

# THE GREATEST LOCAL FLAVOURS

## INFORMATIONS

### CONFISERIE DU TECH

[www.confiseriedutech.com/](http://www.confiseriedutech.com/)  
[www.facebook.com/confiseriedutech/](https://www.facebook.com/confiseriedutech/)

### CEMOI

[www.cemoi.fr/](http://www.cemoi.fr/)

### FLORETTE

[florettefoodservice.fr/fr/](http://florettefoodservice.fr/fr/)

### BRASSERIE MILLES

[www.brasserie-milles.com/](http://www.brasserie-milles.com/)

### CAFE LATOUR

[www.cafeslatour.fr/](http://www.cafeslatour.fr/)

### ROUGELINE

[www.rougeline.com/](http://www.rougeline.com/)

### MAISON VIALADE

[vialade.fr/](http://vialade.fr/)

### THIBAUT GONZALES

[thibaultgonzales.simplesite.com/](http://thibaultgonzales.simplesite.com/)

### MAS PUJOL

[www.maspujol.fr/](http://www.maspujol.fr/)

### LA ROSEE DES PYRENEES

[roseedespyrenees.fr/](http://roseedespyrenees.fr/)

### OLIVIER BAJARD

[olivier-bajard.com/](http://olivier-bajard.com/)

### LES PETITS FRUITS DE JEF

[lespetitsfruitsdejef.com/](http://lespetitsfruitsdejef.com/)

### ABIES LAGRIMUS

[www.abieslagrimus.com/](http://www.abieslagrimus.com/)

### LE SAFRAN

[www.safran-bio.fr/](http://www.safran-bio.fr/)  
[www.safran-marie.fr/](http://www.safran-marie.fr/)

### COOPERATIVE ILLE SUR TET

[cooperativeagricoleillefruits.site-solocal.com/](http://cooperativeagricoleillefruits.site-solocal.com/)

The department of the Pyrénées-Orientales is full of delicious treasures and flavours, some of them exported around the world. Behind a name, a brand, you'll find a family history awash with passion and determination. Here are some of the most iconic of these businesses, that combine tradition and innovation.



**Cémoi**: in 1814, Jules Pares created one of the very first chocolate factories in France, in Arles-sur-Tech. In 1962, the company moved to Perpignan and was renamed Cantalou, and sold to the Poirrier family. The group was called Cémoi and became leader of the worldwide market, today transforming 100,000 tonnes of cocoa and producing a quarter of the chocolate bars in France. CÉMOI is the last great French chocolate maker who is responsible for all stages of the cocoa transformation process, right up to the final product. This complete control of the process means they can trace every stage in the manufacturing procedure of their products, and assure that consumer needs are met.

From the plantation to the consumer, CÉMOI is committed to providing top-quality **chocolate** while respecting the strict criteria of cocoa traceability, aromatic quality, quality of life for the grower and preservation of the environment.



**Confiserie du Tech**: these confectionary-biscuit makers began their business in 1964 and are still growing with now around one hundred employees and regional specialities such as "Rousquilles", "Croquants" and "Tourrons", as well as their range of chocolates (organic and made in partnership with the local shipping platform Aberbio). To diversify even further their product range that is shipped all over the world, they also make some traditional pastries such as "galettes" and "tourteaux".



**Brasserie Milles**: Josep Milles started this business in 1928, making lemonade called "limonette" in Catalan country, that is still made and sold here today, 4 generations down the line. From 1931, the brewery began bottling for some of the big brands (like Heineken), and in 1950 they became the biggest bottler in France. In 1999, the launch of Sémillante (mineral water available in sparkling and flavoured varieties) was a great success in the hospitality industry (cafés, hotels and restaurants). From 2002, the company was making more and more partnerships all over France and the new manager wanted to promote the Catalan identity by working closely with festivals, museums and sports clubs.



**Champignons Vialade**: this company was created in 1985 and in 2016 committed to an even more eco-responsible approach. The company has its very own mushroom farm at the foot of Mount Canigou and as a result, has become the leading producer of button mushrooms in the south of France. In 2018, the production site was extended from 3,750 to 8,500 m<sup>2</sup>, thus doubling the company's production capacity (50 tonnes per week) and the number of employees. They managed to create a production unit that is 100% organic and Certified Pesticide Residue Free.

## SERVICE PRESSE

[catherine.gillot@adt66.com](mailto:catherine.gillot@adt66.com) - Tél. +33 4 68 51 52 58 - [julien.folcher@adt66.com](mailto:julien.folcher@adt66.com) - Tél. +33 4 68 53 73 28

## PYRÉNÉES MÉDITERRANÉE EN PAYS CATALAN

Agence de Développement Touristique des Pyrénées-Orientales

2, boulevard des Pyrénées - CS 80540 - F - 66005 Perpignan Cedex - Tél. +33 (0)4 68 51 52 53 - [info@adt66.com](mailto:info@adt66.com)

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**Paysans de Rougeline** (group of 200 producers including 80 farmers from the Pyrénées-Orientales) SAS Rougeline is today one of the major fruit and vegetable producers and distributors in France. With three production regions and 230 farms in Nouvelle Aquitaine, in Roussillon and in Provence, Paysans de Rougeline produced 90,000 tonnes of fruit and vegetables in 2019, including 75,000 t of tomatoes, 5,000 t of cucumbers, 3,500 t of strawberries, 1,000 t of vegetables for ratatouille (aubergines, courgettes, peppers, etc.), 200 t of asparagus, etc.



**Café Latour**: this coffee roasting company opened in a grocery store in Perpignan city centre in 1925 and is still making coffee today, under the management of Sophie Fabre (4<sup>th</sup> generation of her family to run the business). She was able to consolidate and then develop the sales throughout the department, selling to the hospitality industry, supermarkets and local shops.

This company plays a key role in local life, building cultural and sports partnerships (Visa pour l'Image, Théâtre de l'Archipel, USAP, Voix de Femmes, Campo Live, etc.) as well as culinary partnerships with Les Toques Blanches du Roussillon, the CIVR and Michelin-starred chefs.



**Cochons fermiers**: The industry of farm-bred pigs has been revived in the department by breeders who are working hard to develop this activity that was once widespread in the foothills of the Pyrenees. In 2016, three breeders of Tirabuix pigs were producing 1,800 to 2,000 animals whereas six breeders of organic animals, reared in the open-air produce around 800 to 1,000 farm-bred Mangalitzka and Black Gascon pigs. Thibaut Gonzalez and Loïc Pujol are two of these pioneers who have chosen an approach whereby the well-being of the animal is a priority, with reasonable production practices to produce top-quality pork and exceptional cured meats that are restored to their former glory.

In the Pyrénées-Orientales, we produce good (and healthy) food at affordable prices thanks to the short circuits. Breeders bearing the "Saveurs du Pays Catalan" breed the "Rosée des Pyrénées" (calves reared in the open-air and fed their mother's milk) and have been awarded the Protected Geographic Indication. El xaï (Catalan lamb) is a strategic way to preserve the landscapes and natural habitats of the Pyrenean foothills. Around 60 breeders breed free-range poultry (chickens, ducks, turkeys, geese and capon, quail, pheasants, pigeons and ostriches).



Olivier Bajard

**Olivier Bajard**: He was crowned world dessert champion at the age of 29 and then opened the Ecole Internationale de Pâtisserie in 2005 to be able to share his expertise with other professionals and the general public. Over the years, this talented chef - mentor for other chocolate makers such as Frédéric Torres - went from strength to strength, winning awards and putting the name of this department firmly on the map, even internationally.

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catherine.gillot@adt66.com - Tél. +33 4 68 51 52 58 - julien.folcher@adt66.com - Tél. +33 4 68 53 73 28

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**Coopérative Ille Fruits**: this cooperative is based in Ille sur Têt and has been in operation for 17 years. It includes 75 producers and produces 24,000 tonnes of fruit and vegetables per year, 250 tonnes of which are organic. They are one of the leaders for peaches and nectarines on the French market. Their products are sold in France and Europe (Germany, Switzerland, Belgium), mainly to supermarkets, wholesalers and importers, as well as to individual consumers. This cooperative employs a dozen people and has obtained the “Haute Valeur Environnementale” certification, thanks to their sustainable approach to production. For the year 2018 they recorded a turnover of €24,524,600.00. This was up 18.45% compared to 2017.



**Abies Lagrimus**: In 2013, Claude Sarda, a native of this local area decided to save and revive a traditional recipe from the Catalan Pyrenees: the Sirop de Sapin (pine syrup). He set up shop in Sahorre, in the Canigou mountains and in the summer he collected Abies Alba pine cones, the main ingredient of this syrup. Then he developed an organic range, including pine balsamic glaze, 2 types of pine vinegar, pine pepper, “Perles Florales” and 2 sorts of liqueur. These condiments gained popularity in the Michelin-starred restaurants of France and further afield (Spain, Belgium, Andorra and soon Canada and the United States), making them an excellent example of the natural resources of the Pyrénées-Orientales showcased internationally.



**Safran Della Roma**: Safran Della Roma: In 2007, Fabien and Martine set up shop in Sahorre in Conflent to embark upon their Organic Saffron farm in the mountains. They went on to plant 100,000 crocus bulbs to produce the precious filaments (150 to 220 flowers are necessary to obtain just one gram of saffron), working meticulously to grow and harvest their crops which would reach the astronomic selling price of between 30 and 40,000 euros a kilo. From this highly successful venture, the entrepreneurs then went on to develop a whole range of exclusive products made with saffron.

**LES PETITS FRUITS DE JEF** : farmer and ice cream maker who grows his organic fruit at the foot of the Albera mountains, and then transforms it into sorbets, syrups and jam.

This land is brimming with products and wines that are worth making the detour to visit the producers themselves, who will be delighted to welcome and advise you. Wine, Fruit and Vegetables, fruit juice and jam, honey, olive oil, anchovies, cheese, meat and farm products.

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