



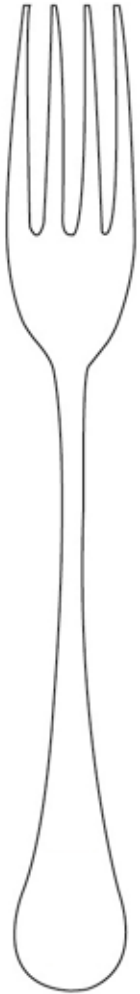
# France Gourmet



France Gourmet  
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# France Gourmet



## **Bonjour!**

The mission of France Gourmet is to bring French products of the finest quality to the Australian market.

We source from traditional and from cutting edge manufacturers. Our products are carefully crafted by small family owned businesses, or made by the most prestigious food manufacturers of France. We aim to bring you the best French know-how, handed down from one generation to the next. You will find only the highest quality ingredients, exquisite taste and beautiful packaging.

All our products are guaranteed to give mouth-watering pleasure and offer an educational experience in taste.

From traditional French flour for the bakers to well known delicatessen brands such as Labeyrie, Sabarot, Quai Sud, l'Epicurien, - France Gourmet will bring to your table the best kept secrets France has to offer.

We continue to welcome your special requests and comments as they shape the evolution of France Gourmet and help us to serve the diverse needs of our customers.

Search through our product collection and be transported to another place, another time, when food was meant to be savoured and enjoyed.

**Bakery-Pastry**

**Delicatessen**

**Food service**

# Product range

## BAKERY - PASTRY



### *Les Grands Moulins de Paris*

Traditional flour  
Mix flour  
Improver  
Others



### *Pellorce & Julien*

Fruit purée

## DELICATESSEN



### *Labeyrie*

Foie Gras  
Duck confit  
Others



### *Sabarot*

Dried mushrooms



### *Quai Sud*

Chocolate bar  
Cacaotine  
Fleur de Sel



### *L'epicurien*

Jam extra  
Unique jam (Insolite)  
Mediterranean specialities  
Accompaniments for Cheese



## FOOD SERVICE

Duck confit  
Semi-cooked foie gras  
Mushroom 250g



Frozen



Chilled



Dry

# Terms & shipping

Deliveries are generally available Monday – Friday, except public holidays.

France Gourmet delivers Australia-wide, however we do not deliver to PO Boxes. All orders are delivered via courier. Deliveries require a signature upon receipt. Please ensure that you provide a delivery address where someone will be able to sign for the parcel between 9am and 5pm, Monday to Friday. We do not guarantee specific delivery time.

## **BRISBANE METROPOLITAN AREA AND OUTER SUBURBS**

Monday to Friday

Orders placed before 10.00am normally delivered same day. Maximum 1 working day lead time.

F.I.S for order over \$50.00

Orders under \$50 will incur a \$5.00 fee

## **SUNSHINE COAST, GOLD COAST, NORTHERN NEW SOUTH WALES, TOOWOOMBA, IPSWICH & GYMPIE**

Wednesday - Thursday

1 working day lead time

F.I.S for order over \$200.00

Orders under \$200.00 and over 100kg in total will incur freight/courier charges

Please advise France Gourmet if you have a preferred contracted freight carrier

Where France Gourmet pays freight on the customer's behalf, our liability ceases upon dispatch from our warehouse.

## **NORTH QUEENSLAND, NEW SOUTH WALES, VICTORIA, SOUTH AUSTRALIA**

Monday - Tuesday

3-4 working days lead time (depending on the metro or regional area)

Freight charges will apply as per carrier's rates. Please check with your rep or office for applicable rates.

Please advise France Gourmet if you have a preferred contracted freight carrier.

Where France Gourmet pays freight on the customer's behalf, our liability ceases upon dispatch from our warehouse

## **RETURN POLICY**

No dry stock returns or claims will be accepted after a period of seven (7) days from receipt of goods.

No perishable stock returns or claims will be accepted after a period of three (3) days from receipt of goods.

All credits will be approved by France Gourmet management and must be applied for in writing.

Due to our large amount of imported products at any given time, some product maybe delayed or out of stock as a result of sea freight time frames and/or customs checks.

Please note - France Gourmet reserves the right to change or adjust prices without notice as per supply market fluctuations.

# Bakery-Pastry





# Les Grands Moulins de Paris

## Leaders in the French milling industry.....



France Gourmet is pleased to be importing the Grands Moulins de Paris ranges of bread baking flours and mixes to Australia.

“A benchmark in the European milling market, Grands Moulins de Paris is now a key player in the food industry. The origins of Grands Moulins de Paris go back to the 12th century and its rich history is intertwined with that of France. Over the years, Grands Moulins de Paris has been able to diversify its activities and has

constantly innovated in order to meet the needs of all its customers: Craft bakers and pastry chefs looking for convenient solutions, industrial manufacturers with their concern for food safety and innovation, distributors with traceability requirements, and consumers looking for authentic products. We also share a rich history, and a common passion and understanding, with craft bakers. We developed the Campaillette and Campailou ranges together. These ranges ensure bakers get the best flour and consumers enjoy the best of bread: the taste, or rather tastes, thanks to the use of stringently selected flours combined with the know-how of craft bakers.”

We selected two brands in the Grand Moulin de Paris range: Moul-bie and Campaillette.

### Moul-Bie

Moul-Bie represents innovation, quality, and simplicity for artisan bakers and pastry chefs.

For over 40 years “Moul-Bie” (short for “Moulin-Boulangerie” or Mill-Bakery) has been Grands Moulins de Paris’s brand for craft bakers.

Moul-Bie range of products will help you save time, simplify your work, improve product tolerance and regularity.

### Campaillette

Campaillette baguettes comply with a charter for good conduct named “the Laws of Antoine Augustin”; the six laws established in the 18th Century by Antoine Augustin Parmentier in his work on milling and bakery. From the stringent selection of raw materials, through to each stage of the baking process, six key points need to be respected to create great quality baguettes.

These products are a welcome addition to the range and styles of bread traditionally found in Australian Bakeries. Bakers currently baking with them have found customer feedback to be very positive as they appreciate the offer of something ‘new’.

# Les Grands Moulins de Paris

## Traditional Flour T45 Gruau Rouge.....



The milling know-how and traceability policy of Grands Moulins de Paris guarantees the quality and consistency of Moul-Bie's Gruau flour.

Made with a selection of strong wheat varieties, Moul-Bie's Gruau flours are ideal for making viennoiseries using the traditional method.

### Advantages

- Enables high hydration levels and gives excellent tolerance throughout the production
- Very strong flour. Particularly well-suited for preparing rich recipes, containing a lot of butter and sugar
- Ensures regular products, with good volume
- Gives soft products with excellent shelf life
- Suitable for quick-freezing

### Practical ideas

Gruau Rouge flour is ideal for making the following products:

- Frozen viennoiseries
- Tin loaves (with a dense and soft crumb)
- Croissants and pains au chocolat (chocolate croissant)
- Brioche with high fat, sugar and egg content

Reference	GMP.01349
Ingredients	Wheat flour Wheat gluten
Packaging	25kg bag
Shelf life	12 months



# Les Grands Moulins de Paris

## Traditional Flour T55 Moul-Bie Or .....

“ The reference flour  
in traditional bakeries ”



The milling know-how and traceability policy of Grand Moulins de Paris guarantees the quality and consistency of Moul-Bie's flours. Made from stringently selected wheat varieties, they are developed to meet the needs and requirements of bakers.

### Advantages

- Suitable for all uses in bakeries
- Gives some rich tasty breads, an aerated crumb and with a nice creamy color and fine crust
- Traditional French bread flour especially suited to artisan processes
- Ideal for classical direct breadmaking but also for controlled proofing
- Does not contain bean flour

Reference	GMP.165
Ingredients	Without bean flour Wheat flour – Wheat gluten* – Malted wheat flour* - Inactivated sourdough* – Flour treatment agent: E300 – Enzyme *Only if necessary
Packaging	25kg bag
Shelf life	12 months







# Les Grands Moulins de Paris

## Traditional Flour T65 Campaquette des Champs

A traditional French flour for producing old fashioned long fermentation and open texture baguettes and rolls

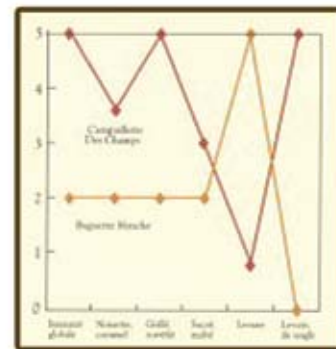
### Its crust

A blond crust, crunchy and slightly floured



### Its smell and its taste

Nuts and toasted flavours reminding us of the countryside



### Its crumb

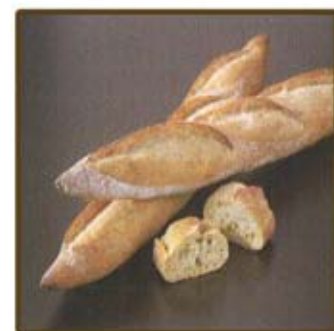
A creamy soft crumb, aerated, flexible and light



### Its shape

A baguette with 2 pointed ends and signed with 3 cuts.

52 to 55cm for 230/240g (300g of dough)



### Its conservation

Very good

Reference	GMP.166
Ingredients	Wheat flour Inactive rye sourdough Wheat gluten Malted wheat flour Inactivated yeast Enzymes Flour treatment agent E300
Packaging	25kg bag
Shelf life	12 months



# Les Grands Moulins de Paris

## Traditional Flour T130 Rye

“  
A rye bread with character  
”

The milling know-how and traceability policy of Grand Moulins de Paris guarantees the quality and consistency of Moul-Bie's flours. Made from stringently selected wheat varieties, they are developed to meet the needs and requirements of bakers.

### Advantages

- Medium rye flour
- A rye flour for all rye bread types
- Good shelf life breads

### Practical ideas

- Perfect base for adding nuts and dried fruits
- The rye bread goes well with cheese and seafood
- Essential bread for end of year celebrations

Reference	GMP.1667
Ingredient	Rye flour
Packaging	25kg bag
Shelf life	12 months



# Les Grands Moulins de Paris

## Traditional Flour T150 Ruban Brun.....

“For wholemeal breads  
rich in fibre”

The milling know-how and traceability policy of Grand Moulins de Paris guarantees the quality and consistency of Moul-Bie's flours. Made from stringently selected wheat varieties, they are developed to meet the needs and requirements of bakers.

### Advantages

- A wholemeal wheat flour, rich in fibre, giving greater texture and flavour to traditional breads such as Pain de Campagne
- Contributes to the daily recommended fibre intake
- Good shelf life breads

### Practical ideas

- Suitable for making wholemeal breads, well developed with a good shelf life
- Can be mixed with other bread-making flour types

Reference	GMP.794
Ingredients	Whole wheat flour *9% of fibres
Packaging	25kg bag
Shelf life	12 months



# Les Grands Moulins de Paris

## Baguette mix



The milling know-how of Grands Moulins de Paris and its traceability policy guarantees the quality and consistency of its flour.

Made from stringently selected wheat varieties, they are developed to meet the needs and specific requirements of professional bakers.

### Advantages

- Excellent hydration level
- A quality level that satisfies the most demanding customers
- Easy to use
- Crunchy baguettes

### Practical ideas

- Bread
- Baguettes
- Wheat-ear style baguette
- Crowns
- Small rolls

Reference	GMP.10801
Ingredients	Wheat flour Wheat gluten Emulsifier E322 Wheat dextrose Flour treatment agent E300 Enzyme
Packaging	25Kg bag
Shelf life	12 months

















# Les Grands Moulins de Paris

## Baguette mix

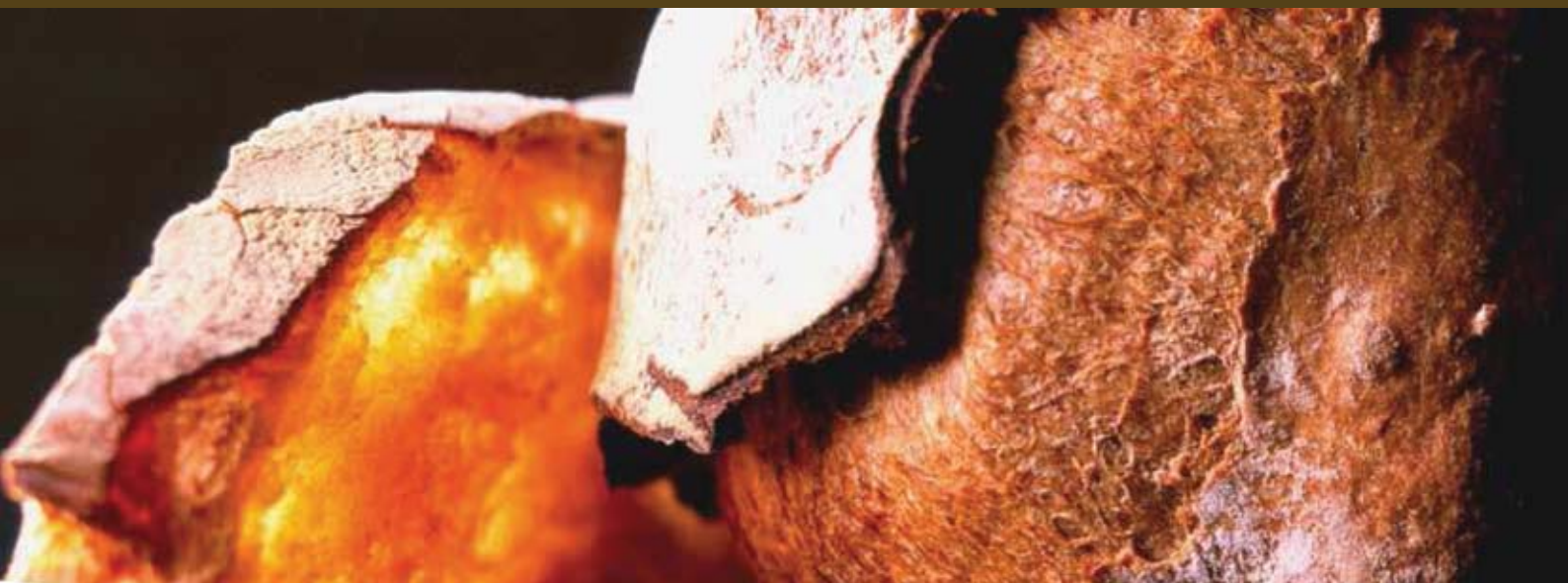
### Recipe



 <p>Baguette mix 100kg</p>	 <p>Salt 1,8kg to 2kg Depending on the taste of customers</p>	 <p>Water 60 to 52 Liters Cold if possible</p>		
 <p>Fresh yeast: 1000g Dry yeast: 500g</p>				
<p>Mixing</p> <p>Basic temperature 1st speed</p>  <p>+</p> <p>Medium speed</p> 	<p>Planet mixer</p>  <p>55°C 4 to 5 min.  10 min.</p>	<p>Kneader</p>  <p>64°C 4 to 5 min.  10 min.</p>	<p>Spiral mixer</p> <p>52°C 5 min.  8 min.</p>	 <p>Dough temperature 25°C</p> <p>Use of cold water or ice is highly recommended</p>
<p>Shaper - Divide - Mould</p>  <p>Bulk fermentation: 25 min. Divide dough into 350g Mould in baguette (65cm)</p>	<p>Final prove at 26°C</p>  <p>For 70/85 min.</p>	<p>Baking temperature 250°C 18 to 20 min. with steam</p> 		



# Les Grands Moulins de Paris Campaillo bread mix



## Advantages:

- A thick flour-dusted and slightly cracked crust
- A brown, open and fresh crumb
- An unshapped pavé: a 350g square of dough cut roughly with a dough-cutter
- Excellent shelf life
- Acidic flavour with aromatic notes of rye

## Practical ideas

Campaillo is suitable for making many different products:

- Preparation of different types of sandwiches
- Possibility of adding olive paste or bacon, to make different variations of this bread
- Perfect for making ciabattas by adding 3 to 5% of olive oil

















Reference	GMP.11065
Ingredients	Wheat flour Inactive rye sourdough Wheat gluten Rye flour Flour treatment agent: E300 Enzyme
Packaging	25kg bag
Shelf life	12 months



# Les Grands Moulins de Paris Campaillou bread mix

## Recipe



<b>Campaillon 1kg</b> 	<b>Salt 18g</b> 	<b>Water: approx. 800g</b> 	<b>Fresh yeast: 10g Dry yeast: 5g</b> 	
<b>Mixing 1st speed + 2nd speed</b>   <b>Base</b>	<b>3 + 12 min.</b>  <b>56°C</b>	<b>3+8 min.</b>  <b>62°C</b>	<b>5 + 15 min.</b>  <b>62°C</b>	 <b>Dough: 27°C</b>
 <b>Bulk fermentation + resting 60 min. + 60 min</b>		<b>Final fermentation 40 min.</b>		
 <b>Baking With steam Evacuate halfway through baking</b>	 <b>40 - 45 min.</b>	 <b>240°C</b>		

The times given must be adapted depending on the equipment used.

### Preparation:

After mixing, place in a tub and leave to ferment for 60 min then fold over.  
Rest an additional 60 min. Place on a flour-dusted plank. Leave for 60 min then roughly cut into squares and place in oven.

### Shaping:

Pavé.

### Retarder proving:

- Base temperature: 51°C
- Yeast: 1%
- Lissor tempo: 1%
- Hydration: 68%
- Block at 3°C
- Reheat at 18°C approx. 3 hours

# Les Grands Moulins de Paris Country bread mix



## Advantages

- Preparation time three times shorter than the traditional method
- Very little bulk fermentation
- Excellent volume
- Very good shelf life
- Characterised by the pleasant taste of rye sourdough and “roasted/grilled” aromas
- A dark crumb

## Practical ideas

- Can be presented in many different forms (long loaf, round loaf, crown, etc.)
- Can be used to make regional products like the Bordeaux crown, Auvergne bread or the Tabatière
- Goes very well with all types of dishes, in particular cold cuts, meat and cheese
- You can also use the Country bread mix to prepare Country bread with walnuts and hazelnuts or a three-flour bread
















Reference	GMP.1002
Ingredients	Wheat flour Inactive rye sourdough Wheat gluten Rye flour Flour treatment agen: E300 Enzyme (May contain traces of eggs, soya and sesame seeds.)
Allergens	Wheat, milk
Packaging	25kg bag
Shelf life	12 months



# Les Grands Moulins de Paris Country bread mix

## Recipe



Country bread 1kg 	Salt 18g 	Water approx. 660g 	Yeast 40g 	
Mixing 1st speed + 2nd speed   Base	3 + 8 min.  52°C	3 + 6 min.  52°C	5 + 15 min.  54°C	 Dough 25°C
 400g Bulk fermentation + Resting: 10 min. + 10 min.		Final fermentation 40 min.		
 Baking With steam: before and after putting bread in the oven		35 - 40 min.	 230°C	

The times given must be adapted depending on the equipment used

### Shaping:

Shape then place on flour-dusted sheets or in breadbaskets, with the seal face up.

### Retarder proving:

- Base temperature 50°C
- Yeast 3%
- Lissor tempo 1%
- Hydration 65%
- Block at 3°C
- Reheat at 18°C approx. 3 hours



# Les Grands Moulins de Paris Bran bread mix



## Advantages:

- 50 minutes quicker than the traditional method
- Good volume
- Very good hydration level: 73%
- Very good shelf life
- Rich in dietary fibre, which facilitates digestion and gives a feeling of satiation
- Particularly recommended by medical professionals for its high plant fibre content
- The average French person consumes approximately 20g of fibre/day for a recommended quantity of at least 30g

## Practical ideas:

- Bran bread goes perfectly with salads and cold cuts.

Reference	GMP.10026
Ingredients	Wheat flour Wheat bran 18% Wheat gluten Barley malt Emulsifier E471 Flour treatment agent E300 Enzyme (May contain traces of eggs, soya, milk and sesame seeds)
Allergens	Wheat, barley
Packaging	25kg bag
Shelf life	12 months





# Les Grands Moulins de Paris

## Bran bread mix

### Recipe



<b>Bran bread 1kg</b> 	<b>Salt 18g</b> 	<b>Water approx. 730g</b> 	<b>Yeast 40g</b> 
<b>Mixing 1st speed + 2nd speed</b>  <b>Base</b>	<b>5 + 7 min.</b>  <b>52°C</b>	<b>5 + 7 min.</b>  <b>50°C</b>	<b>5 + 7 min.</b>  <b>54°C</b> <b>Dough 25°C</b>
<b>400g</b> <b>Bulk fermentation + Resting: 15 min. + 15 min.</b> 	<b>Final fermentation 50 min.</b> 		
<b>Baking With steam Evacuate halfway through baking</b> 	<b>40 - 45 min.</b> 	<b>230°C</b>	

The times given must be adapted depending on the equipment used

#### Shaping:

Roll the dough pieces in Segalis or crushed bran immediately after shaping and make diagonal cuts.

#### Retarder proving:

Base temperature 56°C

Yeast 2%

Lissor tempo 1%

Hydration 72%

Block at 3°C

Reheat at 18°C approx. 3 hours

# Les Grands Moulins de Paris Wholemeal bread mix



## Advantages

- A light bread with good volume, made with whole wheat flour
- Easy and quick to use
- Good shelf life
- A must-have product for bakeries

## Practical ideas

- Can be made without salt for consumers on low-sodium diets
- Wholemeal bread goes very well with cold cuts and cheese
- You can make the Moul-Bie's wholemeal bread even darker by adding Segalis (100g for 1kg of wholemeal mix)















Reference	GMP.10142
Ingredients	Whole wheat flour Wheat gluten Emulsifier E471 Four treatment agent E300 Enzyme May contain traces of eggs, soya, milk and sesame seeds
Allergens	Wheat, barley
Packaging	25kg bag
Shelf life	12 months



# Les Grands Moulins de Paris Wholemeal bread mix

## Recipe



<b>Wholemeal bread 1kg</b> 	<b>Salt 18g</b> 	<b>Water approx 680g</b> 	<b>Yeast 40g</b> 
<b>Mixing 1st speed + 2nd speed</b>   <b>Base</b>	<b>3 + 7 min.</b>  <b>52°C</b>	<b>3 + 17 min.</b>  <b>54°C</b>	<b>3 + 17 min.</b>  <b>50°C</b>  <b>Dough 25°C</b>
 <b>400g</b> <b>Bulk fermentation + Resting: 20 min. + 10 min.</b> 	<b>Final fermentation 45 min.</b> 		
 <b>Baking With steam Evacuate halfway through baking</b> 	<b>40 - 45 min.</b>	 <b>230°C</b>	

The times given must be adapted depending on the equipment used

### Retarder proving:

Base temperature 50°C

Yeast 2%

Lissor tempo 1%

Hydration 67%

Block at 3°C

Reheat at 18°C approx. 3 hours



# Les Grands Moulins de Paris

## Ciapo bread mix



### Advantages

- Bread made with olive oil - a taste of the Mediterranean
- Its open crumb and light colour are very popular with consumers
- Simple process: prove three times for 45 minutes, then cut into rectangles
- Its flat, rectangular shape is easily recognisable

### Practical ideas

- The Ciapo is the perfect accompaniment for picnics and barbecues
- Try making the Ciapo with olives, bacon, Provence herbs or tomato
- Ideal for sandwiches, it can be used as a base for many products: fougasses, paninis, breadsticks, foccacia, etc.

Reference	GMP.10061
Ingredients	Wheat flour Wheat fluten Inactive wheat sourdough Inactive yeast May contain traces of eggs, soya, milk and sesame seeds
Allergens	Wheat
Packaging	25kg bag
Shelf life	12 months





# Les Grands Moulins de Paris

## Ciapo bread mix

### Recipe



<b>Ciapo 1kg</b> 	<b>Salt 18g</b> 	<b>Water approx. 660g</b> 	<b>Olive oil 30 to 50g</b> 	<b>Yeast 12g</b> 
<b>Mixing 1st speed + 2nd speed</b>   <b>Base</b>	<b>5 + 7 min.</b>  <b>58°C</b>	<b>4 + 7 min.</b>  <b>58°C</b>	<b>4 + 17 min.</b>  <b>60°C</b>	 <b>Dough 27°C</b>
 <b>Bulk fermentation</b> In tubs: 2 x 45 min. with 1 fold in between			 <b>Final fermentation</b> On a plank: 45 min.	
 <b>300g</b>	 <b>Baking</b>	 <b>15 - 20 min.</b>	 <b>240°C</b>	

The times given must be adapted depending on the equipment used

#### Mixing:

Add the oil preferably 3 minutes before the end of mixing.

#### Preparation:

After bulk fermentation, transfer the dough directly from the tub to a flour-dusted plank. Stretch out the dough to obtain a thickness of approximately 1.5cm. Even-out the dough by hand or using a roller.

#### Decoration:

Cut into rectangular shapes of approx. 300g using a dough-cutter.

#### Retarder proving:

Base temperature 60°C

Yeast 1%

Lissor tempo 1%

Hydration 65%

Block at 3°C

Reheat at 18°C approx. 3 hours



# Les Grands Moulins de Paris Croissant mix P&F



## Advantages

- Well developed croissants allowing the production of more croissants with the same quantity of dough
- Makes attractive, well-structured croissants, which are both soft and crispy
- Use either butter or margarine (ordinary)
- Good dough extensibility
- Good dough behaviour during folding, shaping and fermentation
- Suited to all methods: direct, retarder proving and freezing

## Practical ideas

- Enables you to freeze raw croissants. In this case, it is advised to add an improver
- Bake several batches throughout the day to always have extra fresh viennoiseries
- Display the croissants, pains au chocolats (chocolat croissants) at coffee time
- Don't forget the other specialities: almond croissants, suisses, chocolat chip swirls, apricot croissants, twists, mini croissants, hazelnuts Douchkas, apricot barbous, Vendôme, etc.
















Reference	GMP.10008
Ingredient	Wheat flour Sugar Wheat gluten Salt Emulsifier E472e Flour treatment agent E300 Enzyme
Allergens	Wheat
Packaging	25kg bag
Shelf life	12 monts



# Les Grands Moulins de Paris

## Croissant mix P&F

### Recipe

<b>Croissant PLF</b> 1Kg 	<b>Yeast</b> 50g 	<b>Water</b> approx. 500g 	<b>Butter or margarine</b> 400g 
<b>Mixing 1st + 2nd speed</b>   <b>Base</b>	<b>2+6 min.</b>  56°C	<b>2+6 min.</b>  56°C	<b>3+10 min.</b>  58°C  <b>Dough 26°C</b>
<b>Bulk fermentation</b> 10 min. + 20 min. 	<b>Final fermentation</b> 80-90 min. 		
 <b>Baking</b>	 <b>20-22 min.</b>	 <b>210°C</b>	

The times given must be adapted depending on the equipment used

#### Folding

Fold with 400g of fat for 1kg of croissant PLF (or 250g of fat for 1kg of dough).

Make two successive double folds.

Rest for 5 minutes before rolling out. If butter is used, cool the dough before folding.

#### Baking

Egg-wash and bake at approx. 210°C for 20-22 minutes.

#### Retarder proving/deep freezing

Base temperature: 50°C

Yeast: 3%

Lissor tempo: 1%

Hydratation: 54%

Block at 3°C

Reheat at 28°C: approx. 2 hour

Reheat at 18°C: approx. 5 hour

**Make more croissants  
with the same  
quantity of dough**



  
**Moul-Bie**

[www.francegourmet.com.au](http://www.francegourmet.com.au)



# Les Grands Moulins de Paris 4 Mill + improver



## Improver for bread-making

### Advantages:


















- Gives extensive and easy to shape doughs
- Provides volume
- Improves the crust coloration

Reference	GMP.11195
Ingredients	Wheat flour Enzyme Flour treatment agent: E300
Packaging:	10kg bag
Quantity	+/-0,5%
Shelf life	24 months



# Les Grands Moulins de Paris 4 Mill + improver

## Recipe

<b>GMP flour</b> 100kg 	<b>4 Mill</b> 500g 	<b>Salt</b> 1,800kg / 2000kg 	<b>Water</b> 62L 	<b>Fresh yeast: 800g</b> <b>Dry yeast: 500g</b> 
<b>Mixing 1st speed + 2nd speed</b>   <b>Base</b>	<b>3+8 min.</b>  50°C	<b>3+8 min.</b>  50°C	<b>5+8 min.</b>  51°C	 <b>Dough: 25°C</b>
 <b>350g</b> <b>Bulk fermentation + resting: 10 min. + 20 min.</b>	 <b>Final fermentation 90 min.</b>			
 <b>Baking With steam</b> <b>Evacuate halfway through baking</b>	 <b>18-22 min.</b>	 <b>240°C</b>		

The times given must be adapted depending on the equipment used

### Shaping:

Baguettes

### Decoration:

Make six cuts

### Retarder proving:

Base temperature 48°C

Yeast: 1%

Hydratation: 60%

Block at 3°C

Reheat at 18°C approx. 3 hours





# Les Grands Moulins de Paris Tonus Super Cold Improver.....



## Special improver for frozen products Ideal for reinforcing the gluten network

### Advantages:

- Gives better tolerance to the dough during production
- Strengthens the gluten network during freezing
- Enables fermentation to restart well
- Facilitates organisation of production (30 minutes to 1 hour leeway between stages)
- Ensures consistent and well-developed products with attractive cuts

Reference	GMP.10540
Ingredients	Wheat gluten Wheat flour Flour treatment agent: E300 Enzyme May contain traces of milk, soya, eggs and sesame seeds
Allergens	Wheat
Packaging	25kg bag
Quantity	+ or - 1%
Shelf life	12 months



# Les Grands Moulins de Paris

## Icing sugar Neige Décor .....

This icing sugar does not dissolve even when used on products stored in humid conditions (doughnuts, mille-feuilles, waffles, ...).

It is especially adapted to use as a topping for pastry products.



### Organoleptic data:

- Appearance: thin white powder, without lumps
- Odour: neutral
- Taste: sweet

### Usage:

To dust for the decor of cold and warm surface.

Without preservatives.



Reference	GMP.10075
Ingredients	Sugar - Wheat Starch – Vegetal fat
Packaging	5kg paper bag
Shelf-life	12 months
Storage	Store in a dry and cool place



# Pellorce & Julien

## Fruit purée



**PELLORCE  
&  
JULLIEN**

**Since 1864**

Pellorce & Jullien is one of the oldest and most famous French manufacturers of pasteurised fruit purees which offer outstanding flavour, aroma and colour.



These fruit purées are especially created for confectioners, caterers, pastry chefs, restaurants and bars to use in sorbets, ice-creams (may be used in ice-cream machines), mousses, bavaoïis, coulis, cocktails, toppings, fruit jellies and desserts.



### **Safety, convenience, easy use: the main strengths**

- These fruit purees are packaged in a plastic jar for even easier everyday use.
- Cold storage is not required, you save time and money.
- Transport, storage and handling are very easy and completely safe.

# Pellorce & Julien

## Fruit purée



References	PEL.GPLAB Apricot PEL.GPLCA Blackcurrant PEL.GPLMY Blueberry PEL.GPLMA Mango PEL.GPLPA Passionfruit PEL.GPLPO Pear PEL.GPLAN Pineapple PEL.GPLFB Raspberry PEL.GPLFR Strawberry PEL.GPLPE White peach
Shelf life	12 months
Storage	Room temperature (Keep refrigerated once opened and use within 3 days)
Packaging	6 plastic bottles of 1kg per carton





# Delicatessen



France Gourmet has selected the best French food products for your delicatessen shop.

We are proud to be the exclusive distributor of Labeyrie, the European leader of festive food.

# Labeyrie

## Foie Gras (Duck liver)

### Whole Foie Gras

LABEYRIE



#### Whole duck Foie Gras Grande Reserve, 150g

Top-of-the-range Foie Gras  
New recipe with Old Armagnac  
A name that represents quality  
Unique packaging to differentiate from the classical range

Reference	LAB.10640
Shelf: life	2 years
Packaging	12 glass jars per carton



#### Whole duck foie gras, 95g

Labeyrie innovation  
The traditional packaging of Foie Gras  
Easier opening and a plastic removable system  
An easy to open screw top jar

Reference	LAB.10680
Shelf life	2 years
Packaging	12 glass jars per carton



### Bloc of Foie Gras with pieces



#### Bloc of duck foie gras, 195g **with the slicer included!**

Easy to open and easy to slice  
Vacuum packaging for longer and better preservation of the organoleptic qualities of the foie gras  
A useful bonus: the slicer

Reference	LAB.29720
Shelf life	1 year
Packaging	12 sealed plastic boxes per carton



# Labeyrie

## Foie Gras (Duck liver)

### Bloc of Foie Gras

LABEYRIE



#### Bloc of duck Foie Gras, 150g

Classical but resistant packaging  
Easy opening  
Better and longer preservation in double Tear up

Reference	LAB.21430
Shelf: life	2 years
Packaging	15 tins per carton



### Halal Foie Gras



#### Whole duck foie gras Halal, 130g

The Halal market is becoming larger in retail shelves  
A charter suited in the color of Islam  
Labeyrie vigilantly respects the instructions of the Mosque of Lyon

Reference	LAB.10240
Shelf life	1 year and a half
Packaging	12 glass jars per carton



### About Foie Gras...

There's nothing like tasting the real thing for pleasure's sake. Foie gras is a time-honoured tradition dating back 4500 years. It is a must for special occasions. In lobe, in a jar or in a tin, it artfully combines authentic flavours with a prestigious presentation. All Labeyrie foies gras are guaranteed IGP Sud-Ouest (Southwest of France)



# Labeyrie

## Foie Gras (Duck liver)

### To accompany the Foie Gras range



#### Fig jam, special foie gras, 50g

Combine foie gras with fig jam to create a new harmony of savours.

If you have a sweet tooth, try an assortment of slightly toasted country bread slices and gingerbread with foie gras: a very trendy presentation.

The jam comes in cute petite jars.

Reference	LAB.92160
Shelf life	3 years
Packaging	30 glass jars per carton



#### Ginger bread, special foie gras, 12 slices, 150g

A subtly peppered recipe, not very sweet, to taste foie gras in a different way. Treat yourself!

Reference	LAB.92160
Shelf life	6 months
Packaging	8 in a plastic wrap per carton





# Labeyrie

## Duck confit from the South-West of France



**LABEYRIE**

### The famous French duck confit...

#### Duck confit 2 legs, 825g

Prepared according to an authentic savoir-faire, this confit must simmer at length twice. This process brings out the flavour and tenderness of the duck meat. Our legs are cooked in duck fat to retain all the gustative qualities and the tenderness of the meat intact.

What a treat it's going to be!

Easy to prepare: 20 minutes in the oven.

Reference	LAB.18080
Shelf life	3 years
Packaging	16 tins per carton



### Recipe ideas

#### Ingredients: (for 2 persons)

- 2 Labeyrie duck confit
- 15cl of cream
- 15g butter
- 1 large porcini mushroom
- 1 clove of garlic
- 5 cl of Armagnac, salt and pepper



#### Preparation:

Peel and finely mince some garlic. Chop the porcini mushrooms into small pieces. Slowly melt the butter in a pan and add the porcini and garlic. Cook for about 3 to 4 minutes until colored.

Add Armagnac, cream, salt and pepper.

Heat duck confit in an oven at 250C for 15mins and serve with the porcini sauce.

# LABEYRIE

ELEGANCE IN ITS RAW ESSENCE

## LABEYRIE, THE FRENCH LEADER IN FOIE GRAS

### Raw material Selection

All Labeyrie ducks are given healthy and balanced feed. They are farmed in the southwest of France to ensure optimum quality.

Labeyrie works in privileged partnership with LUR BERRI farm cooperative that brings together 250 small-size producers from the Landes and Pyrénées-Atlantiques, all of them committed to respecting the well-being of the animals.

### Know-how and traceability from the beginning to the end of the process

All our foies gras are prepared with great care and regularly tasted by experts to ensure their high quality and their savour. The traceability is guaranteed from the breeding of the ducks to the processing of the foie gras. Strict checks are repeatedly run at each stage of the transformation.

## Recipe ideas



### Ingredients: (for 12 toasts)

12 mini toasts, plain or lightly grilled or Labeyrie special foie gras ginger bread.

Assorted dry fruits: apricot, grape, hazelnut, pistachos, spices (pink berries, Sichuan pepper, canola), Labeyrie fig jam.

### Preparation:

Spread some Foie Gras on each toast then add dried fruits, spices or jam.

For an appetiser: thread onto a toothpick and you will get pretty Foie Gras lollipops.

### Tips:

Use different kinds of bread to enhance the pleasure: country bread, ginger bread, corn bread, fig bread, etc.

### Wine suggestion:

Served as an appetiser, Foie Gras is complemented by a sweet wine such as a sauterne

Visit our website for more recipe ideas  
[www.francegourmet.com.au](http://www.francegourmet.com.au)



# Sabarot

## Dried mushrooms



### THE BEST MUSHROOMS ON YOUR PLATE FROM MOTHER NATURE

Sorted by hand, Sabarot has selected the best wild mushrooms that nature offers. Sabarot is the European leader in dried mushrooms.

Dried mushrooms are the most common way to distribute wild mushrooms. This is also the ancestral way to preserve mushrooms, that concentrates the most mushroom flavour and that's why they are mostly used in meals and sauces. Dehydration perfectly maintains the taste and aroma of each type of mushroom after rehydration and blanching. Despite a longer preparation lead-time (average time: from 15 to 30 minutes), you'll taste the difference and enjoy the subtlety and strong taste of wild mushrooms.

## Morels extra



### Dried mushrooms morels extra, 30g

Their unique flavor is praised by cooks worldwide. One of the best and simplest ways to enjoy morels is by gently sauteeing them in butter, cracking pepper on top and sprinkling with salt.

Reference	SAB.MORELS 30G
Shelf life	3 years
Packaging	Pack of 6 plastic containers of 30g



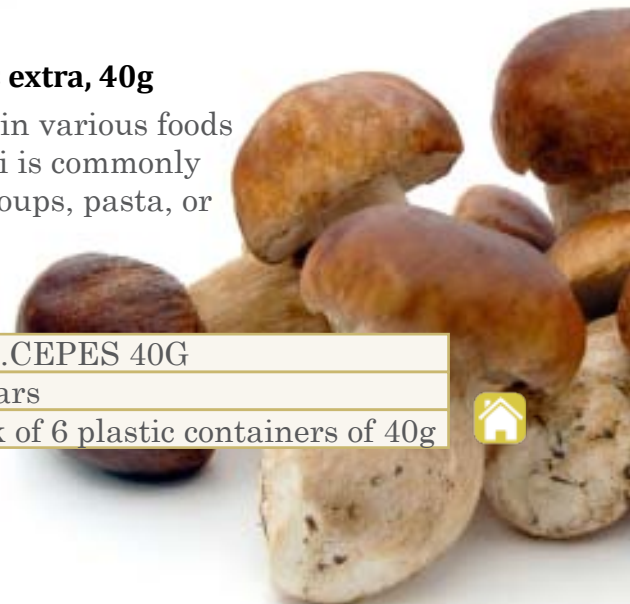
## Porcini (cèpes)



### Dried mushrooms cepes extra, 40g

Prized as an ingredient in various foods. Cepes also called porcini is commonly prepared and eaten in soups, pasta, or risotto.

Reference	SAB.CEPES 40G
Shelf life	3 years
Packaging	Pack of 6 plastic containers of 40g



# Sabarot

## Dried mushrooms

### Forrest mix



#### Dried mushrooms mix / mélange forrestier, 40g

It presents a selection of gourmet mushrooms such as ceps (porcini), jelly ear, oyster mushroom and slippery jack

Reference	SAB.M.MS 40G
Shelf life	4 years
Packaging	Pack of 6 plastic containers of 40g



### Horn of Plenty (Black/Trumpet / Trompette de la Mort)



#### Dried mushrooms black trumpets 30g

With a rich, nutty flavor, the Horn of Plenty Mushroom is often used as an ingredient in soups, stews, or stir-fried vegetable dishes. It can be sautéed in butter and served simply as a mushroom dish or added to fish, eggs, and poultry dishes to enhance the combined flavors

Reference	SAB.BLACK T. 40G
Shelf life	4 years
Packaging	Pack of 6 plastic containers of 40g



### Yellow chanterelles (girolles)



#### Dried mushrooms yellow chanterelles, 30g

Though records of chanterelles being eaten date back to the 1500s, they first gained widespread recognition as a culinary delicacy with the spreading influence of French cuisine in the 1700s, where they began appearing in palace kitchens

Reference	SAB.YEL.CHA 30G
Shelf life	4 years
Packaging	Pack of 6 plastic containers of 30g





# Quai Sud Chocolate bar and Cacaotine.....



**WE ARE ALL CHOCOHOLICS :  
QUAI SUD PRESENTS A RANGE OF  
CHOCOLATE BARS**

Engraved with universal symbols, extravagant aromas, ultra chic and so trendy, packed in black zipped-up sachets. Chocolat lovers, chocolate addicts, crazy about chocolate, you haven't finished devoting all your time to it...

## Milk chocolate, 75g

Reference	Caramel-Fleur de Sel	QS.1CHLCAFST
	Cramberries-Red fruits,	QS.1CHLCRFRT
	Nougat-Raspberry,	QS.1CHLNOFRT
Shelf life	3 years	
Packaging	15 plastic zip bags per carton	

## Dark chocolate, 75g

Reference	Caramel-Hazelnut pieces	QS.1CHNCANOT
Shelf life	3 years	
Packaging	15 plastic zip bags per carton	



## Cacaotine (cocoa nibs coated) Chocolate

Reference	QS.1FCARAR
Shelf life	3 years
Packaging	24 straw baskets per carton

## Cacaotine (cocoa nibs coated) Caramel

Reference	QS.1FCHO CR
Shelf life	3 years
Packaging	24 straw baskets per carton



Chocolate



Caramel

**CREATED BY QUAI SUD,**  
The cacaotine comes in many gourmet varieties. We have selected for your palate the CHOCOLATE and CAMEL flavors. Do coffee and chocolate go well together ?

# Quai Sud Fleur de Sel



## Fleur de Sel (Flower of salt) flavoured Saffron,85g

Reference	QS.1FSSAFZ1
Shelf life	3 years
Packaging	24 glass jars per carton



## Fleur de Sel (Flower of salt) flavoured Truffle,85g

Reference	QS.1FSTRUZ1
Shelf life	3 years
Packaging	24 glass jars per carton



## Fleur de Sel (Flower of salt) flavoured Espelette pepper

Reference	QS.1FSPEZ1
Shelf life	3 years
Packaging	24 glass jars per carton



## QUAI SUD PROMISES YOU GREAT MOMENTS OF GOURMET GLAMOUR

Saffron, Truffle, Espelette pepper...  
The rare and precious flavours  
of great cooking are invited to your  
table, for stylish dining, one-to-one and for  
your everyday pleasure.

# L'Epicurien

## Jam Extra & Unique



### Jam Extra

L'Epicurien produces "extra" jams made from fruit that is carefully selected for its freshness. Sweetened in the old-fashioned way with cane sugar, the jams lose none of their mouth-watering aromas, colours and flavours. The real fruit taste comes from a high content of between 55% and 70% depending on the type of jams, ensuring that our jams delight the tastebuds of even the most discerning gourmets. A whole range of flavours with more than 60 recipes with with no additives or preservatives.



References	EPI.PF0805013	Blackcurrant
	EPI.PF0805015	Black cherry
	EPI.PF0805069	Apple caramelised in Calvados
	EPI.PF0805263	Coco and passionfruit
	EPI.PF0805344	Sweet orange with orange blossom flower
	EPI.PF0805400	Banana flambee
	EPI.PF0805469	Mango Passionfruit
Shelf life	3 years	
Packaging	6 glass jars of 330g each per carton	



**Jam Unique (Insolite)** L'Epicurien offers a new range of exquisite flavour combinations prepared with top-quality products and made using the craft and traditions of our Master Jam Maker, who is a veritable magician when it comes to gourmet recipes. These outstanding jams, made with cane sugar, are packaged into pots shaped like inkwells to remind us of our finger-licking childhood. They make great gifts too!



References	EPI.PF2011178	Spirit of Camargue (apple, pear, butter, salt)
	EPI.PF5011176	Strawberry & Grenadine
	EPI.PF5011193	Fig & Walnuts
	EPI.PF5011194	Apricot & Nougat
	EPI.PF5011196	Chestnut with crystallised orange peels
Shelf life	3 years	
Packaging	6 glass jars of 235g each per carton	



# L'Epicurien

Mediterranean specialities & other accompaniments.....

## Tapenade with sundried tomatoes and basil, 200g



Reference	EPI.PF1505180
Ingredients	Black olives, extra virgin olive oil, sun dried tomatoes, capers, garlic, seed mustard, lemon juice, anchovy cream, basil, salt, spices
Shelf life	2 years
Packaging	6 glass jars per carton

## Sweet onions confit from Cevennes, 210g



Reference	EPI.PF1505054
Ingredients	Sweet onions, sugar, sunflower oil, white wine, vinegar, extra vrgin olive oil, modified starch, salt, spices, caramel, rosemary extract
Shelf life	2 years
Packaging	6 glass jars per carton

## Shallots confit, 210g



Reference	EPI.PF1505163
Ingredients	shallots, sugar, sunflower oil, white wine, vinegar, extra vrgin olive oil, modified starch, blackcurrant cream, salt, spices, caramel, lemon juice, rosemary
Shelf life	2 years
Packaging	6 glass jars per carton

## Accompaniments for Cheese, 125g



**For Roquefort or Blue Cheese**



**For Cheddar, Emmental, Gruyere or Comté**



**For Camembert or Pont l'Eveque**



Reference	EPI.PF1705227 White wine with Williams pear confit EPI.PF1705228 Pineapple confit with penja pepper EPI.PF1705229 Cider confit with apple and Calvados
Shelf life	3 years
Packaging	12 glass jars per carton