



PANEMEX

A CREATIVE TOUCH

for **inclusion** and **decoration**

Bakery

Pastry

Snacking

Our RECIPES

DELICACY | TEXTURE | TASTE | VISUAL



**CUSTOM BLENDS
AND PREMIXES**



**BAKERY
SEEDS**



**DRIED
FRUIT**



**SWEET
INCLUSIONS AND
DECORATIONS**



**PUFFED
CEREALS
AND FLAKES**

Our EXPERTISE



Conventional and organic
agriculture



Specialists in plant-based ingredient solutions
for bakery products

PANEMEX is an **independent, family-owned company based in France**. More than 35 years ago, the company diversified and **specialized in preparing seeds, cereals, dried fruits, and other ingredients** to meet the needs of our partners in France and abroad.



**Food
industries**



Millers

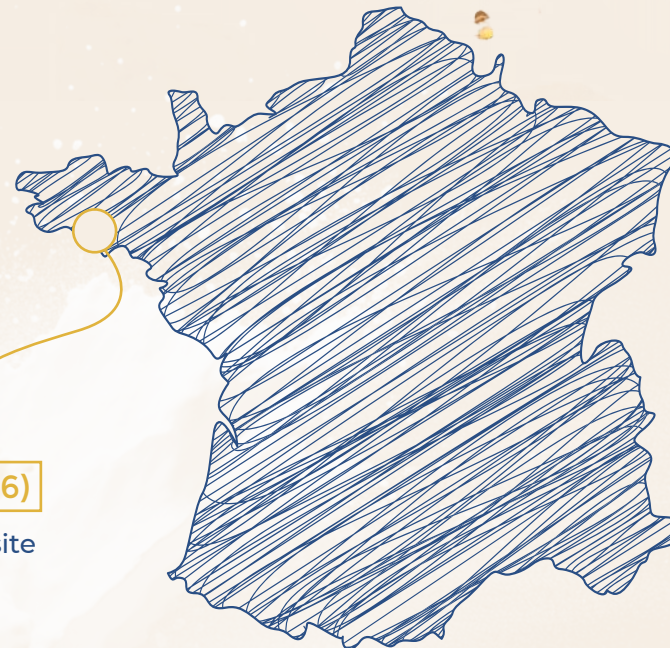


**Wholesalers
& Distributors**



Caden (56)

Production site



OUR PROCESS

AT



PANEMEX



Cultivation
and harvest



Storage



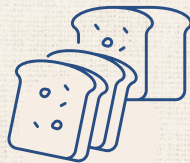
Processing



Quality
control



Selection of
raw materials



Recipe development
Tailor-made blends



Packaging



Delivery through our
transport partners

3

2

1

4

5

QUALITY AND TRACEABILITY APPROACH

AT PANEMEX

Quality is at the heart of our business. We have been IFS Food certified at the higher level for over 10 years. We pay particular attention to the inspection and approval of our raw materials. This step is essential **to ensure high-quality products** and to carefully select the batches we will process and offer to our partners:

- **Sourcing of validated** controlled batches
- **Checking each batch's specifications:** quality standards, allergens, technical criteria
- **Checking for any specific requirements** requested by our clients
- **Strict compliance with all applicable regulations**, along with continuous monitoring of evolving legislation



Our entire process is fully digitalized, from raw materials to finished products. **This guarantees complete and accurate traceability for every product** we manufacture and supply to each of our clients.

INNOVATION RESEARCH AND DEVELOPMENT



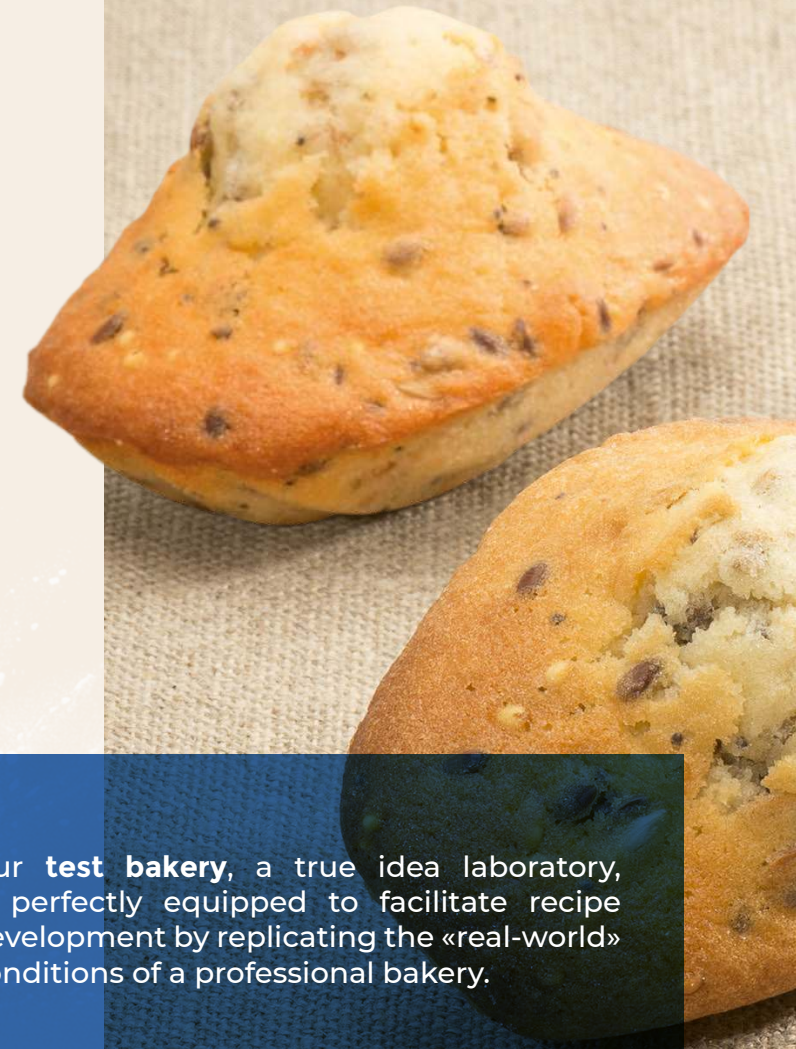
Constantly monitoring the latest market trends

We are always developing new recipes and ingredient solutions to help our clients succeed in their creations.

Our recipes are designed to inspire pleasure and delicacy. PANEMEX also offers tailor-made solutions for clients who need custom blends.



Our **test bakery**, a true idea laboratory, is perfectly equipped to facilitate recipe development by replicating the «real-world» conditions of a professional bakery.





Panemex COMMITTED AND RESPONSIBLE



PANEMEX has always been committed to **values of proximity and social responsibility**. Since its early days, PANEMEX has been rooted locally, at the site of the family mill.

In 2022, we launched a comprehensive CSR approach to highlight our social and environmental practices, while strengthening our efforts as a committed and responsible company.

- **We formalized four key policies:** Environmental, Responsible sourcing, Ethics, HR.
- **ECOVADIS :** independent evaluation of our practices.
- **We measure our carbon footprint annually**, conducting a greenhouse gas emissions assessment (BEGES) from scope 1 to scope 3.
- **Our yearly action plan** focuses on reducing emissions and enhancing the sustainability of our operations.



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