

Les Anis de Flavigny

un bien bon bonbon



Love, delights and anise: a beautiful story told by oval tins

DID YOU KNOW?

Connoisseurs let the Anis de Flavigny melt in their mouth two by two to unveil the aniseed hidden away in the heart of each sweet.

First produced several hundred years ago, they weigh no more than a gram, are produced by hand, are always trendy, and are enjoyed by young and old. What are they? Anis de Flavigny sweets: little white pearls with an authentic, fresh and delicious flavour.

In keeping with tradition, green aniseeds are gradually enrobed in delicately flavoured liquid sugar over the course of two weeks. This original recipe guarantees a sweet that is **free from all artificial colourings, sweeteners, flavourings, preservatives and GM**

ingredients. With only 4 calories per sweet, gourmands don't need to worry about their figure! **Anis de Flavigny come in nine subtle all-natural flavours**, spiced or floral, to please as many of you as possible: aniseed, orange blossom, mint, liquorice, rose and violet.

The Anis come in our iconic oval tins, each depicting a scene from **the Flavigny love story of the shepherd and the shepherdess**: a timeless romance lovingly recreated. Each tin contains 50 g of these little wonders, and can be found in sweet shops, larger grocery stores, newsagents, garden centres, service stations, organic stores, Monoprix and Relay shops at train stations.

It all began early one spring morning in the secret garden of a beautiful young maiden who dreamed of loving and being loved.

A young shepherd, alone and far from the village, was chewing on a liquorice stick. A little light shining yonder at a window kindled something deep in his heart that was yearning to burn.

In the water, a reflection revealed the presence of the young maiden to the shepherd. Raising his head, he gave her a look full of gentleness. The water trickled between his fingers while life smiled in the light of their eyes.

They met for the first time under the orange blossom, and henceforth they dreamed together of a long road to be savoured at each step taking them to the village high upon the hill. A road filled with exquisite orange blossom.

They had fun at the village fair, one summer evening. Swept up by life's hustle and bustle, the young couple lived for the present. They danced and span, gazing deeply and lovingly into one another's eyes, on this starry, blackcurrant-coloured night.



Beside the fountain, the young shepherd made his move. He offered her the succulent sweet. Would she accept? Looking him straight in the eyes, she said "Yes!" and then tasted the sweetness of Anis de Flavigny.

Just as the sugary coat hides the aniseed, so the violets modestly conceal the love they have for one another. This sweet moment is for them alone !

One fine afternoon in September. In the fountain square, the shepherdess watched the children playing hopscotch. Her attentive shepherd, at her side, gently placed his hand on hers. With this discreet gesture he joined her. Sitting quietly on a café terrace, they dreamed of having children of their own.

Representing both the childhood of our young lovers and the fruits of their romance, two smiling children skip merrily through the countryside, off to discover the world.



In the land of Anis de Flavigny sweets

The family-run plant employs 30 people and is still where it always has been, in the old abbey of Flavigny-sur-Ozerain.

Les Anis de Flavigny® are still true to the original recipe: sugar, a seed of anise and natural flavouring. Still produced in the traditional copper pans, it takes 15 days to produce our Anis. Back in the old days, it was probably the Benedictine monks who replaced the usual almonds inside their sugared candies by a seed of green anise.



All over the world

Every year, some 220 million sweets leave the village to delight gourmets in 45 countries around the globe.



The key to the success of Les Anis de Flavigny®: a nice candy, quite simply.



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RECOMMENDED RETAIL PRICE: 2,60€ per tin
POINTS OF SALE: sweet shops, larger grocery stores, newsagents, garden centres, service stations, organic stores, Monoprix and Relay shops at train stations.



It's a lovely sweet, and it's organic too!



Made from 100% plant-based, fully organic ingredients (vegan, GMO-free and gluten-free), L'Anis de Flavigny is a wholesome sweet that everybody loves. When you farm your products in an organic way, you're helping to preserve and respect the earth.

Ten natural flavours are on offer in our organic selection: anise, blackcurrant, cinnamon-orange (new), eucalyptus (new), ginger, lemon (new), liquorice, mint, tangerine and violet. These natural flavours in our Anis de Flavigny sweets range from delicate to powerful, and from floral to fruity or spicy. Each oval tin is inspired by an illustration drawn by the people who manufactured Anis de Flavigny sweets over the centuries, which have for so long depicted the famous declaration of love of a shepherd to his wife. It has been a pleasure for Catherine Troubat to rework these classic illustrations, highlighting the tradition we strive to keep alive and the beautiful craftsmanship of the generations before us.

DID YOU KNOW?

Right from the beginning, Anis de Flavigny® sweets were made from cane sugar! We're going back to the original recipe with brand new designs for the ten oval tins in the organic Anis de Flavigny range.

Using the same recipe **since 1591**, the aniseeds are gently enrobed with a delicately flavoured syrup for 15 days. Organic Anis de Flavigny sweets are made with cane sugar, giving them a soft amber colour which sets them apart from the pure white of the beet sugar we use in our traditional range.

Cinnamon-orange, warmth and exotic taste
Illustration :
Pierre Frédéric Mongenet,
1845-1874.

A fresh mint.
Illustration :
Étienne Frédéric Mongenet,
1873-1896.

Anise, blending coolness and warmth.
Illustration :
Étienne Frédéric Mongenet,
1873-1896.

Lemon, the tangy taste of childhood sweets
Illustration :
Voillequin-Sordet,
vers 1873.

The freshness and fragrancy of eucalyptus
Illustration :
Champonnois-Toulouse,
1850-1881.



Blackcurrant: soft, sweet and fruity.
Illustration :
Étienne Frédéric Mongenet,
1873-1896.

The spiced legacy of ginger.
Nicolas Troubat,
1965-1999.

Tangerine: a tart, colourful burst of romance.
Gauvain-Burdet, 1890.

The warmth of liquorice.
Illustration :
Étienne Frédéric Mongenet,
1873-1896.



Catherine Troubat
in a field of anise.



One aniseed...

Anise (not to be confused with star anise), whose real name is *Pimpinella Anisum*, is an umbelliferous plant which can grow up to 50 to 80cm tall and comes from Spain. Anise flowers are small, white and bunched together in umbels. They appear at the end of summer and bear **extremely aromatic fruit** which we commonly call aniseed.



Catherine Troubat in a field
of sugar cane.

Sugar cane

This plant can grow to between 2.5 and 4m tall and grows in India and Brazil, where they are harvested after a growing period of eleven to eighteen months. Even back in 510 BC, Darius, the king of the Persians, was enthralled by this plant during his travels in India. He called it *"the reed which bears honey without the need for bees"*.



Available in 250g and 500g bags for those with a real sweet tooth, you can also find them in pocket-sized boxes. They are the perfect gift or travel sweet!



since
1591

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POINTS DE VENTE
Specialist organic shops and chains



Pocket-sized Anis de Flavigny candy!

In one, the **"Original"**, a nice candy, quite simply, no larger than a pea.



In the other, **Les Petits Anis®**, no larger than a grain of rice.

The little box fits snugly into your pocket, ready to enjoy at any time – and comes with a small price tag! Catherine Troubat, the third generation to head this family enterprise, has brought back the old-fashioned box from her grandfather's day and restyled it to fit current trends.

Les Petits Anis®

Les Petits Anis® are the little candies the village kids would come to ask for directly from the plant. They like to eat them by handful! *"Until now, no one had ever thought to put Les Petits Anis® into little boxes... People can get and enjoy them outside Flavigny, too."* Catherine Troubat.

DID YOU KNOW?

Queen Blanche of Castile was a fan of Les Petits Anis® candies and everyone calls them "the Queen's candies" in the village of Flavigny.

MADE IN FRANCE!

Our aniseed factory in the village of Flavigny, Burgundy, can be visited all year round.



Putting the sweets into their boxes in the Abbey.



Les Anis®, fresh and natural for gourmets aged 7 to 107!
Aniseed, liquorice, violet, rose, lemon and mint flavours.



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RECOMMENDED RETAIL PRICE:
around 1.50€ TTC

WHERE TO BUY THE 18g BOXES: newsagents, service stations, confectioneries, delicatessen shops... **40g BOXES:** convenience stores



Nicolas, Catherine et Jean Troubat.

A woman succeed her father & grandfather with her heart

DID YOU KNOW?

Anis de Flavigny sweets were some among the first to be sold in vending machines in the Parisian metro. This was in 1940.



The Benedictine monks who founded the Abbey in 719 were forced to leave it during the French Revolution.

In 1814, **eight anis sweet-makers were working in the village.** One of them gradually bought up his competitors: Jacques Edmond Galimard, who then managed the one and only factory housed within the buildings of the former Abbey.

It was in 1923 that the name Troubat first featured in the history of Anis de Flavigny, when **Jean Troubat took over the factory.** He diversified the distribution networks (department stores, fairs, and vending machines in train and metro stations in particular) and began exporting the sweets: to Europe, the United States, Canada, and Algeria.

His son Nicolas took the reins in 1965 and placed the Anis de Flavigny in motorway service stations, increasing annual production from 80 to 250 tons. He was awarded two signs of professional recognition: the "Ruban Bleu" (Blue Ribbon) prize by the Intersuc trade show in 1982 for the longevity record of Anis de Flavigny and the classification of the factory as a "Site Remarquable du Goût" (Notable Site of Taste) in 1992.

Since 1999, Catherine, who took over from her father Nicolas, has continued the tradition of Anis de Flavigny and the company's commercial development. If it was the task of men to popularise the sweets through the centuries, it is now a woman at the helm leading this adventure!

A modern-day manageress

After studying Communication in Besançon and Paris, Catherine worked as an advertising agent for four years in Dijon. In 1990, she decided to help her father, who had become overburdened by his role as company manager, and entered factory life. As "novice manager", learning the trade of sweets in the field, she completed her theoretical training by taking evening classes at the Chamber of Commerce and Industry of Dijon. Today in charge of a team of 30 people, Catherine has overseen the company's transition into the 35-hour working week and introduced the sale of Anis de Flavigny in garden stores as well as airport shops. She recently directed the revamping of the iconic oval tins, adding a new dimension to the story of the shepherd and shepherdess and their romance at the Recluse fountain, as well as launching a new organic range.



Catherine loves her team, her village, nature, walking and travelling. What she most enjoys is meeting others, an unexpected conversation with a passenger on the train, a smiling exchange at the market, sharing daily life with the inhabitants of far-off lands like India, China, Africa, the Middle East and America. She loves the smell of petrol in her moped, which to her is synonymous with freedom, and loves the scent of roses, chocolate, and bread, and children's laughter.



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Les Anis de Flavigny® go around the world

DID YOU KNOW?

Americans love the violet flavour!

Aniseed flavoured Anis don't go down very well in Asia... but people there love the lemon and rose flavours!

The little tins of Anis de Flavigny have met with great success internationally: "lovely!", "so Frenchy!" Little by little, they have made their way into specialty stores and luxury boutiques all over the world.

Our export team works tirelessly to spread the word at professional trade fairs, on international business trips, and by supporting our distributors' sales teams in the field in numerous countries: There have been some truly magical moments along the way, like the day the company was awarded the Export/International Trophy 2010 by Chef d'Entreprise Magazine, or when Catherine was appointed French Foreign Trade Advisor by the Prime Minister.

Once we were sure that Anis de Flavigny would be a hit overseas, we began to expand our international operations:

- ▶ By recruiting export sales assistant.
- ▶ By making Market research, trademark registration, credit insurance.
- ▶ By adapting to different markets: specific labelling, adapting the packaging, dedicated stock, translation of commercial documents, keeping up with regulations, general terms and conditions of export and commercial contracts which respect local laws.
- ▶ By taking part in International trade fairs: Fancy Food in San Francisco, New York, ISM in Cologne, Foodex in Tokyo, Sial in Montréal, Anuga, Cologne, SIAL in Shanghai, Liban...
- ▶ By regular follow-up with our partners in the field.
- ▶ By international communication with press.



Catherine Troubat,
Head Manager.

Élodie Ludwig,
Export sales.



Thanks to our export operations, the company has:

- Diversified its clientele: South Africa, Germany, Australia, Belgium, Bulgaria, Canada, Chile, China, South Korea, Denmark, Finland, Greece, Hong Kong, Indonesia, Italy, Japan, Luxembourg, Norway, New Zealand, the Netherlands, Sweden, Switzerland, Uruguay, USA...
- Diversified its range.
- Developed sales.
- Recruited more staff: from 16, the team has now expanded to 30 employees.
- Been innovative: new flavours, little sample packets, pocket-size boxes, point of sale advertising, lids with hemmed edges, organic range.
- Consolidated its strengths.



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Made in France

Since 1591, Anis candies have been produced in the little village of Flavigny. This is why each of our oval tins bears a little blue, white and red flag. A factory with a strong commitment to its village!

Les Anis de Flavigny® provides jobs in the village since many generations. In recent years **our team has expanded from 16 to 30 people.**



The whole team is based in Flavigny: production, accounting, sales, shipping department... Our sales team travels all over France and the World.

In the heart of the abbey, it takes **15 days** for our expert sugar-coaters to produce the finest candies.

All our packaging is produced in France: the little oval tins, the cardboard cases, the large round tins, and little sachets for those with a sweet-tooth.



Still made in Flavigny, **using the same recipe since 1591.**



Just three ingredients: sugar beet, essential oil of star anise, and one green anise seed. Over 95% of our ingredients come from France*.



The finest of candies, enjoyed all over the world. The natural star anise flavour is especially popular in France and Latin countries. Other flavours such as violet, lemon, mint, liquorice, orange blossom, mandarin, rose, blackcurrant and ginger are enjoyed by sweet-lovers all over the world.



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* For the organic cane-sugar range, the cane-sugar comes from Brazil, which is a shame for our carbon footprint. We are highly involved, along with jam, candy, and biscuit manufacturers, in efforts to establish an organic beet-sugar industry in France.



**Entreprise
du Patrimoine
Vivant**

The excellence
of French skill
and expertise.

DID YOU KNOW?

Les Anis de Flavigny® has now joined the ranks of prestigious companies such as Baccarat crystal, Limoges porcelain, Chanel, and other companies producing fine ironwork, furniture and jewellery.

A living heritage company

In April 2017, Les Anis de Flavigny® was awarded the label “Living Heritage Company”. This was a great achievement for the whole team, who have worked hard over the years and down the generations to preserve our unique skills and techniques.

The French government has, for the first time, begun to award a special label to companies which combine long-standing heritage and expertise. This is a prestigious award for heritage companies, and well-earned recognition for the skill and expertise of the Anis de Flavigny team.

Les Anis de Flavigny® factory has long been famous for the excellence of its products. The team’s skills

and techniques are rare, their mastery is rooted in centuries of local tradition and their products are all manufactured right here in France. The company is renowned not only in their local area, but further afield in France and around the world too.

As for the techniques needed to properly enrobe each sweet, these can only be learned inside this factory. There is no school which can teach them, and never has been – even back in 1591. This is why the company has always taken pride in its skills, passing them and its tools (like the copper vats) down from generation to generation.

This immaterial heritage blends seamlessly with the remarkable history and architecture of the place. The factory is still located on the same site as always, the former Saint-Pierre Abbey, founded in 719.



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Les Anis de Flavigny

un bien bon bonbon

**WE COMMIT TO MAKING
OUR SWEETS WITH
SIMPLE AND NATURAL
INGREDIENTS**

DID YOU KNOW?

Our Factory is supplied with green electricity. Even at the small scale of our company, every single gesture makes a difference to our planet!

OUR PACKAGING

The oval boxes, round boxes and sachets are made in France. Our cardboard packets are printed in Germany, in the neighbouring region to Alsace.

We use materials that can easily be separated in order to make sorting and recycling easier. More information is available on our website: www.anis-flavigny.com/jolies-boites.html



The quality of our sweets is really important to us and explains why our team works each and every day to respect our recipe and select only the best ingredients, packaging and suppliers, who we subject to regular auditing and in whom we have the utmost confidence.

Our classic range

Les Anis de Flavigny® are made using 3 or 4 ingredients: a green anise seed (*Pimpinella Anisum*), beet sugar and a natural flavouring. A plant extract is added to enhance the flavour of the rose, violet, lemon, orange flower and blackcurrant flavours.

We select **only natural raw materials that do not contain any insecticides, fungicides, herbicides or heavy metals**. We ensure that suppliers provide us with their own analyses and then carry out additional analyses on consignments delivered to our factory. We select our green anise seed within the Mediterranean region for the quality of its flavour. This fragile plant is vulnerable to rain, wind and storms and so it isn't possible to harvest mature plants (highest levels of anethenol) in France. The sugar beet is harvested in northern France, and then processed in a refinery in Champagne-Ardenne, which neighbours the Bourgogne region.

As for our flavourings, they are completely natural as well: aniseed, rose, violet, orange flower, blackcurrant, mint, liquorice, mandarin, ginger, lemon and coffee. For many years we have predominantly worked with the flavour specialists of Grasse, a town that is well-known for its centuries-old flavouring expertise.

Our organic range

The sugar comes from organic sugar cane. Currently our organic sugar comes from Brazil. Our aniseed and mint flavours, in addition to being totally natural, are certified as organic. The ingredients in our organic range and our suppliers are certified by Ecocert. Organic standards

are a real commitment to environmental well-being and protection because they exclude any synthetic pesticide, fertiliser, antibiotic etc. products.

By refusing to use these chemical products on crops, organic farming preserves soil fertility and water quality. Respecting nature also means promoting biodiversity by choosing plant species that are suited to their environment and can be harvested when mature.



AGRICULTURE
BIOLOGIQUE



**VEGAN
SWEET**

Les Anis de Flavigny® sweets are composed of 3 or 4 plant-based ingredients.

They are suitable for vegetarians and vegans. Our manufacturing process does not involve animals in any way, which means all our ranges are vegan-friendly!





A "free from" fanfare!

Only 3 to 4 ingredients: sugar, a green anise seed, a natural flavour and an extract.

Free from artificial colours

(synthetic substances derived from the chemical industry)

The slight colour of our sweets (that is most perceptible for blackcurrant, coffee and liquorice flavoured Anis de Flavigny) is a result of the natural colour of our flavourings.

Free from nanoparticles

(nanoparticles, the smallest of which have a diameter of less than 100 nanometres, help to modify colour, smell, fluidity and even the texture of a product. They are potentially carcinogenic)

Our sweets contain no added additives, colours or ingredients containing nanoparticles.

So, they are free from titanium oxide

(titanium oxide was used to make some sweets and chewing-gums perfectly white)

We don't use any colours or titanium oxide in our sweets. They are naturally white as they take on the colour of the sugar. This means that organic sweets have a slightly grey-gold hue to them as the organic sugar is slightly less crystalline than conventional sugar.

Free from artificial flavours

(substances derived from the chemical industry and don't exist in nature)

All of our sweets are flavoured with a natural flavouring that is obtained by steam or beet alcohol distillation of plant extracts.

Free from artificial preservatives

(derived from the chemical industry, they make it possible to extend the product's lifespan)

For our Anis® sweets, the sugar itself is a natural preservative that has been in use since well before the 16th century. Stored in a dry environment, they can be kept and enjoyed for several decades!

Free from artificial sweeteners

(substances of natural or synthetic origin, they impart a sweet flavour (aspartame, saccharine, sucralose, maltitol, mannitol, sorbitol, stevia, agave syrup ... xylitol). As with natural sugars, artificial sweeteners disrupt the body's ability to regulate blood sugar levels. This can provoke metabolic changes that can be the precursor to diabetes)

Only beet and cane-derived granulated sugars are used in our sweets, which is why our recipe hasn't been changed since 1591.

Free from citric acid

(citric acid, a natural product, comes from lemons. It is frequently used to add a touch of acidity to a flavour. The combination of sugar and citric acid in the mouth triggers and stimulates the growth of the bacteria that cause tooth decay)

Our Anis sweets don't contain citric acid.

Free from malic acid

(natural malic acid can be found in apples, pears and grapes. As with citric acid, the combination of sugar and malic acid in the mouth triggers and stimulates the growth of bacteria that cause tooth decay)

Our Anis sweets don't contain malic acid.

Free from gluten

(a cereal-derived protein. Some people suffer from gluten intolerance)

Our factory only produces Anis de Flavigny® sweets. Our ingredients do not come into contact with other foodstuffs, and therefore have no contact with gluten.

Free from lactose

(carbohydrate found in milk and dairy products)

There are no ingredients containing lactose in our sweets.

Free from peanuts and other nuts

(some people may be allergic to this foodstuff)

Our factory does not work with these ingredients. There is a strict adherence to hygiene rules, which ensures that no allergens are introduced into the production environment.

Free from GMOs

(living organism whose genetic heritage has been modified through human intervention)

Our suppliers are committed to us through their certification processes and commitments listed on their technical information sheets to not produce or harvest GM plants.

Free from fipronil

(agrochemical and anti-parasitical veterinary product, the molecules of which may contaminate eggs if it is used in the egg production process)

Eggs are not used in the production of our sweets.

Free from bisphenol A (BPA)

(chemical plastifying and anti-oxidant component)

The law forbids the use of BPA in any food packaging production. Our packaging does not contain any.

Free from phthalates

(phthalic acid derivatives, often used in plastics)

Our packaging doesn't contain any of these chemical agents.

Free from starch

(used to thicken products)

Our sweets are produced using only the flavoured granulated sugar that surrounds the little anise seed.

DIFFERENT NAMING CONVENTIONS DEPENDING ON THE AMOUNT OR QUANTITY OF THE PLANT NAMED AS THE FLAVOUR OF THE SWEET

- **"Natural plant-based flavour"** (aniseed, mint, liquorice, coffee and ginger): consists of a natural flavour that is 95% extracted from the plant in question. The remaining 5% are also natural substances derived from other plants and which give our sweets their distinctive flavour and aromatic note.

- **"Natural plant-based flavour with other natural flavours"**

- (rose and mandarin): consists of a natural flavour of which less than 95% is extracted from the plant in question and from other plants that enhance the characteristic note of the natural flavour being sought.

- **"Natural flavour"** (violet, orange flower, lemon and blackcurrant): consists of a natural plant extract flavour, but not predominantly the flavour of the plant indicated on the box. Some plants, if not enhanced by others, are not sufficiently flavoursome to meet the characteristic flavour requirement of consumers.

Flavour specialists generally add plant-derived essential oils, the taste of which corresponds with the expected flavour, into their mix. For example, we have chosen to add sage extract into our natural flavour to enhance the taste of blackcurrant.



Sugar... to be avoided?

Sugar must be consumed in moderation, in the same way that our intake of foods that are high in salt should be limited. In addition to a varied diet consumed in quantities that reflect your daily requirements, and taking care not to eat between meals, it is sensible to take regular, suitable exercise. Don't forget to clean your teeth after each meal.

For information, each Anis de Flavigny "original" weighs about 1 gram, which equates to 4 calories per sweet. Les Anis de Flavigny® is equivalent to about 1/6 of a lump of sugar. A size n°4 lump of sugar weighs 5.95 grams and equates to 24kcal. **Our sweets should therefore be consumed in moderation.**

Anis de Flavigny sweets have been a favourite for **500 YEARS** That means a lot!

"Our really lovely sweet

for a really lovely moment

So

Take the time to enjoy it

Without biting into it...

Remember that it takes us 2 weeks to make it!

Thank you for choosing it."

Catherine Troubat

Catherine TROUBAT
Chairperson Anis de Flavigny

Training certificate for the QA team based on American food safety standards.

TECHNICAL INFORMATION

Our quality control method and food safety procedures conform with HACCP requirements. This means that we check:

- our ingredients (analysis, certification, supplier audit, check that there are no allergens),
- the hygiene of our production site and of our tools, production machines and our staff as well as our cleaning procedures,
- strict adherence to our production recipe.

It is a question of anticipating all possible eventualities and risks and knowing how to react in advance.

HACCP IS A METHOD BASED ON 7 PRINCIPLES

PRINCIPLE 1: carry out a risk analysis (in ingredients, in terms of production tools, from the hygiene of staff involved to the cooking method...). Risk refers to the possibility of allergens, for example, or a break in the cold chain...

PRINCIPLE 2: determine critical points that require management (CCP). This involves identifying areas where there could be a risk in order to systematically ensure adherence to guidelines, for example, cooking temperatures. Agro-food companies provide information and training and monitor the activities of operators working at each possible source of identified risk.

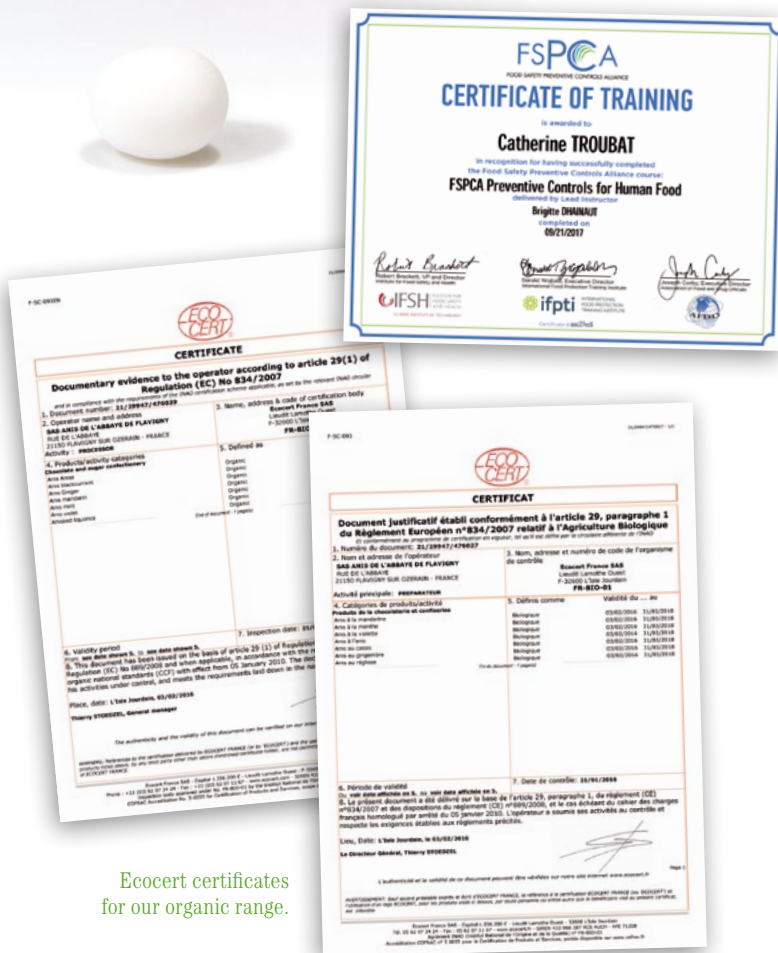
PRINCIPLE 3: determine critical level(s). For example, for temperature, this would mean determining temperature limits that must not be exceeded.

PRINCIPLE 4: implementation of a monitoring system that makes it possible to control the CCPs.

PRINCIPLE 5: define corrective measures to implement should monitoring indicate that any particular CCP is not under control.

PRINCIPLE 6: apply verification procedures to ensure that the HACCP system is working effectively.

PRINCIPLE 7: create a dossier containing all procedures and records of these principles and their implementation.



Ecocert certificates for our organic range.

QUALITY AND FOOD SAFETY POLICY:

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