros-gris (Helix Aspersa Maxima). Bred in Charentes Maritimes, near the famous city of Cognac, finely salted with fleur de sel that allows a full feeling of wooded taste, inimitable and that remains long in your mouth. A perfect mastery of refining, a strict quality-control and a permanent selection make Bellorr Snail Caviar one of the best in France. Thanks to its grain-great size, whitish to brownish thin skin, Perle de France will surprise even the most refined palates of tasters. They are self sufficient, in special recipes or alone on toast.

Bellorr

Le Verthonay
37340 Avrillé les Ponceaux
Tel: +33 (0)2 47 24 67 05
www.bellorr.com



The Festive Collection from Isigny Sainte-Mère

The Isigny Sainte-Mère dairy cooperative is offering a special edition collection of dairy products under the Excellence label and based on Isigny AOP (Appellation d'Origine Protégée) Crèmes fraîches and Butters, as well as Isigny's Camembert. This year's guest flavours are Truffles, Morels and Ceps: the spectacle is staged by Truffières de Rabasse and their Chef, Christian Etienne, is waiting in the wings with some festive recipes. What a wonderful gathering of stars around a range of high quality products.

Isigny Sainte-Mère

2, rue du Docteur Boutros
14230 Isigny-sur-mer
Tel: +33 (0)2 31 51 33 88
www.isigny-ste-mere.com



Bridor is Committed to Organic Products

Bridor has been providing hotel and restaurant professionals with French-style, quality frozen bread and Viennese pastry for 20 years. From its position of strength, Bridor now offers a new range of bread and Viennese pastry: Pure.

Pure by Bridor is the guarantee of frozen high-quality, organic-certified bread and Viennese pastry. In fact, 95% of the raw materials used in the composition of these bakery products are organic farm produce. Also, Pure by Bridor is AB-certified and also holds the European organic produce label. The Pure Baguettine is made according to traditional baking precepts: slow kneading, rising, pre-baking on real stone, giving it a high level of baking quality - crustiness, the cream colour and consistency of the bread and its refined taste.

With this new range of organic Viennese pastry, Bridor brings pleasure, well-being and respect for the environment, while responding to consumer expectations for taste and natural products.

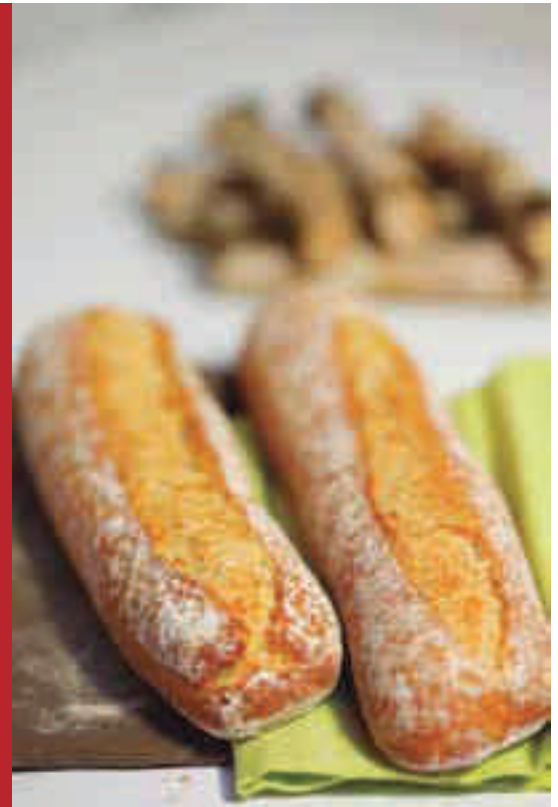
Bridor

Z.A. Olivet

35530 Servon sur Vilaine

Tel: +33 (0)2 99 00 11 67

www.groupeleduff.com



Les Parcs St Kerber

L'Aurore

35260 Cancale

Tel: +33 (0)2 99 89 65 29

contact@kerber.fr

www.saintkerber.com

Tsarskaya - the Pearl of the Tsars

Cancale oysters have always been kings' delicacy. Already during ancient times, Roman emperors organized direct delivery to supply their fabulous banquets. Since those ages, Cancale oysters were always in good place on kings' tables such as Henri IV, François 1st, Louis XIII, Louis XIV, Marie-Antoinette, or also Robespierre, Desmoulins, Danton, John Singer Sargent, Signac. But the most enthusiastic oyster amateurs were not other than the Tsars of Russia. More than a century ago, oysters already traveled by boat to Saint-Petersburg to be served on Tsars table, with some caviar and other Russian delicacy.

It is to pay homage to these famous gastronomes that Tsarskaya oyster have been created. As during this fabulous time, oysters are exclusively refined in Cancale. This refining gets this single taste to them, a full meat oyster with a soft after taste.

Four New Refined Flavours

Like a jeweler uses his imagination to work up the precious stones and create the most beautiful pieces, Maille has allied the most distinguished and noble ingredients to launch its new Limited edition of Mustard Collection. The range of more than 30 types of mustard of original flavours will be now completed by four new flavours to add a touch of refinement to any dish: Hazelnut and Black Chanterelle Mushroom Mustard, Walnut and Madagascar Vanilla Mustard, Almond and Dried Apricot Mustard and Pistachio and Orange Mustard.

Unilever - Maille

Tel: +33 (0)1 41 96 62 00

www.maille.com

