Since 1591,

All around the world,

SO LOVELY FRENCH CANDY!





Entreprise sélectionnée pour la Grande Exposition du Fabriqué en France au palais de l'Élysée

ÉDITION 2024

Only 3 or 4 natural ingredients









1 aniseed sugar or organic sugar Natural flavourings

VEGAN

(+ sometimes a natural extract from the plant)

15 days of delicate work









COMMITTED TO A CSR APPROACH



Our candies are made in France, with natural flavourings and plant-based ingredients.

Our customers?

- men and women
- mostly aged from 30 to 55 years old
- working people
- who like pretty tins, pocket-size boxes
- who like fresh mints
- who like natural products, herbal candies

who like long traditional crafts



As a gift

to have a fresh mint sweet candy

They are looking for us in the gourmet area

near nougats, toffees, honey and herbal sweets



Great sales and the pleasure of bringing enjoyment to others!

- a **nice** candy, quite simply
- with **natural** flavourings
- traditional, artisanal, authentic
- in small, pretty tins
- a wide range (only the original have the tast of aniseed)
- coffee, blackcurrant, lemon, mint, anise, violet, rose, orange blossom, liquorice => 9 flavourings, a real choice!
- a unique and original French specialty
- an everyday candyonly 4 calories
- metal counter display stand and wooden furniture for the candies
- an attractive resale price
- great sales & bringing happiness to consumers aged 7 to 107!
- outstanding loyalty shown by your customers



Where to find us



Les Anis de Flavigny are sold in over 30 countries

In France:

- garden centers (Gamm Vert, Jardiland, Botanic)
- independent fine food shops
- travel retail (Relay, Buy Paris Duty Free, gas-stations)
- department stores (Lafayette Gourmet, la Grande Epicerie)
- museum shops (Le Louvre, Versailles, Mont St Michel)
- touristic places (Puy du Fou)

Abroad:

- traditional retail (fine food shops, bakeries, confectionery stores, specialty stores)
- lifestyle stores (Saison in Australia)
- departments stores (Manufactum in Germany)
- organic chain stores (Denn's in Germany)
- high-end supermarkets (Seijo Ishii in Japan)
- French places (So France in Singapore)
- touristic places (Disney Shanghai & Orlando)

85% of our total sales are made in the traditional retail.

Our bestsellers

Oval tins 50g

In Europe : 3,95€ TTC consumer price



VIOLET 3 360 100 100 107



ANISE 3 360 100 090 101



LEMON 3 360 100 520 103



LIQUORICE 3 360 100 120 105



ROSE 3 360 100 130 104



MINT 3 360 100 080 102



ORANGE BLOSSOM

3 360 102 150 102



BLACKCURRANT

3 360 102 150 100



COFFEE 3 360 100 160 109

<u>50g oval tins</u> - available in France in **fine food stores**, candy stores, concept stores, garden centers, **duty-free**, **gas stations**, **museums**. Per display of 12 oval tins

For the pleasure of giving: Gift - sets

ASSORTED GIFT-SETS 3X50G

Anise – Mint – Violet Lemon – Orange blossom - Rose 3 360 100 220 102 Per carton of 5 or 20 gift-sets





ROUND TINS 190G

Anise: 3 360 102 050 103 Rose: 3 360 102 070 101 Violet: 3 360 102 060 102 Per carton of 6 round tins



<u>Gift-sets</u> – available in **duty-free shops**, **department stores**, **fine food shops and gift shops**.

Our bestsellers - POS material - Implementation

Our displays The displays remain the property of Anis de Flavigny®

Metal display N°20

H 390mm x W210mm x D185mm





Wooden display N°13

H 340mm x W430mm x D240mm



Metal display N°21

H 390mm x W141mm x D220mm



Wooden display N°8, for oval tins

H 226mm x W 430mm x D 230 mm

Available for 12 places = double the best items!

- To be laid on the counter
- To be placed directly in the shelves for a nice facing









FRENCH STAR CHEFS LOVE TO WORK WITH OUR CANDY IN THEIR RECIPES



Our sweet has been tested by a jury of chefs and sommeliers, for « Gourmets de France ».

Alexis POCINHO: "The mini anise sweets are interesting in pastries. They remind me of childhood sweets."

Giacomo ANTONINI: "The taste will stay in my mouth for a long time. It's pleasant. It's a good product in general."

Cyril THEVENET: "It brings back childhood memories, and the flavors are consistent."

Pierre MESA: "It's the same as it was. It's never changed. It's something timeless. A balance between sugar and anise."

François WILL: "It remains a great product for life. I can't buy too much, otherwise I'd eat just as much."

Franck PUTELAT: "It's the reassurance of malabar, of strawberry tagada. It brings back memories. I prefer the small ones, I can't stop eating them. I love them."





Our candy used in: **Pastry** Hotel Cafe



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Technical sheet

Supplier : Anis de l'Abbaye de Flavigny

Factory location: 21150 Flavigny-sur-Ozerain, France

Number of employees: 30

Production: hard-coated candies

Customs code: 17049061

Average composition:

- Sugar (99,5%)

- Natural flavourings (0,3%)

- Green aniseed (0,2%)

Shelf-life: 4 years

Turnover: 5M of which 30% export sales

Transport and storage: ambient / dry

CONTACTS



Catherine TROUBAT – CEO catherine.troubat@anisdeflavigny.com

+33 (0)3 80 96 20 88

+33 (0)6 27 53 40 37

EXPORT Manager export@anisdeflavigny.com

+33 (0)3 80 96 29 51

+33 (0)6 01 72 30 94



ANIS DE L'ABBAYE DE FLAVIGNY

21150 Flavigny-sur-Ozerain – France –Téléphone : +33 (0)3 80 96 20 88 – Sas Anis de l'Abbaye de Flavigny – Troubat au capital de 238 480 euros – RCS Dijon B 392 006 516 – APE 1082 Z – TVA FR 96 392 006 516

www.anis-flavigny.com