

# Saveurs Modernes

« Where culinary tradition meets  
modern creativity. »

2025/26 COLLECTION



# Who are we ?



Lifelong epicureans, we spent over 25 years in the global food industry before choosing to settle in Corrèze, France, and share our passion for great taste.

Born from the friendship of two food lovers and a shared appetite for discovery, Saveurs Modernes was created 9 years ago with one goal: to offer inventive, high-quality culinary creations that celebrate authentic flavor.

Every day, we strive to craft and curate premium recipes and gourmet finds that reflect our love for fine food and creative cuisine.

We hope you enjoy exploring our world as much as we enjoy creating it.

**Lionel Dupin & David Mouchel, Founders**

Two handwritten signatures in white ink on a dark background. The signature on the left is "L. Dupin" and the signature on the right is "M. Mouchel".

Based near **Brive-la-Gaillarde in the heart of Corrèze**, Saveurs Modernes specializes in crafting and sourcing **premium fine food products**.

We honor exceptional ingredients through exclusive creations that we **design, produce, and perfect** in our own workshop, entirely dedicated to culinary creativity.

From bold innovations to elegant flavors, our signature products are designed to delight chefs, food lovers, and anyone who enjoys the **pleasure of giving**.

**Welcome to the world of Saveurs Modernes.**





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# Creative Cuisine



Le Marchand  
de Perles

## PEARLS

These are delicate spheres with a liquid core that burst in the mouth, revealing intense, vibrant flavors. Designed to surprise and delight, they add a unique twist to cocktails, appetizers, main dishes, cheeses, and desserts alike.

Thanks to a process called spherification—a molecular gastronomy technique used by top chefs—these pearls are made from high-quality juices encapsulated in an alginate shell derived from seaweed.

Available in a range of 9 refined flavors, and in 30g jars (or 820g for professionals), our pearls allow food lovers and chefs alike to unleash their creativity or offer elegant gourmet gifts.



# Pearls...



## Raspberry

Bursting with fragrant raspberry flavor, these pearls add a stunning visual and taste experience—perfect with foie gras or a glass of champagne.



## Fig

Delicate and naturally sweet, fig pearls pair perfectly with foie gras, fine cheeses, or as a gourmet accent in cocktails and salads.



## Blueberry

Rich and tangy, ideal with fruit-based desserts, chocolate, or even on cheese.



## Balsamic

The essence of premium balsamic vinegar from Modena, transformed into elegant pearls to elevate meats, cheeses, salads, or even simple tomatoes.



## Lemon

More vibrant than classic lemon zest, these bold pearls pair wonderfully with seafood and fruit.



## White Truffle Balsamic

A luxurious blend of white truffle and balsamic vinegar—perfect with foie gras, gourmet meats, or cheeses.



## Mango

Golden and full of tropical warmth, mango pearls surprise the eye and the palate—great with foie gras, cheese, or as a cocktail garnish.



## Passion Fruit

These pearls burst with vibrant, sweet-and-tart passion fruit flavor—amazing with seared foie gras, a scoop of vanilla ice cream, or a crisp salad.



## Christmas Pearls

Gingerbread spice pearls that bring a festive flavor and a touch of magic to holiday dishes—perfect with foie gras or cheese platters.

## THE FIRST BALSAMIC VINEGAR BALL YOU CAN GRATE!

Made with PGI-certified Modena balsamic vinegar and agar-agar, this 100% natural creation uses an exclusive process to produce a solid vinegar sphere that can be finely grated over your dishes. A surprising gourmet gift and a truly innovative way to season with style.





## EDIBLE FLOWERS

This range of edible flowers, a very trendy ingredient, comes in an elegant clear bottle with a brushed aluminum cap. Thanks to a gentle drying process, these flowers retain their vibrant colors and delicate aromas for several years.



### 1. Rose Petals

Delicate dried rose petals offer a subtle flavor, a sweet floral aroma, and vibrant color. Perfect for cocktails, salads, fruit desserts, chocolate creations—or even to enhance your homemade jams.

### 2. Hibiscus

With its smooth and sweet taste, hibiscus brings a sensual, slightly acidic touch and a beautiful red hue. Ideal for infusions, jellies, fruit compotes, or cocktails.

### 3. Cornflower

With its mild flavor and intense blue hue, cornflower petals add a colorful, refined touch to cocktails, fish and meat dishes, pastries, and jams.

### 4. Flower Mix

A vibrant blend of rose, cornflower, and marigold petals to add color and elegance to your dishes. Perfect for a colorful salad, to garnish meat or fish, stir-fried vegetables, or fruit salad.

### 5. Marigold

Slightly tangy and peppery, marigold petals enhance sauces and rice dishes, and bring color and elegance to your salads.

### 6. Blue Lavender

Perfect in infusions or to flavor ice creams, cakes, crème brûlée, and syrups, blue lavender offers both taste and charm.

### 7. Jasmine

Valued for its beauty and distinctive floral aroma, jasmine adds a subtly sweet note to desserts and drinks. Its delicate fragrance and elegant appearance elevate any recipe.

# Appetizers & Nibbles



Saveurs  
Modernes

## CASHEW NUTS

Crunchy and smooth, cashew nuts are among the most refined and popular premium snacks to share with friends over a drink.

But we've gone beyond the classic roasted salted version with a gourmet line of cashew-based appetizers, crafted for food lovers and those who enjoy healthy entertaining. These cashews, sourced from Vietnam and sized W320 (perfect for gourmet preparations), are now recognized by top culinary professionals.

Packaged in stylish 85g transparent bottles with brushed aluminum caps, our collection features 19 unique and exclusive recipes offering an authentic gourmet experience.

All our recipes are also available in 4.5 kg buckets—an ideal solution for eco-conscious customers seeking variety in bulk formats.



# DISCOVER OUR 19 Exceptional Recipes!



## Truffle

**BEST  
SELLER**

A customer favorite and a top seller, this unique cashew recipe flavored with truffle offers an inimitable and authentic taste. An absolute must-have!



## Black Garlic

**NEW**

A bold pairing between cashew nuts and the sweet, slightly tangy notes of black garlic. A truly unique and characterful snack.



## Black Salt

Seasoned with Hawaiian black salt, these cashews offer deep, elegant, and contemporary notes.



## BBQ

Lightly grilled, with acacia honey, wild Timiz pepper, paprika, and fennel. A subtle and smoky blend.



## Rosemary & Fleur de Sel

A Provençal flavor that's light and savory, bringing a sunny Mediterranean touch to your table.



## Wild Garlic

An original and colorful blend—wild garlic enhances the natural sweetness of the cashew, with a light, garlicky kick.



## Curry

A unique and exotic recipe with Sarawak pepper, acacia honey, cumin, and turmeric. Fragrant and flavorful.



## Turmeric, Honey & Ginger

A delicate and perfectly balanced mix for lovers of exotic flavors. A favorite among connoisseurs.



## Tandoori

Inspired by Indian cuisine, this rich and spicy recipe reveals toasty notes and a lightly tangy finish. A flavorful, aromatic experience.



## Chili & Lemon Zest

A spicy marriage of Espelette pepper, mild chili, lemon zest, and olive oil.



## Mediterranean Spices

With generous, sun-kissed aromas: mild chili, fresh coriander, and a touch of paprika. This is the South in a snack!





## Truffle Pistachios

Coated with dried truffle, these pistachios deliver an irresistible and authentic aroma with a satisfying crunch.



## Timut Pepper

An original recipe with fresh citrusy notes. You'll taste grapefruit and floral hints, followed by a subtle, spicy finish.



## Madagascar Pepper

The cashew's roundness is enhanced by this wild and fruity pepper, offering a refined and exotic taste experience.



## Tomato & Basil

A summery and fresh flavor with subtle, natural notes of aromatic herbs. Best enjoyed without moderation!



## Herbes de Provence

A Mediterranean classic! The sunny blend of herbs transforms the cashew into a tasty journey through the south of France.



## Oriental Spices

This warming blend begins with bold, crunchy notes, followed by sweet, savory aromas. A delightful culinary voyage.



## Almonds & Truffle

Crunchy almonds enhanced with dried truffle—intensely fragrant and deliciously indulgent. The perfect way to elevate your aperitif!



## Tex-Mex Corn

Crunchy grilled corn with bold, spicy flavors and a burst of Mexican seasoning. ¡Ay caramba!



Also available in jars!

# BULK SALES

Cashew Nuts

Pistachios

Almonds

Grilled Corn

19 unique flavors available!

A TRULY PERSONALIZED SERVICE!

Our nuts are dry-roasted and then coated with a variety of homemade and artisanal spice blends, aromatic herbs, and truffle-based recipes.

They are highly appreciated by both individual customers and distributors

Let them taste—and they'll be sold!



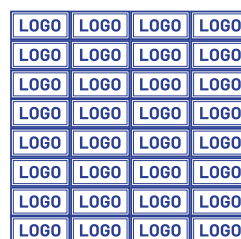
## Bulk delivery

4.5 kg buckets with  
10-month shelf life



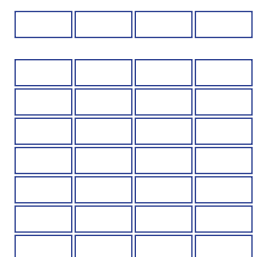
## 30 kraft pouches

zip pouches (approx.  
150g each)



## Front labels

with your logo and  
product name



## Back labels

with ingredients, best-  
before date, and net weight  
(to be completed by you)



# Truffle Selections



## TRUFFLE IN ALL ITS FORMS

Saveurs Modernes offers a range of exceptional products made with one of the finest staples in gourmet food: truffle.

To satisfy true truffle lovers and to help create original, elegant gourmet gifts, we produce and curate a refined selection of delicacies crafted with truffle.

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### TRUFFLE

## CASHEW NUTS

A customer favorite and one of our best sellers, this exclusive truffle-flavored recipe delivers an irresistible and authentic aroma. A must-have indulgence!







## TRUFFLE

### Pearls

A white balsamic vinegar infused with truffle—an innovative and elegant product to elevate cocktails, starters, appetizers, cheeses... a delightful surprise for the palate.



## TRUFFLE

### Pesto - 80 g

Perfect for enhancing all your pasta dishes, soups, white meat dishes, salads, and bruschetta.



## TRUFFLE

### Polenta

A simple, traditional Italian side dish, elevated by the refined flavor of summer truffle. Delicious and creamy, ideal with poultry, white meats, or as a gourmet starter.



## TRUFFLE

### Risotto - 220 g

A creamy Carnaroli rice, easy to prepare without compromise. Infused with truffle, it promises a truly indulgent experience for those lucky enough to taste it.



## SUMMER TRUFFLE

### Artichoke Caviar

A refined, subtly acidic blend with Mediterranean notes. Ideal as a spread or dip.

*See detailed description on page 27!*



## SUMMER TRUFFLE

### Eggplant Caviar

A perfect sweet-sour pairing, enhanced by the delicate aroma of summer truffle. Serve chilled with fresh pasta or risotto.

*See detailed description on page 27!*



## SUMMER TRUFFLE

### Green Olive Caviar

Delicious on toast or with pasta, bruschetta, or savory sauces.

*See detailed description on page 27!*



## SUMMER TRUFFLE

### Black Olive Caviar

A black olive tapenade with Provençal flair, enhanced by the subtle taste of truffle.

*See detailed description on page 27!*



## SUMMER TRUFFLE

### Pistachios

Coated with dried truffle, these pistachios deliver an irresistible and authentic aroma with a satisfying crunch.







#### TRUFFLE

## Extra Virgin Olive Oil

A lightly fruity extra virgin olive oil, produced in Cordoba, Spain. Beautifully golden and subtly perfumed with truffle, it delivers both flavor and elegance.

Available in 200 ml bottle or 90 ml spray.



#### TRUFFLE

## Balsamic Vinegar – IGP Modena

A refined IGP vinegar from Modena, aged in oak barrels and infused with truffle, sure to delight gourmet enthusiasts.

Available in 200 ml bottle



#### TRUFFLE

## White Balsamic Vinegar

A white balsamic vinegar with truffle. When fine cuisine meets truffle, the result is a product that appeals to both connoisseurs and curious food lovers.

Available in 200 ml bottle

#### TRUFFLE

## Walnut Oil

The robust flavor of walnut oil combined with the delicate aroma of truffle creates a rare and exceptional culinary oil.

Available 90 ml spray.



## Whole Summer Truffle

(TUBER AESTIVUM) - 20 g

Milder than winter truffle, these whole summer truffle offer nutty, mushroom-like notes. Perfect for pasta, salads, or cheeses.



## Truffle Carpaccio - 50 g

Thin slices of summer truffle marinated in extra virgin olive oil. With a deep, complex aroma, they elevate pastas, cheeses, or even a simple mâche salad into a chic appetizer.

### BEST-SELLER

This grinder is loved by gourmets for its incredible flavor, originality, and design. A must-have!



20 g - **GRINDER**

## Dried Truffle Flakes

Dried truffle flakes in a grinder—ready to elevate any dish in a few twists. The ultimate finishing touch for pasta, risottos, eggs, or cheeses.



## NEW TRUFFLE DELICACIES

**NEW  
PACKAGING**



### Truffle Salt - 100 g

Discover this refined blend in its new, elegant glass jar. The delicate aroma of truffle and the finesse of Himalayan pink salt make it a creative alternative to standard salt—perfect to elevate your dishes.



### Truffle Honey - 100 g

Enjoy the surprising harmony of honey and summer truffle—a gourmet creation ideal for cheeses, desserts, or to add a sophisticated touch to any dish.



### Truffle Cream

Savor the elegance of our 10% summer truffle cream. A rich culinary delicacy that enhances pasta, toast, cheeses, and eggs. The perfect ingredient to add a refined touch to any recipe.



### Truffle Onion Confit

A refined blend of artisanal confit onions infused with summer truffle. Perfect with meats and cheeses, adding both elegance and indulgence.



### Truffle Fig Chutney

An explosion of flavors—fig's natural sweetness combined with summer truffle's earthy depth. Ideal with meats or cheese boards for a sophisticated touch.



### Truffle Williams Pear Chutney

A bold pairing of pear and summer truffle in a rich artisanal chutney. Perfect to elevate your dishes with a delicate gourmet note.



# Mushrooms

**NEW**  
PACKAGING



## Wild Morels - 30 g

Premium-quality wild morels. Rare and prized by true mushroom lovers.



## Dried Girolles - 35 g

Whole, high-quality chanterelles. Perfect as a flavorful accompaniment to meat dishes



## Extra Dried Porcini - 40 g

«Extra» quality with large, whole pieces and no breakage.



## Mixed Forest - 50 g

A noble mix of porcini, oyster, and black mushrooms. Great in risottos, sauces, or stuffing.



## Chanterelles - 35 g

Whole chanterelles, perfect with meat or sauces. Sourced from France.



## Sliced Porcini - 40 g

Premium-quality sliced porcini mushrooms from France. Easy to use and full of flavor.



## Black Trumpet - 35 g

A high-quality selection of dried black trumpet mushrooms. Ideal for your most refined dishes.



## Porcini Grinder - 20 g

Finely chopped dried porcini mushrooms in a practical grinder. Perfect to season soups, sauces, and grilled dishes.



# Peppers, Salts & Spices



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## A WORLD TOUR OF FLAVORS

At Saveurs Modernes, we know that flavour and aroma are everything. But finding truly high-quality spices? That's no easy feat.

That's why we've curated a wide-ranging and distinctive collection of salts, peppers and spices from across the globe, designed to meet the expectations of chefs, retailers, and discerning food lovers alike.

**Our range is available in two premium formats:**

- **THICK GLASS FLASK** with an elegant design and a new dual-action grinder for a refined presentation. Ideal for both retail shelves and kitchen counters.
- **SLEEK TRANSPARENT TUBES** with brushed aluminum caps, perfect for convenient and eye-catching displays.

Each product has been carefully selected for its bold character and exceptional quality. From rare wild peppers to refined spice blends, this line is made for those who appreciate true flavour craftsmanship.



## RARE & EXCEPTIONAL PEPPERS

### 1. Voatsiperifery Pepper - 30 g

A rare wild pepper from Madagascar with smoky, woody, and herbal notes. Its fresh, lingering flavour is a favourite among chefs and spice enthusiasts.

### 2. Timut Pepper - 25 g

This wild pepper from Nepal offers vibrant grapefruit aromas and a subtle tingling effect on the tongue. Bright, citrusy, and unlike any other. A bold choice for adventurous palates.

### 3. Ethiopian Timiz Pepper - 25 g

Smoky and aromatic, this wild pepper offers a hint of menthol and a gentle, lasting heat. A surprising and distinctive addition to your spice rack.

### 4. White Penja Pepper - 35 g

Often ranked among the finest peppers in the world, White Penja comes straight from Cameroon and delivers earthy, musky notes with a bold, wild intensity and a lingering finish.

### 5. Poivre Dak Lak du Vietnam - 35 g

This red pepper from Vietnam brings fruity and woody aromas with a strong, aromatic character. Perfect for enhancing braised dishes, sauces, or grilled meats.

### 6. Black Kampot Pepper - 35 g

From Cambodia, Kampot pepper is one of the world's most prestigious varieties. Elegant and complex, with floral and mentholated notes. It pairs beautifully with beef and lamb.

### 7. Black Malabar Pepper - 35 g

Originating from India's Malabar Coast, this intense and aromatic pepper is a true classic. Smoky and spicy, it's perfect for seasoning meats, vegetables, fish and hearty sauces.

### 8. Tellicherry Black Pepper - 50 g

Sourced from India and sun-dried for intensity, these large, aromatic peppercorns offer a deep, warm heat and a perfectly balanced flavour profile, with fruity notes and woody undertones. A versatile gourmet staple for sauces, meats, and roasted vegetables.

### 9. Smoked Sarawak Pepper - 45 g

This black pepper from Borneo's Sarawak region pairs beautifully with duck breast, white fish, or summer grilled meats. Grind just before serving to preserve its full bouquet. Rich and woody, with delicate smoky notes and a sweet, gently spicy finish.

### 10. Bahia Black Pepper - 50 g

This Brazilian pepper features large, bold grains with powerful camphor aromas layered over a resinous, pine-like base. Sprinkle it over meat—or even strawberries—for a striking contrast. Robust and earthy, with floral hints, citrus undertones, and a touch of heat.



### 11. Fermented Green Pepper - 20 g

Combining the vibrant heat of green pepper with the complexity of fermented and fruity notes, this rare pepper elevates meats, sauces, and exotic dishes—bringing a gourmet twist to every culinary creation.

## FLAVOURED PEPPERS



### 1. Malaysia / Orange Zest - 30 g

A vibrant blend of Sarawak black pepper with floral, zesty notes of dried orange peel. The perfect match for duck breast, scallops, or even creamy desserts.

### 2. Nepal / Raspberry Crystals - 28 g

Timut pepper brings citrusy brightness, balanced by tart raspberry shards for a touch of sweetness and colour. Great on foie gras, mayonnaise, seafood, or fresh cheeses.

## SPICE BLENDS



### 1. Smokki BBQ - 40 g

A smoky, spicy mix based on Timiz pepper, with paprika, shallots and fennel. Adds depth and aroma to grilled meats and warm sauces.

### 2. Gialla Hot - 40 g

A refined blend of dried lemon zest, olive pit crumbs, Indian chili and a hint of garlic. This bright, citrusy spice mix evokes the savoury depth of a tapenade. Outstanding on meats, fish, paella, or penne all'arrabbiata.

### 3. Arancia Sun - 40 g

A warm and sunny orange curry made with dried orange, Sarawak pepper, turmeric and fennel. Perfect for chicken, duck, or white fish marinades.

## SIGNATURE SEASONINGS

### 1. Guacamole Mix

For a perfect, delicious guacamole, mix 1 teaspoon of this spice blend with one ripe avocado, add half a diced tomato and a splash of lemon juice.

### 2. Meat & Grill Rub

Just a few pinches of this aromatic blend will enhance any meat dish—steaks, chops, skewers, or ribs.

### 3. Fish & Seafood Mix

This fresh blend brings out the best in seafood dishes—try it in a court-bouillon, on fish fillets or in butter for shellfish.

### 4. Veggie & Salad Seasoning

Fragrant and vibrant, this seasoning is perfect for steamed vegetables, sautéed greens, or grilled vegetables.

### 5. Wild Garlic Seasoning

A twist on classic garlic, this blend is milder and easier to digest. Delicious in creamy pasta, butter sauces, or infused oils for fish, potatoes or veggies.





## SALTS FROM AROUND THE WORLD



### 1. Hawaiian Black Salt - 85 g

A blend of sea salt and volcanic rock, this striking black salt has a bold, smoky, iodine-rich aroma. Both decorative and refined. Add it at the last minute to preserve its crisp texture and deep colour.

### 2. Hawaiian Red Salt - 85 g

Made according to traditional Hawaiian methods, this salt is blended with red volcanic clay (Alaea). Its rich, rust-red colour and subtle hazelnut notes make it a unique table salt with real character.

### 3. Himalayan Pink Salt - 85 g

Sourced from ancient marine deposits over millions of years old, this salt is renowned for its purity. Less salty than fleur de sel but more than standard sea salt, it's a beautifully balanced addition to your kitchen.

### 4. Persian Blue Salt - 85 g

A rare gemstone salt extracted from ancient mines. Naturally rich in potassium, it boasts a stunning bluish hue and delivers a citrusy, slightly spicy finish. One of the purest and most precious salts in the world.

### 5. «Mad Salt» Blend - 85 g

This fiery blend combines sea salt with a medley of bold spices like paprika, rosemary, cayenne, and Espelette pepper. Each pinch delivers an explosion of flavour. A must-have for seasoning meat, fish, or vegetables with flair.



## FLEUR DE SEL

### 1. Fleur de Sel with Wild Garlic

Fresh and herbaceous, this pure fleur de sel from Madagascar is infused with wild garlic. Sprinkle generously over salads, Provençal-style tomatoes, meats, fish, or omelettes for a burst of flavour.

### 2. Fleur de Sel with Seaweed

Straight from the ocean, this blend of fleur de sel and seaweed is a superb natural flavour enhancer. Its intense marine notes bring freshness, fragrance, and vibrant colour to any dish.

### 3. Fleur de Sel with Espelette

A refined pairing of delicate fleur de sel with AOP Espelette pepper. Fruity and gently toasted, Espelette offers warmth without overwhelming heat. Use after cooking to unlock the full flavour and aroma of the Basque Country.

### 4. Fleur de Sel with Yuzu

Infused with one of the finest citrus fruits—yuzu—this blend is both mild and zesty. Its bright, complex aroma brings a refreshing twist to meats and seafood.





## FLEUR DE SEL, SALTS, PEPPERS & SPICES... IN TUBES

Today's food lovers are placing greater value on flavour diversity. They enjoy discovering new tastes—and sharing that experience with others. What better way to meet that demand than with a rich selection of spices from around the world?

That's why Saveurs Modernes has created a modern, elegant, and compact "Spice Bar" concept: an eye-catching display offering a wide



### SPICES

- **Red Curry** Spicy and bold, this blend is perfect for lovers of full-flavoured meats. Rich in chili, it also includes paprika, cumin, coriander, black pepper, and fennel.
- **Guacamole** For a delicious guacamole, mix 1 teaspoon of this spice blend with one ripe avocado, add half a diced tomato and a splash of lemon juice.
- **Tex mex** Add this mix to ground meat to create a delicious chili con carne, or use it to season fajitas, burritos, or tacos. A must-have for Tex-Mex lovers.
- **Tandoori** A vibrant red blend inspired by Indian cuisine, with warm, lightly smoked and salty notes. Perfectly balanced and flavorful—ideal with white meats, scallops, or prawns.
- **Meat Blend** A few pinches of this seasoning are enough to bring depth and boldness to meats in sauces, pan-fried dishes, or stuffing.
- **Cayenne Pepper** Also known as Pili Pili, this powerful chili ranks 9/10 on the Scoville scale. Its sweet and fiery notes are ideal for adding heat to sauces, grilled vegetables, or soups.
- **Fish Blend** This fresh, aromatic seasoning enhances the delicate flavours of fish and seafood. Use directly on fillets, in a court-bouillon, or mixed into breadcrumbs.
- **Tonka Beans** With warm, rich notes of vanilla, caramel, coffee, almond, and a hint of cocoa bitterness. Tonka beans are a unique touch. Grated or infused, they add depth to desserts, seafood, vegetables, and white meats.
- **Bourbon Vanilla Gold FROM MADAGASCAR** Selected and carefully cured vanilla beans, with 28–35% moisture content and 1.6–2.4% vanillin. Rich, woody notes of cocoa, lily, resin, and caramel. Long, plump pods with a glossy texture and intense aroma—pure vanilla excellence.
- **Tagine Blend** A traditional North African spice mix. Powerful and earthy at first, it quickly gives way to soft, sweet notes and hints of citrus. Ideal for couscous, vegetable stews, or slow-cooked tagines.





## SALTS



## PEPPERS

- **Pink Salt** Of marine origin, this salt comes from fossil deposits millions of years old and is known for its exceptional purity. Its subtle taste and rich mineral content, along with its rosy hue, add an elegant and original touch to any dish.
- **Black Salt** A blend of sea salt and volcanic rock. Deep black in colour, with a smoky, iodine-rich aroma, it adds a bold decorative finish. Use at the table to preserve its crunch and striking colour.
- **Red Salt** Crafted in the purest Hawaiian tradition, this salt is blended with red volcanic clay (Alaea). Its rust-red shade and subtle hazelnut notes make it an unexpected table salt.
- **Bleu** A gem-like salt mined from deep underground. Naturally rich in potassium, it has a bluish tint and delivers a zesty, slightly spicy taste. Among the rarest and most prized salts in the world.

- **Timut** (Nepalese Peppercorn). A wild pepper with an astonishing citrusy aroma. Subtly acidic with a tingling effect, it leaves a light numbing sensation on the tongue. A prized pepper among true connoisseurs.
- **Voatsiperifery** A wild black pepper from Madagascar. Lightly spicy with herbal and woody notes. Fresh, persistent, and sharply aromatic.
- **Penja** White pepper from Cameroon, considered one of the world's finest. Earthy and musky, with a bold aroma and wild, structured flavour.
- **Kampot** A fine black pepper with fruity, minty aromas. Delicate yet full-flavoured, it's perfect with beef, lamb, or game. A must-have for pepper lovers.

- **Malabar** Black pepper with sweet, roasted notes. A true culinary reference—wonderful on red meats, fish, vegetables, and even desserts.
- **Dak Lak** A red pepper from Vietnam, with woody and fruity notes. Perfect for enhancing foie gras, roasted poultry, or seafood.
- **Szechuan Green** Fresh and citrusy with notes reminiscent of tea, green Szechuan pepper adds a surprising twist to both sweet and savoury dishes.
- **3 pepper mix** An ideal mix of black, white, and green pepper. Spicy, aromatic, and fresh—perfect for enhancing grilled meats and fish.



## FLEUR DE SEL

- **Yuzu** A delicately scented fleur de sel infused with one of the finest citrus fruits—yuzu. Both sweet and tangy, this unique blend brings brightness and vibrancy, especially to meats and fish.
- **Espelette Pepper** A refined combination of fleur de sel and AOP Espelette pepper. With its fruity, gently roasted notes, Espelette offers a subtle kick without overwhelming heat. Add after cooking to enhance flavour and bring a touch of the Basque Country to your dish.

## OUR SPICE BLENDS



### Gingerbread Mix

Delicate cinnamon-led aromas for effortless homemade gingerbread. Also perfect for adding warmth and depth to meats, vegetables, fish—or even a twist of originality to sorbets, compotes, apple tarts, and more.



### Mulled Wine Blend

For a comforting, traditional mulled wine at home. Infuse in red wine with orange, sugar, and spices... heat gently and enjoy in moderation—or not!

# Oils & Vinegars



To refresh and elevate the classic range of oils and vinegars, Saveurs Modernes has developed an exclusive, festive, and original collection of premium PDO-certified oils and vinegars.

Presented in thick, round glass bottles with wooden stoppers and protected from light in elegant matte black cases, this collection offers one of the most refined and elegant assortments on the market.

## OILS

Sourced from Córdoba, Spain, a region renowned for its award-winning olive oils, our extra virgin oils are cold-pressed to preserve their full flavour and quality.

We use the Arbequina variety, known for its delicate notes of green almond and freshly cut herbs. Its fruity taste and subtle bitterness are the marks of true authenticity and excellence.

## VINEGARS

Driven by our commitment to originality and exclusivity, Saveurs Modernes has developed this unique line of vinegars.

Sourced from the iconic region of Modena, Italy, our vinegars are protected by PDO certifications and are made exclusively from cooked grape must—no additives, just tradition and flavour.



## OUR BALSAMIC VINEGARS...



### BALSAMIC VINEGAR OF MODENA PGI – TRUFFLE FLAVOURED

#### BOTTLE ONLY

Thanks to its unique tasting qualities, this truffle-infused Modena PGI balsamic vinegar, aged in oak barrels, is sure to win over gourmet enthusiasts and fine food lovers.



### WHITE BALSAMIC WITH TRUFFLE BOTTLE ONLY

A white balsamic condiment enhanced with truffle. When two jewels of Italian gastronomy meet, the result is a delight for curious palates and true connoisseurs alike.



### BALSAMIC VINEGAR OF MODENA PGI

#### BOTTLE & SPRAY

Aged in oak barrels and made from the finest grape varieties of Modena, in the Emilia-Romagna region of Italy, this intense and well-balanced balsamic offers bold acidity, persistent tannins, and rich aroma.

With a density of 1.25 (compared to 1.1 for industrial vinegars and 1.3 for vinegars aged over 30 years), it's ideal for carpaccio, raw vegetables, seafood, grilled meats, or as a final touch to finish your dishes.

## OUR CRAFT BEER VINEGARS

These vinegars are made from craft beers through a slow, natural fermentation process. They capture the bold, authentic flavours of artisanal brewing—entirely alcohol-free and suited to every palate.



**IPA :** An intense taste with bold, fruity, and hoppy notes.



**ABBAYE :** Smooth caramel notes with a pleasant fruity touch.



**AMBER :** Malty notes, hints of caramelised liquorice, and a delicate touch of bitterness.

## OUR FRUITY CIDER VINEGARS FROM CORRÈZE...

Produced in oak barrels on the heights of Uzerche in Corrèze since 1920, our cider vinegar is crafted from old apple varieties grown in open-orchard conditions, following local tradition.

Naturally mild, fruity, and tangy, it's blended with exceptional fruit and vegetable purées, harvested at peak ripeness for intense flavour and aroma.

Rich in pulp, these vinegars have a deliciously sweet-and-sour taste that quickly becomes addictive. Whether used for deglazing, seasoning, or as a finishing touch, they're a must-have in any kitchen.



### ...With MEEKER RASPBERRY PULP

With its bold, tangy flavour, this cider vinegar blended with Meeker raspberry pulp is perfect on raw vegetables, foie gras, or even in desserts with berries and red fruits. Cinnamon and ginger pair beautifully with it. A perfect harmony of fruity sweetness and sharp vinegar notes.



### ...With GRANNY SMITH APPLE PULP

The crisp acidity of Granny Smith apple and cider vinegar will elevate everyday dishes with gourmet flair. Ideal for vinaigrettes, warm salads, or as a condiment for foie gras, pork, or scallops.



### ...With PASSION FRUIT PULP

This sweet-and-sour blend of cider vinegar and passion fruit pulp delivers a bright, tropical flavour. Its ease of use and bold profile open up endless possibilities in sweet and savoury recipes.



### ...With LIME PULP

A unique blend of cider vinegar and lime pulp that adds a fresh, tangy, and subtly sweet touch to your dishes.

Perfect for marinades, carpaccio of meat or scallops, for deglazing, or in fruit and vegetable salads.



### ... With ALPHONSO MANGO PULP

With its bright orange-yellow colour and juicy texture, this mango vinegar brings a smooth, exotic flavour to your plate. Great in both cooking and dressings, it pairs beautifully with scallops, white meats, foie gras, duck, and fresh salads with avocado or apricot.



### ... With RED BELL PEPPER PULP

Deep red and rich in flavour, this cider vinegar with sweet and tangy bell pepper pulp is a fantastic seasoning booster.

Use it in sauces, salads, or with extra virgin olive oil—plain or infused with garlic or basil. Also great for stir-fried vegetables and fish marinades like grilled tuna.



### ... With WHITE PEACH & ROSEMARY PULP

This vinegar blends white peach from the Rhône Valley with rosemary, combining fruity sweetness and herbal freshness.

A summery burst of flavour to enjoy year-round. Ideal with goat cheese toast, pan-seared chicken, or a green salad with aged Comté.



### ... With TOMATO & WILD GARLIC PULP

This vinegar combines sun-ripened tomato with the vibrant freshness of wild garlic. It adds a summery twist to everyday dishes—caprese salad, grilled fish, marinades, or roasted vegetables. Delicious with extra virgin olive oil.



## OUR OILS...

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### ...WITH TRUFFLE

An extra virgin olive oil beautifully infused with generous truffle shavings for a striking visual and an unmatched, earthy flavour.



### ...WITH TRUFFLE SPRAY

An extra virgin olive oil beautifully infused with generous truffle shavings for a striking visual and an unmatched, earthy flavour.

### ...Walnut Oil with Truffle SPRAY

A refined blend of walnut oil and the captivating aroma of truffle. A rare and elegant pairing, visually appealing and full of flavour—perfect for enhancing your most sophisticated dishes.

## WHAT'S NEW...

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Discover our new range of delicately infused extra virgin olive oils...



### ...WITH GARLIC

A condiment made with extra virgin olive oil, subtly enhanced by the bold intensity of garlic.



### ...WITH LEMON & THYME

A condiment made with extra virgin olive oil, delicately infused with lemon thyme for a fresh, sunny touch combining elegance and bright flavour.



### ...WITH ROSEMARY

A condiment made with extra virgin olive oil, infused with rosemary for a bold, woody note and rich Mediterranean aromas.

# SAVORY SPREADS

Saveurs Modernes spreads, a cheerful, colourful range, will take you on a journey to the heart of tasty, festive aperitifs. An eclectic range to satisfy the most curious, the most demanding and the most gourmet.

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## 3 Ancient Root Veggies with curry

An exquisite spread combining three heritage vegetables, parsnip, rutabaga, and Jerusalem artichoke, gently enhanced with a touch of curry. A unique blend of exotic and comforting flavours.



## Black Olives with Porcini Mushrooms

An irresistible spread combining the earthy aroma of porcini with the bold Mediterranean flavour of black olives.

Smooth and well-balanced, it's perfect on toast, pasta, or served with meats.



## Green Olives with Sun-Dried Tomatoes

A Mediterranean delight made from green olive purée blended with sun-dried tomatoes.

Bursting with flavour and creamy in texture—ideal for brightening up toast, pasta, seafood, or meats.



## Sweet Potatoes with Curry

A smooth and flavourful spread where sweet potato meets the warm, spiced aroma of curry. A creamy, subtly spiced harmony that invites you on a deliciously exotic journey.



## Green Peas with Mint

A refreshing spread made from tender green peas blended with the fresh taste of mint.

Silky texture and balanced flavours with delicate herbal notes—elegant and light.



## Sun-Dried Tomatoes with Onion Confit

A smooth and flavourful spread where sweet onion confit meets the sunny richness of sun-dried tomatoes. Each bite evokes the warmth of summer. Perfect with toast, crackers, or Mediterranean-style dishes.



## Jerusalem Artichokes with Hazelnuts

A creamy spread that blends the softness of Jerusalem artichokes with the subtle crunch and sweetness of hazelnuts. Delicate and refined, ideal for elegant appetizers.





### Sun-Dried Tomatoes with Wild Garlic

A bold pairing of sun-dried tomato and freshly picked wild garlic. Perfect on toast or as a dip with crisp vegetable sticks for a vibrant bite.



### Sun-Dried Tomatoes with Espelette Pepper

Mild and balanced, lifted by the warmth of Espelette pepper, this spread adds colour and depth to canapés, pizzas, bruschettas, sauces or cheese platters.



### Aubergine & Summer Truffle Caviar

A refined blend of aubergine and summer truffle delivers a soft, lightly tangy flavour with Mediterranean notes perfect for elevating your canapés.



### Sun-Dried Tomatoes with Porcini

Generous sun-dried tomatoes combined with the delicate flavour of porcini mushrooms make for an irresistible topping on pizzas, canapés, or bruschettas.



### Artichoke & Summer Truffle Caviar

A subtle balance between the tanginess of artichoke and the delicate charm of summer truffle. A gourmet pairing ideal for toast, starters, pasta dishes, or risotto.



### Green Olive & Summer Truffle Caviar

A flavourful union of green olives and summer truffle. This rich spread is perfect on toast, pasta, bruschetta, or in warm sauces.



### Sun-Dried Tomatoes with Morel

A beautiful flavour pairing of sun-dried tomato and morel mushroom. Rich and aromatic, perfect for your apéritifs, red meats, or even aged cheeses.



### Wild Garlic

A gourmet pesto made from fresh wild garlic, hand-picked in the forest. Bold and fragrant, it's delicious on toast, pasta, or sautéed with chicken, vegetables, or potatoes.



### Black Olive & Summer Truffle Caviar

A truly Provençal tapenade, elevated by the refined flavour of summer truffle. Perfect for toast, pizza, sauces, or pasta—a true symbol of southern France and its culinary flair.

# Pestos

Pesto is a traditional culinary preparation from Liguria, Italy.

Originally made with basil, pine nuts, and cheese, our range also includes delicious variations with bell peppers, sun-dried tomatoes, black olives, or arugula.

These colourful, artisanal recipes are crafted in Italy using premium ingredients and traditional methods. Perfect as a sauce for pasta, or as a spread on canapés and bruschetta.

## Arugula

Arugula is the perfect choice for those who seek both delicacy and freshness in a single dish. Ideal with pasta, it also pairs wonderfully with pizzas and focaccias.



## Bell Pepper & Chili

Top-quality red peppers give this pesto its vibrant colour and bold, spicy flavour. Perfect as a spread on bruschetta, or as a condiment for starters, pizzas, meat dishes, or fish skewers.



## Sun-Dried Tomato

A unique pesto made with sun-dried tomatoes and Mediterranean spices. Rich and aromatic, it's ideal on toasted bread as an appetizer, or to season pasta, vegetables, or risotto.



## Traditional Genoise Basil

PDO

Fresh, fragrant basil leaves from Genoa meet the authentic flavours of Pecorino and Grana Padano in a true symphony of taste. Handcrafted in the Italian tradition, this pesto is perfect for pasta, soups, vegetables, or to top bruschetta.



## White Truffle

A refined twist on traditional pesto, where cheese is replaced by white truffle for a uniquely aromatic flavour. It enhances pasta dishes, but also soups, white meats, salads, sandwiches, bruschetta—and even pizza for the more daring.



## Black Olive & Basil

PDO

This artisan pesto made with black olives is a true Italian-style tapenade, crafted in the pure Genoese tradition. Add a splash of pasta water before mixing it into al dente pasta. Also delicious on toast, in risotto, or with vegetables.





# Risottos

Discover our risotto mixes with truffle, porcini, and saffron. Made with premium Carnaroli rice and top-quality ingredients, our risottos are full of Italian flavour—generous, characterful, and quick and easy to prepare.

**Served as a main or a side dish, they can be enjoyed as is, with a few shavings of Parmesan, or even topped with a couple of arugula leaves.**



## Truffle Risotto

With its powerful and captivating aroma and perfectly balanced flavours, this recipe is sure to win over all black truffle lovers.

A true culinary gem to keep in your pantry.



## Porcini Risotto

Grand classique de la cuisine régionale lombarde, une recette parfumée et savoureuse cuisinée avec des cèpes de premier choix.



## Saffron Risotto

As it cooks, it turns golden yellow and releases a deep, intense aroma.

The result: a creamy, velvety risotto with irresistible character.



**NEW**

# Chutneys

Let yourself be surprised by our artisanal chutneys, crafted with care to deliver bold and original flavour pairings. Fig, onion, pear, Monbazillac wine, truffle, or tonka bean—each recipe offers a delicate balance of sweetness, acidity, and aromatic complexity.

Perfect alongside cheese, foie gras, meats, pâtés or game, these refined condiments add a touch of elegance to every gourmet moment.



Candied Fig,  
Périgord Walnut &  
Caramelized Onion



Morello Cherry,  
Cinnamon &  
Kampot Pepper



Pineapple,  
Monbazillac &  
Espelette Pepper



Caramelized  
Onion & Espelette  
Pepper



Blueberry, Apple &  
Ginger



Williams Pear &  
Tonka Bean



Williams Pear &  
Tonka Bean



Green Apple,  
Périgord Walnut &  
Cumin



Alfonso Mango,  
Espelette Pepper &  
Shallot



Caramelized  
Onion & Summer  
Truffle



Candied Fig with  
Summer Truffle



Williams Pear with  
Summer Truffle



# Sweet Delights

Indulge in a collection of sweet delights. Each treat invites you to a moment of pleasure, where textures and flavours blend in perfect harmony. Crafted with high-quality ingredients, these little wonders are sure to please every palate.

Whether enjoyed during a relaxing break, offered as a thoughtful gift, or served to finish a meal with elegance, they bring that subtle, refined touch that makes all the difference.



## Candied Fruit Skewers

Colourful and indulgent, these skewers feature mango, strawberry, melon, pear, papaya, pineapple, kiwi, cranberries and more. Candied fruits, ideal as a dessert or sweet treat, are made by replacing the fruit's water with sugar through osmosis—ensuring long preservation without additives. Original, eye-catching, and affordable, they bring colour and sweetness to your counter or gift boxes.



**NEW**  
PACKAGING

## Whole Pink Pralines

Beautiful, generously sized pink pralines, rich in almonds and made following the authentic Lyonnaise tradition. Perfect for a gourmet snack or to elevate your finest pastry creations.



**NEW**  
PACKAGING

## Caramel-Roasted Peanuts

Delicious peanuts, delicately roasted and coated in caramelized sugar. Free from additives and colourings, these classic “chouchou”-style treats are so tasty they’ll delight the whole family.



## Blueberry Shortbread

Delightfully crisp, this biscuit reveals the generous flavour of blueberry with a light tangy twist. A simple yet refined treat, perfect for a sweet and soothing moment.



## Apricot & Violet Shortbread

This shortbread combines the fruity sweetness of apricot with the floral finesse of violet, for a light and elegant tasting experience with delicate aromatic notes.



## Orange & Chocolate Shortbread

A delicate pairing of the bitterness of dark chocolate and the brightness of orange, this shortbread delivers a refined sweet experience with perfectly balanced, bold flavours.

## ALSO IN SAVORY



## Roquefort Savoury Biscuits

Bold and crunchy, these Roquefort biscuits are full of character. Perfect for sharing or enjoying on their own.



## Olive & Thyme Savoury Biscuits

A Mediterranean-inspired blend of olives and thyme in a crisp biscuit, with a subtly balanced and aromatic flavour.



## Pissaladière Savoury Biscuits

Crisp biscuits with Southern flair, inspired by the traditional Mediterranean recipe of the same name.



## Tomato & Hazelnut Savoury Biscuits

Tomato and hazelnut come together in a refined, crunchy biscuit. Ideal for elegant aperitifs.



## BISCUITS FROM ML GOURMANDISE

**NEW**

ML Gourmandise is a family-run artisanal business based in Limousin, founded by a passionate pair of pastry chefs with over 10 years of experience. All of their products are handcrafted in their workshop in Saint-Viance using high-quality ingredients, sourced mainly from local producers.

Discover their range of sweet delights, cookies, crisp biscuits and meringues authentic creations that combine tradition, indulgence, and artisanal expertise.



Coconut  
Meringues



Plain  
Meringues



Dark Chocolate  
Cookies



Dark Chocolate &  
Caramel Cookies



Dark Chocolate &  
Hazelnut Cookies



Almond Crunch  
Biscuits



Hazelnut  
Crunch Biscuits



Walnut Crunch  
Biscuits

## SPREADS

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Whether on toast in the morning, over fresh fruit, as a dessert or a snack... spreads are a must-have.

We offer them in three irresistible flavors: Piedmont hazelnut gianduia, white chocolate, and pistachio cream—perfect for kids and grown-up gourmets alike.



### Gianduia Hazelnut

An exceptional spread made with rich chocolate and Piedmont hazelnuts. Perfect on toast, pancakes, or fresh fruit.



### Pistachio

Indulge in the richness of pistachios with this artisanal spread. Ideal for enhancing desserts, pancakes, or simply enjoyed by the spoonful!

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• SMOOTH AND CREAMY •

RICH FLAVORS •

UNIQUE RECIPES •

Artisanal spread recipes crafted  
with carefully selected premium ingredients,  
meeting the high standards of a master chocolatier.

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### White Chocolate

Discover the unmatched sweetness of white chocolate in our irresistibly smooth spread. Perfect on crepes, macarons, or fresh fruit...



# A FLAVOR-PACKED INNOVATION FOR TRULY ORIGINAL APERITIFS !

Craft your own homemade aperitif using **100% natural** ingredients.

Strawberry & Basil



Pomelo & Hibiscus



Lemon & Mint



Orange & Star Anise



Raspberry & Timut Pepper



Saveurs  
Modernes

**INFUSION PODS**  
FOR WHITE  
OR ROSÉ



# BULK SALES

Cashew Nuts

Pistachios

Almonds

Grilled Corn

19 unique flavors available!

## A TRULY PERSONALIZED SERVICE!

Our nuts are dry-roasted and then coated with a variety of homemade and artisanal spice blends, aromatic herbs, and truffle-based recipes.

They are highly appreciated by both individual customers and distributors

Let them taste—and they'll be sold!



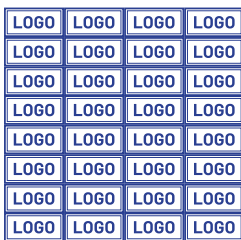
### Bulk delivery

4.5 kg buckets with  
10-month shelf life



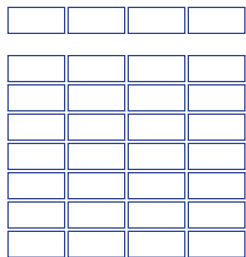
### 30 kraft pouches

zip pouches (approx.  
150g each)



### Front labels

with your logo and  
product name



### Back labels

with ingredients, best-  
before date, and net weight  
(to be completed by you)

