



LOC MARIA BISCUITS®



Loc Maria Biscuits

SMALL BISCUIT &
CHOCOLATE
FACTORIES PLUS
A WEALTH OF
EXPERTISE:
TOGETHER,
NATURALLY

Gavottes[®]

LOC MARIA BISCUITS[®]

Jos Péron[®]
Biscuitier depuis 1916

Traou Mad[®]

Mademoiselle
de *M*argaux

100 ans
de gourmandise

1990

ACQUISITION: Christian Tacquard buys the "Gavottes[®]" biscuit factory

1993
2009

External growth: the GROUP brings together several biscuit factories: Biscuiterie Alizé in Plomelin, Biscuiterie Bulher in Besançon; ACQUISITION: the Jos Péron biscuit factory in Coray

2012

ACQUISITION: the Traou Mad biscuit factory in Pont-Aven (Traou Mad[®], Galettes et Palets de Pont-Aven[®] brands)

2017

ACQUISITION: the Mademoiselle de Margaux chocolate factory (Gironde), specialising in the manufacture of Sarments du Médoc and Guinettes

2020

Loc Maria Biscuits celebrates the centenary of Traou Mad[®] and Gavottes[®]



100 %
MADE IN FRANCE

410

EMPLOYEES



800 million Crêpes Dentelle
Gavottes are produced every
year and sold worldwide.
Placed end to end, they would
stretch round the earth's
circumference – twice!

9

MANUFACTURING SITES



7th
French
Biscuit
Maker

Loc Maria Biscuits



PRESENT
IN
60
COUNTRIES



10 000
TONNES

OF BISCUITS
PER YEAR

TRADITIONAL RECIPES

GM-free
Palm oil free
Hydrogenated fat free

76 MILLION

euros

revenue

in 2019

Loc Maria Biscuits

A WEALTH
OF
LONGSTANDING
KNOWHOW –
SINCE 1920



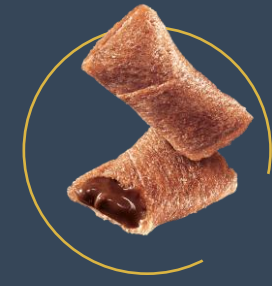
Crêpes Dentelle



Sweet assortments



Enjoy with coffee



Filled Crêpes Dentelle



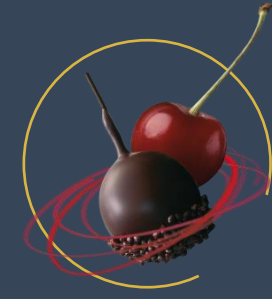
Gallettes et
Palets de Pont-
Aven



Savoury snack
range



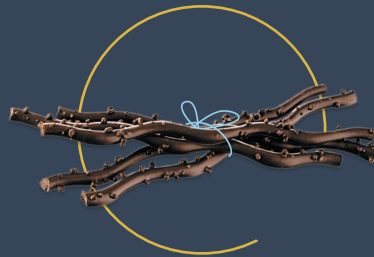
Premium
Gallettes & Shortbreads



Griottes &
Guinettes



Gavottines



Sarments
du Médoc



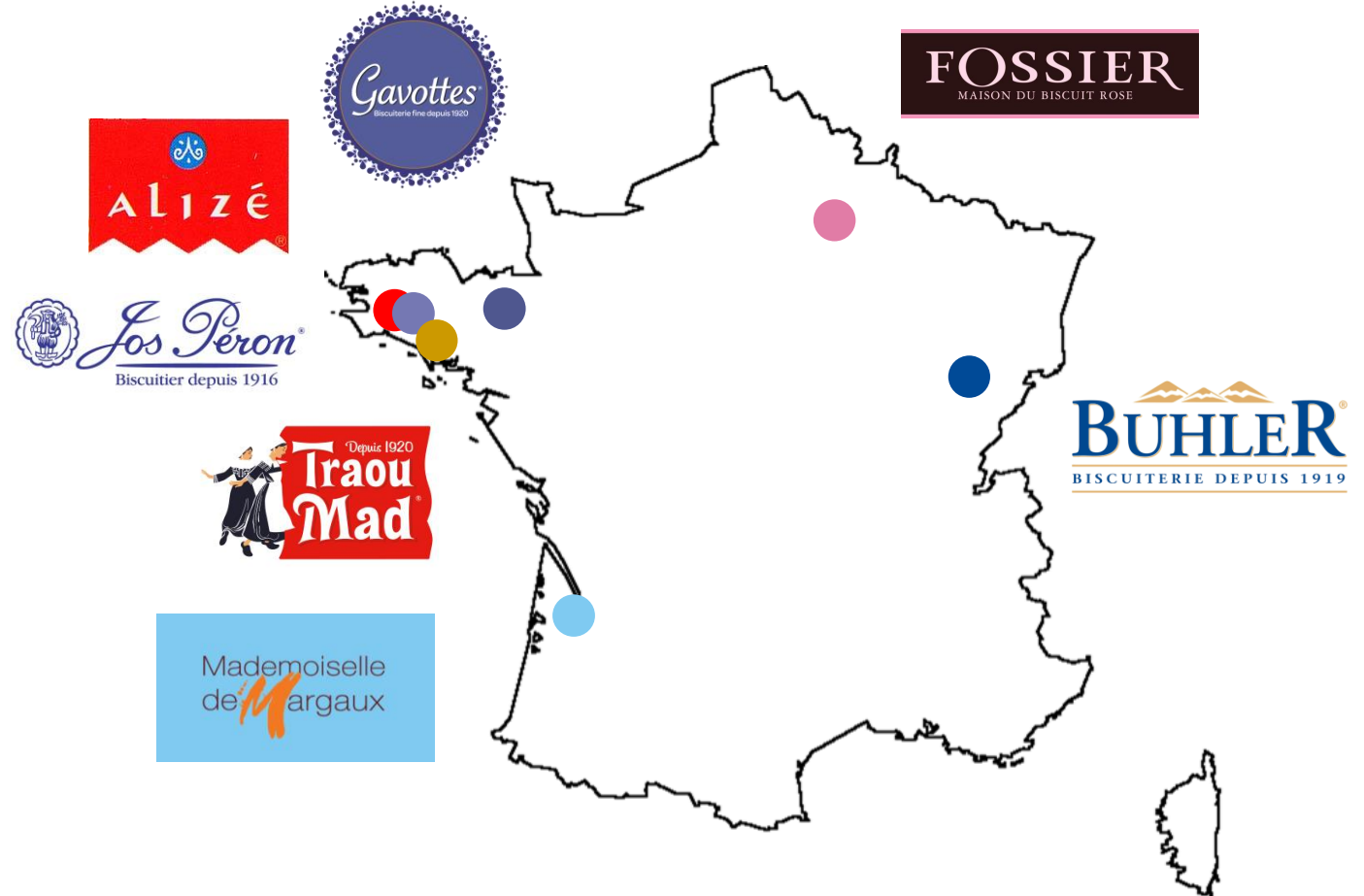
Spreads



Rose de
Reims Biscuit

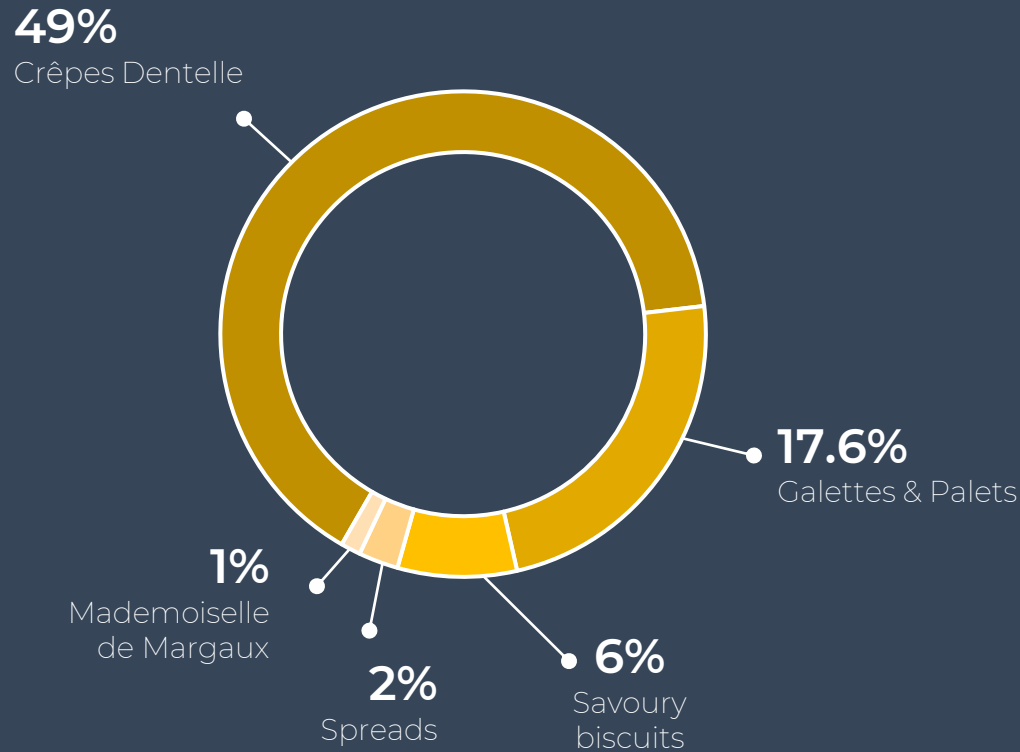
A BISCUIT GROUP WITH LOCAL KNOWHOW

- Gavottes – Dinan (Côtes d’Armor) – 2 sites
Plain and coated Crêpes Dentelle
- Traou Mad – Pont-Aven (Finistère)
Galettes & Palets
- Jos Péron – Coray (Finistère)
Breton Galettes and Palets bretons,
savoury biscuits
- Alizé – Quimper (Finistère) – 2 sites
Private-label plain Crêpes Dentelle,
Savoury Filled Crêpes, berlingot sweets
- Buhler – Besançon (Doubs)
Waffle fans and Cigarettes Dentelle
- Mademoiselle de Margaux – Margaux
(Gironde)
- Fossier – Reims (Marne)
Biscuits Roses, Macaroons, etc.

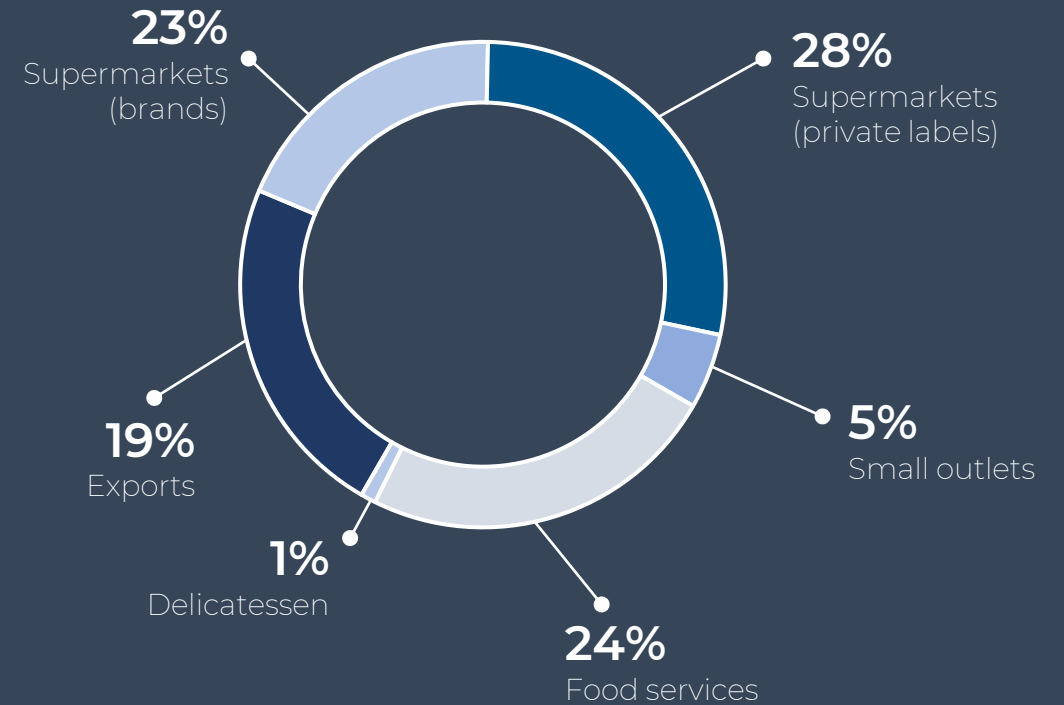


PREMIUM AND TRADITIONAL BISCUIT SPECIALISTS

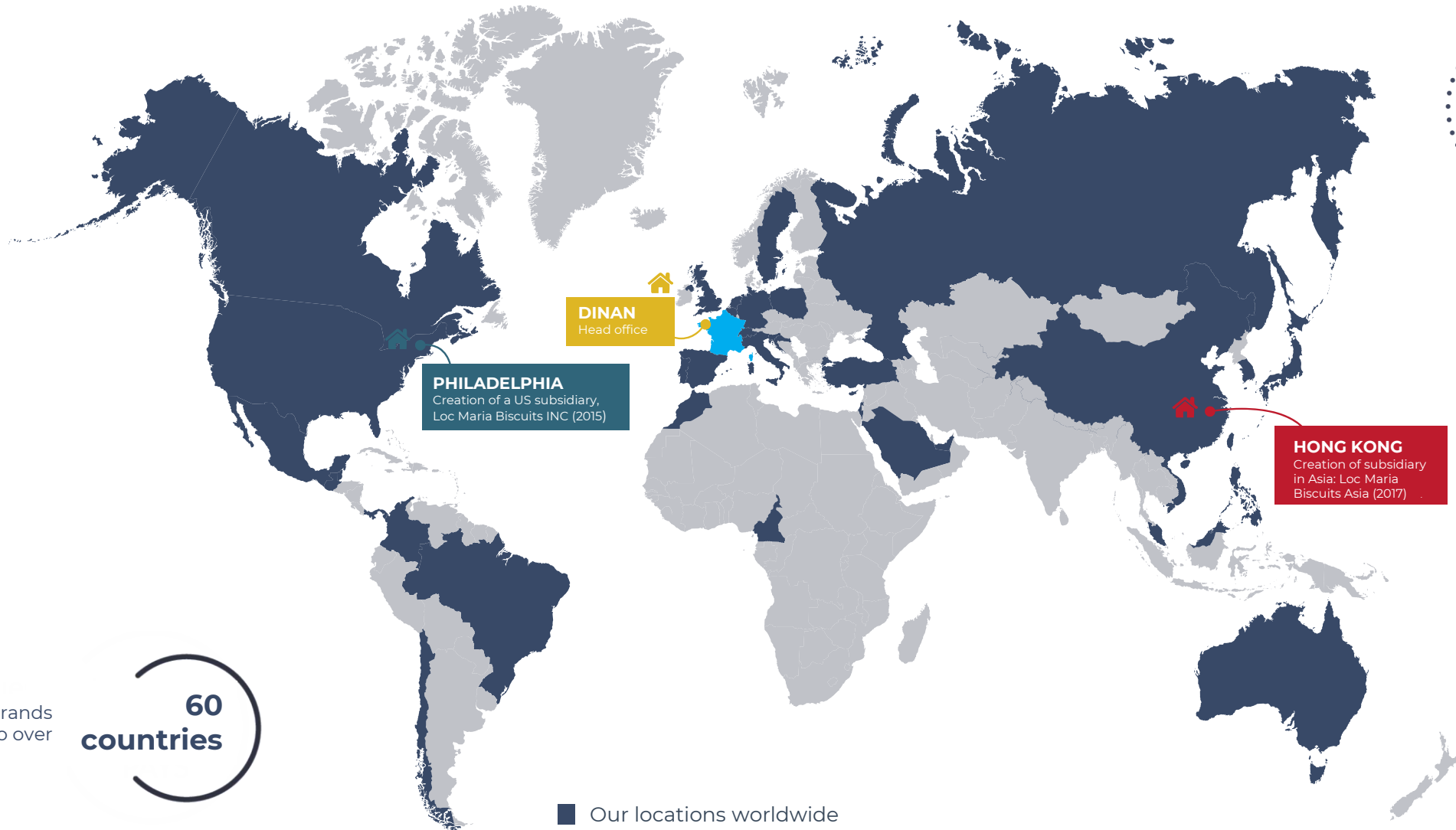
**LMB TONNAGE BY
PRODUCT TYPE**



**LMB SALES
2019: €76 million**



INTERNATIONAL GROWTH



19%
of sales in exports

Our group's brands
are exported to over

60
countries

■ Our locations worldwide

VALUES:
CLEARLY SET OUT
IN OUR
CODE OF ETHICS

Our commitments



● 9 MANUFACTURING SITES

- Ensuring the quality and traceability of production
- IFS food safety certification
- 100% “made in France” commitment
- Aiming for constant quality



● OUR PRODUCTS

- Simple, high-quality ingredients (no colouring or preservatives, GM-free, no palm oil)
- Stringent selection of raw materials (French and Breton farming where possible)



● OUR EMPLOYEES AND CUSTOMERS

- Respect and skills development for our employees
- Continuous progress and success-oriented policy
- Aiming to ensure our clients and consumers are always satisfied



● OUR PACKAGING

- Reducing our environmental impact
- Constant, active watch
- Partnerships with responsible suppliers that have a CSR policy

BRANDS WITH UNIQUE KNOWHOW



... Living Heritage company
'EPV' and 'PME+' labels



Loc Maria Biscuits

AWARDED EPV CERTIFICATION IN 2013



About the EPV label

The “**Living Heritage Company**” Label is a unique distinction in France, established by the State in recognition of artisanal knowhow and industrial excellence.



A certain number of criteria must be met for the label to be awarded, denoting **the high added value** of products that are made in France: the label is recognised by domestic and international buyers alike.



Our unique rolling technique, used for the Crêpe Dentelle, and the age-old recipes used to make our galettes and palets, are recognised as representing French excellence.



Loc Maria Biscuits

CERTIFIED
PME +
SINCE 2019



About the PME+ label

The “PME+” label certifies the commitment of independent and family businesses to a CSR progress policy based on **good social, corporate, and environmental practices**.

Following an independent audit, Loc Maria Biscuits has met the criteria for eligibility and passed all tests for each of the label’s six thematic CSR pillars:

- CSR training and policy
- Employment relations, work conditions, and training
- Jobs and involvement in local life
- Transparent / responsible sourcing and practices
- Protecting the environment
- Safe, healthy, high-quality products





Gavottes[®]
Ever so refined...



Gavottes

FROM THE BIRTH OF THE CRÊPE DENTELLE TO INDUSTRIAL PRODUCTION



1886

Marie-Catherine Cornic invents the Crêpe Dentelle in Quimper



1920

"Crêperies de Loc Maria", the Gavottes® factory, opens in Quimper



1978

Chocolate-coated Crêpes Dentelle first appear



2015

Annual production of Crêpes Dentelle reaches 800 million

2020

Gavottes® celebrates its centenary



THE BIRTH OF THE CRÊPE DENTELLE

1886

Pastry cook Marie-Catherine Cornic left a crêpe pancake on the heat just a little too long.

So she decided to fold it, roll it up, and taste it... The little crêpe that almost went to waste was **crispier than ever**: and so the Crêpe Dentelle was born!



THE FIRST GAVOTTES FACTORY

1920 – 1950

The original process was then reproduced by workers in the new biscuit factory in the Loc Maria area in Quimper. Each Crêpe Dentelle was carefully rolled by hand...

Crêpes Dentelle were such a success that the careful handiwork of the pastry workers couldn't keep up...

The unique figure-of-eight rolling process was mechanised in the 1950s. In a single hour, the workshop could now produce 1500 Crêpes Dentelle rather than just 100 – much to the delight of discerning gourmets.



Gavottes

MODERN TIMES

1950

It wasn't long before the Gavottes® brand became synonymous with elegance, refinement... and crispiness.

A delicate, refined rolling movement... almost like a dance... like a step in a well-known Breton folk dance, in fact: the Gavotte! The brand name virtually invented itself.



Avec la glace, savourez les exquis Crêpes GAVOTTES de LOCMARIA QUIMPER (Bretagne)



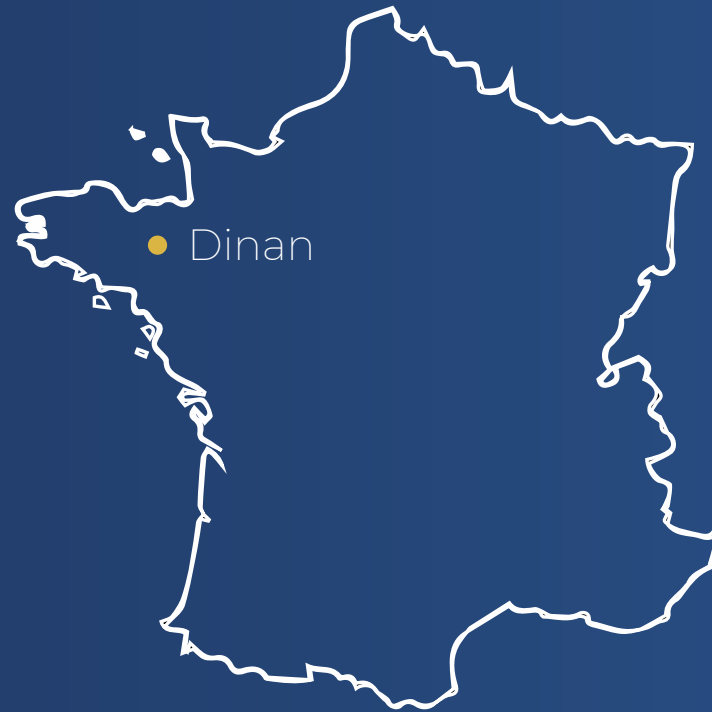
Croustillantes et légères, les Crêpes GAVOTTES sont le complément attendu de toute réception élégante



DINAN FACTORY

1962

The slimline Crêpes Dentelle continued to be a success and started to be shipped around the world. The workshop in Quimper became too small, and so the biscuit factory moved into a 4500m² facility in Dinan, where our legendary Crêpes Dentelle are still produced today.



Gavottes

EVEN MORE DELICIOUS CREPES DENTELLE



1978

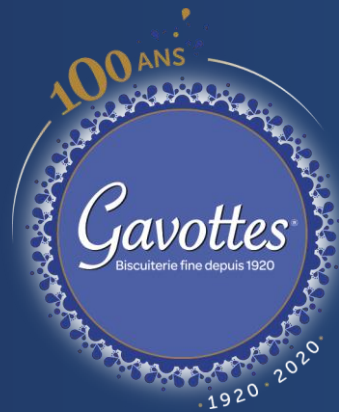
A new, **delicious, chocolate-coated** variety of the legendary Crêpe Dentelle was invented.

Since 1978, a large number of recipes have been tested every day, to the delight of discerning connoisseurs...



Gavottes

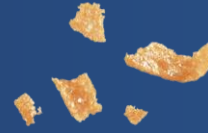
100 YEARS OF UNIQUE KNOWHOW



2020

Gavottes® is celebrating its centenary in 2020.

Over the years, the Crêpe Dentelle knowhow has been acclaimed by consumers worldwide – and become an **established benchmark** for the *best pastry chefs*, making their recipes crispier than ever.



The secret of the Crêpe Dentelle

Meticulous folding in a figure-of-eight shape, formerly achieved by rolling up the Crêpe Dentelle by hand. Faster than you can dance a gavotte in 5/8 time!



Christophe Adam



Pierre Hermé

Christophe Feldon

Christophe Michalak



OUR GUARANTEE: QUALITY

In 2020, Gavottes® set out its commitment in writing in its
“Local and Responsible” Charter



This meaningful initiative
addresses consumers'
expectations
with **robust, practical**
commitments.

The local and responsible charter:



**Passing on
our knowhow**



**Promoting local
products**



**Supporting
responsible networks**



Gavottes

MEANINGFUL COMMITMENTS



PASTRY CHEFS BENEFIT FROM OUR HUNDRED-YEAR-OLD KNOWHOW

It takes several months to train them to cook and make the legendary figure-of-eight fold, the secret of Crêpes Dentelle crispiness since 1920.



100% FRENCH FLOUR FROM CERTIFIED NETWORKS

Guaranteed fair payment for farmers and precision farming that enhances biodiversity.



Managed crops
Protected future

INGREDIENTS WITH RECOGNISED QUALITY

Our recipes are made using French flour, butter, and sugar. Our chocolate is made using UTZ certified responsible cocoa. By buying UTZ certified cocoa, Gavottes supports sustainable cocoa production: www.utz.org.



REDUCING THE IMPACT ON THE ENVIRONMENT AND ECOSYSTEMS

Initiatives undertaken include: eco-grazing, green energy production, reducing our carbon footprint...



THE PACKETS AND GOLD PAPER USED TO WRAP YOUR DELICATE CRÊPES DENTELLE ARE 100% RECYCLABLE

All our packets are made using PEFC certified cardboard, guaranteeing that our packets come from sustainably managed forests.





Bottom shelf

PLAIN
CRÊPES DENTELLE
125 g



MILK CHOCOLATE / DARK
CHOCOLATE / MILK CHOCOLATE
CARAMEL CRÊPES DENTELLE
90 g



SWEET ASSORTMENT
100 g



CHOCOLATE HAZELNUT
GAVOTTINES
95 g



SALTED BUTTER CARAMEL
CRÊPES DENTELLE
60 g



THIN BUTTER WAFERS
100 g

New



LEMON AND POPPY SEED
THIN GALETTE
120 g

Spreads

COCOA AND HAZELNUT SPREAD
350 g



COCOA SPREAD
350 g





Savoury snack range

Filled crêpes

New



PARMESAN AND BLACK PEPPER ORGANIC SHORTBREADS 60 g



THYME & ROSEMARY ORGANIC SHORTBREADS 60 g



Assortiment



CREAMY ONION FILLED CRÊPES 60 g



BOURSIN® FILLED CRÊPES 60 g



BASIL PESTO FILLED CRÊPES 60 g



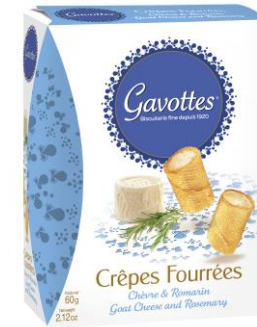
CREAM CHEESE FILLED CRÊPES 60 g



BLUE CHEESE AND WALNUT FILLED CRÊPES 60 g



CHEDDAR FILLED CRÊPES 60 g



GOAT'S CHEESE AND ROSEMARY FILLED CRÊPES 60 g



LEERDAMMER FILLED CRÊPES 60 g



Gift boxes

Vintage gift boxes



VINTAGE GIFT BOX
200 g



VINTAGE GIFT BOX
200 g

Sea themed gift boxes



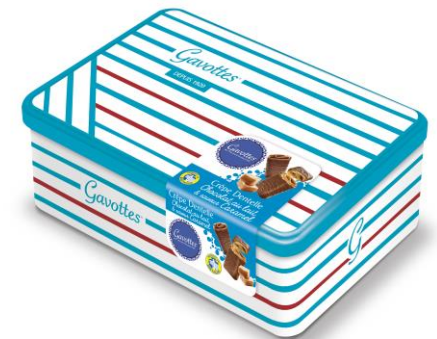
SEA THEMED GIFT BOX
GOLD 200 g



SEA THEMED GIFT BOX
BLUE 200 g



SEA THEMED GIFT BOX
RED 200 g



SEA THEMED GIFT BOX
SKY BLUE 200 g





Festive gift boxes

Treats

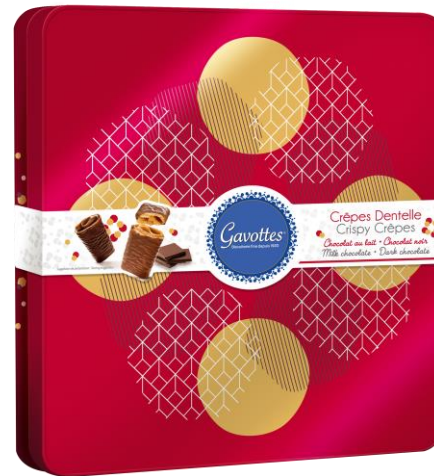


MINI GIFT BOX 75 g



MINI GIFT BOX 75 g

Our gift boxes



FIRE GIFT BOX 420 g



EARTH GIFT BOX 420 g



WIND GIFT BOX 420 g





Traou Mad[®]
The secret of good things



Traou Mad

TRAOU MAD – BRETON FOR “GOOD THINGS”



Traou Mad® tins feature a reproduction of Paul Gauguin's famous painting "Breton girls dancing"



1920

Baker Alexis Le Villain creates the Traou Mad – a thick biscuit known as a *palet* – in Pont-Aven

1950

A company is established; the thinner Pont-Aven galette is invented by Alexis' daughter Marguerite



1980

2020

Traou Mad® celebrates its centenary

Traou Mad

THE SECRET OF "GOOD THINGS"

1920

Traou Mad – Breton for “**Good Things**” – is the name of a thick biscuit invented by Alexis Le Villain, a baker in Pont-Aven.

The recipe has remained unchanged ever since, and the key steps in its manufacture are still performed by hand.

Pont-Aven



THE INVENTION OF THE GALETTE DE PONT-AVEN

1950

CREATION OF THE COMPANY

In the wake of the sensation caused by the delicious Traou Mad biscuits, in 1950 Alexis Le Villain's daughter **Marguerite set up a company in the same name** to market them on a wider scale.

That same year, she invented the thinner Galette de Pont-Aven.



BRETON GIRLS DANCING BY PAUL GAUGUIN

1980

'BRETON GIRLS DANCING' BY PAUL GAUGUIN

The 1980s saw the combination of art with gastronomy.

The works of Paul Gauguin, including his famous 'Breton girls dancing', began to feature on the biscuit tins.

A logo combining Traou Mad® and Paul Gauguin's work cemented this bond.





Traou Mad

100 YEARS OF ANCESTRAL KNOWHOW

2020

THE SECRET OF GOOD THINGS

Traou Mad® biscuits are literally “good things” in the Breton language – treasures that have been hand-crafted for 100 years.

The recipe for our biscuits may be a secret, but the quality of our ingredients certainly isn't!



Free-range hen's eggs from Finistère

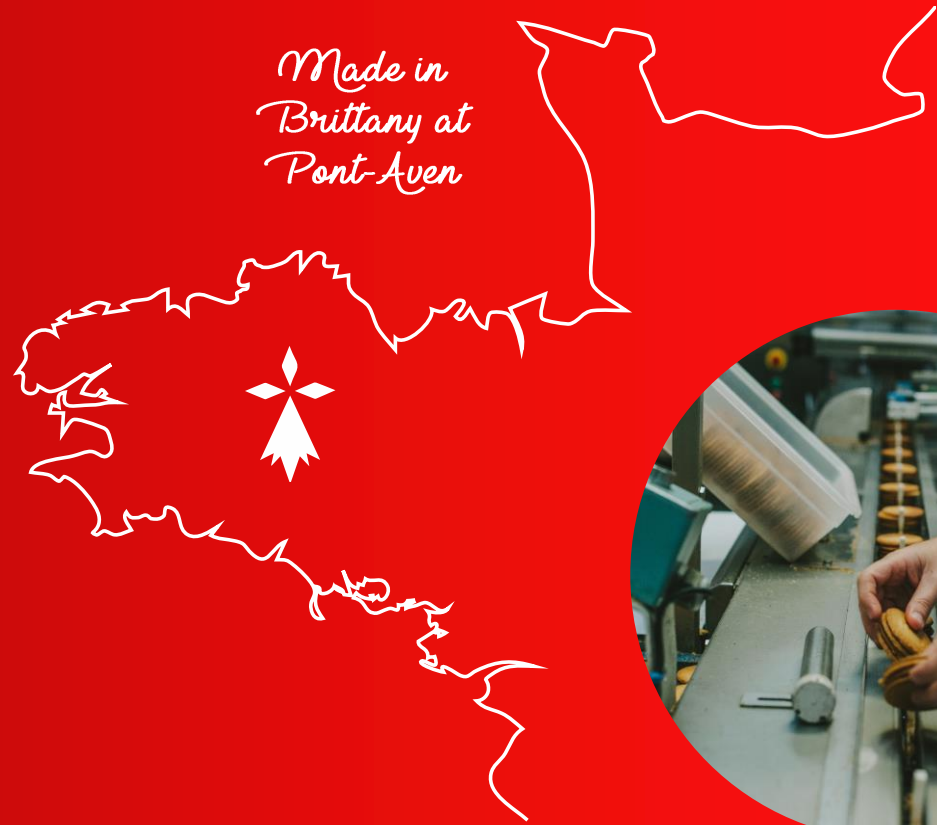


+ Fresh Breton butter



+ French wheat processed in Brittany

*Made in
Brittany at
Pont-Aven*



Traou Mad

TO CELEBRATE ITS CENTENARY TRAOU MAD® IS GETTING A NEW LOOK!

A new, more accessible, updated visual identity with more impact on the shelf*

Rejuvenated, reassuring,
timeless logo with the words
“Since 1920”

Maintaining the reassuring
distinguishing marks of our Breton
brand: blue background and red
logo

More modern handwritten
letters, evocative of “home-
made” quality

*The heritage of a unique brand,
high-quality ingredients sourced
through short supply chains, and
excellence-based knowhow*



Highlighting
the women and men who
pass on the tradition that
gives each of our biscuits
unique taste and richness!

Dancing Bigoudènes express
authentic, cheerful values

Artisanal biscuit-making
knowhow
promoted with
“sun” packaging:
the pure butter biscuit!

Highlighting
our commitments:
we select
**simple, noble
ingredients, sourced locally**



* visual identity validated by consumers – qualitative study conducted in July 2019



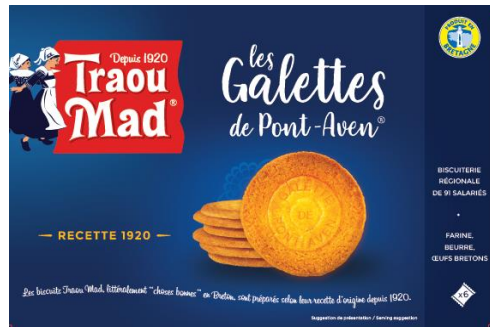
Bottom shelf



PALETS DE PONT-AVEN
400 g

PALETS DE PONT-AVEN
100 g and 130 g

GALETTES DE PONT-AVEN
400 g



GALETTES DE PONT-AVEN
100 g and 300 g



SALTED CARAMEL SLIVER
GALETTES DE PONT-AVEN
100 g



MILK CHOCOLATE
CRÊPES DENTELLE 100 g

New
↓



BUCKWHEAT GALETTES
DE PONT-AVEN 100 g



APPLE GALETTES DE
PONT-AVEN 100 g

Classics



LARGE GALETTES
DE PONT-AVEN
130 g

Crêpes

Dentelle



PLAIN CRÊPES
DENTELLE 85 g



Gift boxes

Pencil tins



TRAOU MAD PENCIL TIN
GALETTE DE PONT-AVEN
200 g



TRAOU MAD PENCIL TIN
PALETS DE PONT-AVEN
200 g

Sugar tins



SUGAR TIN
PALETS DE PONT-AVEN
TRAOU MAD 300 g



SUGAR TIN
GALETTES DE PONT-AVEN
TRAOU MAD 300 g

Biscuit tins



TRAOU MAD BISCUIT TIN
PALETS DE PONT-AVEN
200 g AND 300 g

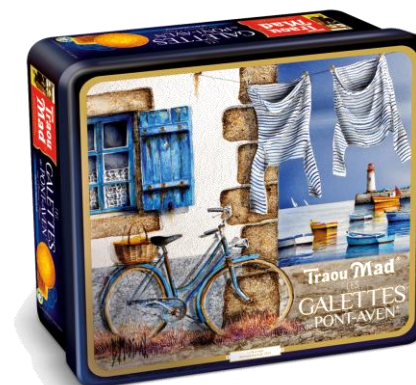


TRAOU MAD BISCUIT TIN
GALETTES DE PONT-AVEN
200 g AND 300 g

Gift boxes



PALETS DE PONT-AVEN
400 g



GALETTES DE PONT-AVEN
400 g



Festive gift boxes

Our gift boxes



NAVY BLUE TIN
PURE BUTTER GALETTES DE PONT-AVEN
300 g



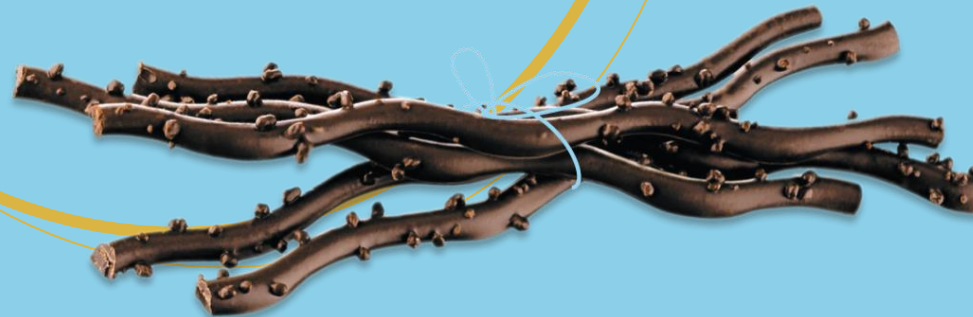
CRIMSON TIN
ASSORTMENT OF GALETTES DE PONT-AVEN
(PLAIN, CARAMEL, SALTED BUTTER, RUM) AND
PALETS DE PONT-AVEN
290 g



ORGANIC BOX
ORGANIC GALETTES DE PONT-AVEN
300 g

Mademoiselle
de  argaux

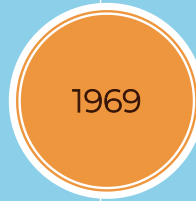
L'inspiration chocolat



Mademoiselle de Margaux

CHOCOLATE INSPIRATION

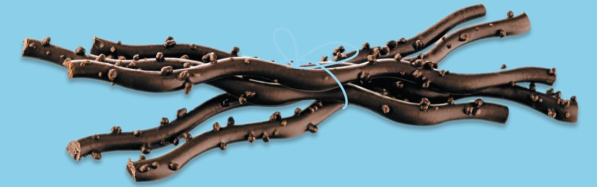
Candy Award – Prize for the best candy product imported into the United States, awarded to **Sarments du Médoc** at the first Fancy Food Show in Washington



Mademoiselle de Margaux® chocolate factory opens



Invention of the Sarments du Médoc



The first Mademoiselle de Margaux® shop opens at the chocolate factory in Margaux



SOFI Award – The Guinette wins a food specialities prize at the Fancy Food Show in New York



Mademoiselle de Margaux® celebrates its fiftieth anniversary



CHOCOLATE INSPIRATION

1969

CHOCOLATE FACTORY OPENS

in Margaux, specialising in **Guinettes**: dark chocolate morello cherries with a touch of Armagnac brandy, and **chocolate strips** to be used in chocolate pastries and *chocolatines*.



The
“Mademoiselle de
Margaux” name

“*Mademoiselle*”
connotes French-style
elegance

“*de Margaux*”
connotes premium, echoing
“Bordeaux grands crus
classes”



CHOCOLATE INSPIRATION

THE TOWN OF MARGAUX

Margaux is one of the **famous Médoc vineyards**, with an international reputation; it's a popular tourist destination with its prestigious Bordeaux chateaux.



CHOCOLATE INSPIRATION

1981

THE BIRTH OF SARMENTS DU MÉDOC

After ten years or so, a **mechanical error occurred**: a nozzle on a machine making chocolate sticks became clogged; **the result was a new form of uneven, thin sticks, like twigs.**

Drawing inspiration from the surrounding vine branches, the firm dubbed them **Sarments du Médoc...**

Sometimes, the greatest inventions are the serendipitous result of mistakes!



CHOCOLATE INSPIRATION

1983

SARMENTS DU MÉDOC WINS AN AWARD

It did not take long for Sarments du Médoc to become an acclaimed success.

The innovation from Mademoiselle de Margaux won a "Candy Award" in June 1983 at the Fancy Food Show in Washington.



CHOCOLATE INSPIRATION

2005

THE FIRST SHOP OPENS

Margaux, a town renowned for its wine and vineyards, also proved to be a town for chocolate! Mademoiselle de Margaux decided to open its **first shop** in 2005, on the site of its chocolate factory, to present its legendary Sarments du Médoc to local residents and passing tourists.



CHOCOLATE INSPIRATION

2009

THE GUINETTE ALSO WINS AN AWARD

In 2009, it was the Guinette's turn to enter a contest at the "Fancy Food Show" in New York.

The perfect match between the cherry, Armagnac, and chocolate, together with the quality and delicacy of this regional speciality, won over the panel, who awarded the Guinette the "SOFI Award", a prestigious prize for food specialities.



Mademoiselle de Margaux

CHOCOLATE INSPIRATION

2019

MADEMOISELLE DE MARGAUX® CELEBRATES ITS FIFTIETH
ANNIVERSARY
A SHOP OPENS RIGHT INSIDE THE CHOCOLATE FACTORY

In October 2019, the inauguration of the firm's brand new shop offered an excellent way to celebrate its fiftieth anniversary. The new shop was built in an outstanding location, dating back to the nineteenth century: the chocolate factory's former wine cellar. This new, characterful venue, right in the middle of the Margaux chocolate factory, has proved to be a great way of showing off our specialities to French and overseas customers.



Mademoiselle de Margaux

RECOGNISED, AWARD-WINNING QUALITY

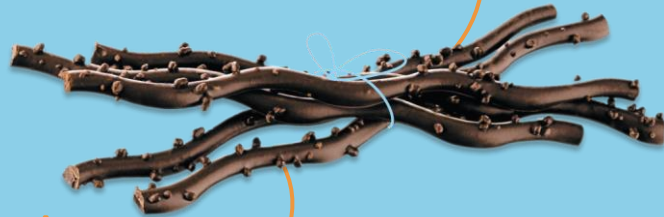
Only
natural flavourings



Chocolate

made from **pure cocoa butter** is used – and no other vegetable fat.

High standards
for taste **quality**



Certification

Since 2012: ISO 22000
quality management and food
safety system, factually
guaranteeing HACCP standards
are adhered to



Fancy
Food Show



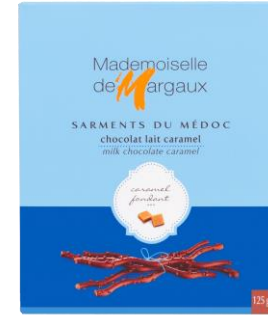
1983
“Candy Award”
for
Sarments du Médoc
at the “Fancy Food Show”
in Washington

2009:
“SOFI Award”
for the Guinette,
at the “Fancy Food
Show”
in New York



Sarments du Médoc *

“Presentation” packs



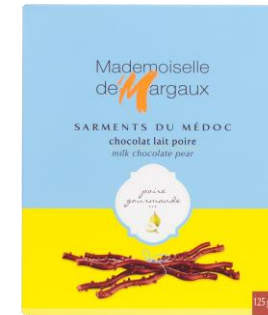
CARAMEL MILK
125 g

LIMITED EDITION



YUZU & GINGER
DARK CHOCOLATE
125 g

Formats for sharing



PEAR MILK
125 g



EARL GREY TEA
DARK
125 g



DARK ORANGE
125 g

Gift box



ASSORTMENT OF 4 SARMENTS DU MÉDOC
VARIETIES – 240 g



68% DARK
125 g



DARK RASPBERRY
125 g



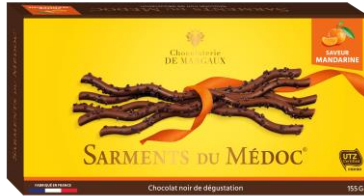
MINT DARK
125 g



*Chocolate twigs

Sarments du Médoc *

“Seasonal” range



MANDARIN
ORANGE DARK
CHOCOLATE
155 g



FLEUR DE SEL
DARK CHOCOLATE
155 g



CARAMEL MILK
CHOCOLATE
155 g



MINT DARK
CHOCOLATE
155 g



LEMON DARK
CHOCOLATE
155 g

Export range

Gift box
Assortiment



MANDARIN ORANGE,
FLEUR DE SEL AND
MINT
DARK CHOCOLATE
210 g



STRAWBERRY
MILK
CHOCOLATE
60 g



MINT DARK
CHOCOLATE
60 g



ORANGE DARK
CHOCOLATE
60 g



RASPBERRY
DARK
CHOCOLATE
60 g



CARAMEL MILK
CHOCOLATE
60 g



*Chocolate twigs

Guinette and Griotte



ARMAGNAC GUINETTE
110 g



ARMAGNAC GUINETTE
190 g



KIRSCH
GUINETTE
110 g



KIRSCH
GUINETTE
190 g

Festive gift boxes



WOOD GIFT BOX
SPECIAL CHOCOLATE
CUVEE
180 g

Sarments du Médoc specialities



LIMITED EDITION
YUZU & GINGER
DARK CHOCOLATE
125 g

Assortment
of 3



GUINETTE
COLLECTORS BAG
485 g





FOSSIER

THE PINK BISCUIT FIRM





1690

Bakers in the Champagne region come up with the pink Biscuit Rose

1775

Biscuits Roses make an appearance at King Louis XVI's coronation in Rheims

Mr Fossier buys the biscuit factory founded in 1756 and sets up "Maison Fossier"

1845

1920

The legendary Biscuit Rose accompanies Champagne tasting sessions for the first time

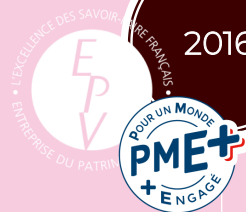


1950

After the two world wars, Maison Fossier is one of the last remaining biscuit factories in Rheims

2016

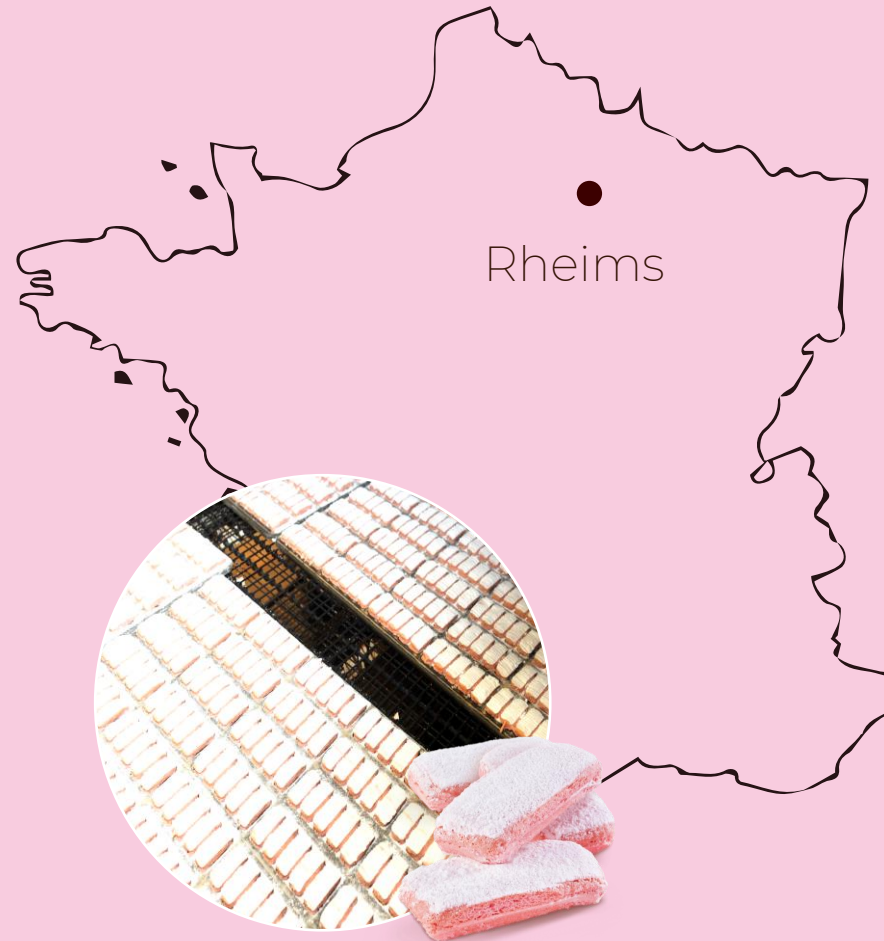
Maison Fossier celebrates 260 years of providing sweet treats!



THE BIRTH OF THE BISCUIT ROSE

1690

Keen to make the most of the heat in their ovens after having baked their bread, bakers in the Champagne region had the idea of creating a special bread, left in the bread oven to dry out once it had been baked a first time. This was Pink Bis-cuit Rose – meaning that it was baked twice.



MAISON FOSSIER FOUNDED

1845

Founded in 1756, the biscuit factory was bought by Mr Fossier in 1845. "Maison Fossier" is now the oldest biscuit factory in France. It has earned recognition – including from royal courts (notably at King Louis XVI's coronation) for the quality of its historic biscuits.



THE TASTING TRADITION

1920

During the Roaring Twenties, Biscuits Roses really took off: polite society especially enjoyed them with a glass of Champagne.

Nowadays, the form is to **dip** your Biscuit Rose in your champagne.

A large number of partnerships with prestigious Champagne brands including Mumm, Canard Duchêne, and Lanson have been created, each with festive gift boxes.



260 YEARS CREATING SWEET TREATS

2016

This famous biscuit is baked twice, giving it a unique texture and making it highly absorbent. These qualities make it the ideal ingredient for a large number of desserts: charlottes, tiramisu, cheesecakes, etc.

To celebrate its 260th anniversary, Maison Fossier gave it pride of place for one month in Galeries Lafayette Gourmet outlets!



MAISON FOSSIER GUARANTEES

Exclusive recipe

Unique pink colour, light vanilla taste



Baking twice

Gives the biscuits a unique texture and makes them highly absorbent – elegantly paired with champagne

Certified

Demonstrating the company's commitment to CSR progress



The "Made in France" guarantee

Products Made in France



French flour, sugar, and eggs.



FOSSIER
THE PINK BISCUIT FIRM

Label recognition

Highlighting Maison Fossier's artisanal knowhow and industrial excellence.



Biscuit Rose range



BISCUITS ROSE BAG
250 g



BISCUIT ROSE PACKET
100 g



BISCUIT ROSE PACKET
200 g



BISCUIT ROSE TIN
200 g

Culinary aids



BISCUIT ROSE
POWDER BAG
250 g

Mini biscuit formats



MINI BISCUIT ROSE PACKET
110 g



BISCUIT ROSE TIN
110 g



Shortbreads, Biscuit Rose Crunches, Macaroons

Biscuit Rose Shortbreads



RASPBERRY SHORTBREAD PACKET 110 g



STRAWBERRY SHORTBREAD PACKET 110 g



SALTED BUTTER CARAMEL
SHORTBREAD PACKET 110 g



GIANT CHOCOLATE SLIVER
SHORTBREAD PACKET 110 g



Biscuit Rose Crunches



DARK CHOCOLATE AND RASPBERRY
CRUNCH PACKET 170 g



PRALINE GIANDUJA CRUNCH PACKET
170 g



DARK CHOCOLATE CRUNCH PACKET
170 g

Macaroons



ALMOND MACAROONS
BAG
120 g



RASPBERRY MACAROONS
BAG
120 g



COCONUT MACAROONS
BAG
120 g

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