



Baptiste

Stéphane

Émeline

Paméla

Tess

Christelle

Lise

OUR STORY

Maison Marc Peyrey is a family business specialized in semi dried products, located in the South West of France.

Originally a farmer, the founder Marc Peyrey used his knowledges to create a new and unique process to dry fresh fruits.

After his retirement, Baptiste took over the company to perpetuate this savoir-faire.

The team is working hardly and meticulously to satisfy all the palets.

This savoir-faire preserves all the flavors and pulp of the fruits harvested in high season.



Marc Peyrey/ founder

This method is based on two important notions :

First, knowing the products. We have created stricts criterias to select the products.

Secondly, mastering the drying method. We decided to adapt a technique used on Ente Plums (variety of plums from southeastern France) to make sure to get the best flavors and texture even with really delicate fruits.



Our essential:
Tomato Petals are
semi dried in a
traditional oven and
flavored.

TOMATO PETALS

SEMI DRIED AND CONFIT

SEMI DRIED

CONFIT



Marco
Basil
Oregano
Ref 001
200 g net
(0,44 lbs/7,05 oz.)



Provencale
Thyme
Rosemary
Ref 002
200 g net
(0,44 lbs/7,05 oz.)



Persillade
Parsley
Garlic
Ref 060
200 g net
(0,44 lbs/7,05 oz.)



Plain
Ref 003
150 g net
(0,33lbs/5,29 oz.)



Wild garlic
Ref 004
200 g net
(0,44 lbs/7,05 oz.)



Ref 037
90 g net
(0,2 lbs/3,17 oz.)



Ref 038
90 g net
(0,2 lbs/3,17 oz.)



Ref 039
90 g net
(0,2 lbs/3,17 oz.)



Ref 040
90 g net
(0,2 lbs/3,17 oz.)



Ref 041
90 g net
(0,2 lbs/3,17 oz.)



The new recipe in our range combines the strength of Périgord pepper and the smoky character of red pepper with our dried tomato.

NEW !

TOMATO PETALS SEMI DRIED - PIMENTINE



Pimentine
Périgord Piment
Red Pepper

Ref 063
180 g net
(0,39 lbs/6,35 oz.)

TOMATINES

Mousseline of semi dried and confit Petals

Purée of our petals, our tomatines can be used as a spread, dip, condiment or culinary ingredient for your recipes.

Our Tomatines are declined in 11 different flavors to match all your different preparations and ideas.



Marco (basil, oregano)

Ref 005

(0,26 lbs/4,23 oz.) 120 g net



Aubergine

Ref 013

120 g net

(0,26 lbs/4,23 oz.)



Espelette Chili

Ref 016

120 g net

(0,26 lbs/4,23 oz.)



Pumpkin

Ref 009

120 g net

(0,26 lbs/4,23 oz.)



Pepper

Ref 014

120 g net

(0,26 lbs/4,23 oz.)



Lemon thyme

Ref 015

120 g net

(0,26 lbs/4,23 oz.)



Parsley & Garlic

Ref 010

120 g net

(0,26 lbs/4,23 oz.)



Olive

Ref 017

120 g net

(0,26 lbs/4,23 oz.)



Wild garlic

Ref 006

120 g net

(0,26 lbs/4,23 oz.)



Artichoke

Ref 011

120 g net

(0,26 lbs/4,23 oz.)

NEW !



Mustard & Honey from Périgord

Ref 012

120 g net

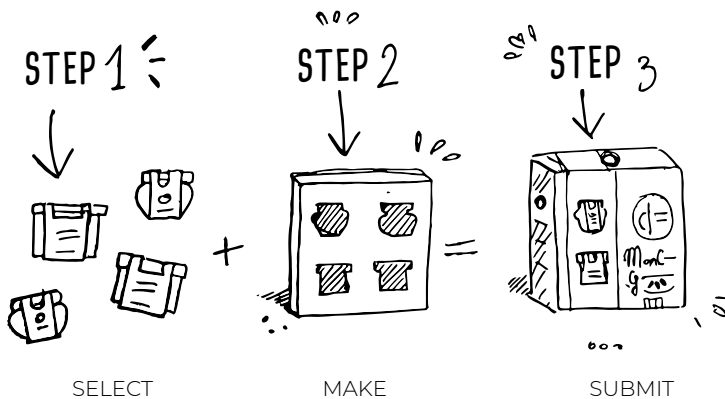
(0,26 lbs/4,23 oz.)



GIFT BOX TO CUSTOMIZE

This box can contain 2 Tomatines (products p.5) and 2 verrines of our Petals (products p.4).

Ideal for tasty and personalized gifts for any occasions: Birthday, Christmas, Thank you gifts, Thoughtful gifts and more.



Kids favorite and
summer essential!

*colorant-free
preservative-free*

SAUCES VINEGARS PICKLES

*Tasty and original products to
flavor your meals!*

KETCH'UP
Ref 018
270 g net
(0,60 lbs/9,52 oz.)





Marmandine® | Tomato Sauce
Ref 020
180 g net
(0,40 lbs/6,34 oz.)



Tomato vinegar, Ref 022, 25 cl net



Prunes d'Ente Vinegar, Ref 023, 25 cl net

Cherries Vinegar, Ref 024, 25 cl net



Marmandine® | Red Pepper and Espelette Chili
Ref 021
180 g net
(0,40 lbs/6,34 oz.)



Pickles of Petals
Ref 019
120 g net
(0,26 lbs/4,23 oz.)

FRUITS SEMI DRIED

Fruits are selected from traditional groves in the best french terroirs and then processed by our unique savoir-faire. Our semi-cooked fruits are juicy, soft and keeps all their flavors.



Violet Figs

Ref 030
250 g net



Red Cherries

Ref 029
300 g net



Grapes Pèpites

Ref 033
250 g net



Mirabelles Plums

Ref 027
300 g net



Grapes Regal

Ref 034
300 g net



**Semi cooked Ente
Plums Cream**

Ref 052
180 g net



**Semi Cooked Figs
Cream**

Ref 051
180 g net



**Semi Cooked
Mirabelles Plums
Cream**

Ref 058
180 g net

Weight conversion :

180 g = 0,39 lbs = 6,35 oz.

250 g = 0,55 lbs = 8,82 oz.

300 g = 0,66 lbs = 10,58 oz.

500 g = 1,10 lbs = 17,64 oz.



Ente Plums

Ref 031, 300 g net

Ref 028, 500 g net

SOFT FRUITS

A rehydration process allows us to add value to apricots.



Apricots

Ref 032

300 g net

Weight conversion :

100 g = 0,22 lbs = 3,52 oz.

120 g = 0,26 lbs = 4,23 oz.

300 g = 0,66 lbs = 10,58 oz.



100 % PRUNES



PRUNES
D'ENTE MI-CUITES
DU LOT-ET-GARONNE

120 g | SANS SUCRE AJOUTÉ
SANS COLORANT
SANS CONSERVATEUR

À consommer de préférence avant le : voir sur le sachet.

VALEURS NUTRITIONNELLES (POUR 100 g):
Energie 771 kJ / 182 kcal, matières grasses 0,7 g dont acides gras saturés <0,1 g, glucides 39,6 g dont sucres 23,5 g, protéines 1,3 g et sel <0,05 g



S.A.S. **MARC PEYREY**
463 RTE DE BERGERAC, 24140 MAURENS

WWW.MARC-PEYREY.COM



100 % RAISINS



RAISINS
MI-CUITES
DU MOUSSELAN

120 g | SANS SUCRE AJOUTÉ
SANS COLORANT
SANS CONSERVATEUR



À consommer de préférence avant le : voir sur le sachet.

VALEURS NUTRITIONNELLES (POUR 100 g):
Energie 771 kJ / 182 kcal, matières grasses 0,7 g dont acides gras saturés <0,1 g, glucides 39,6 g dont sucres 23,5 g, protéines 1,3 g et sel <0,05 g

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NEW !

FRUITY SNACKS

Sachets from 100 g to 120 g.

Ideal to start the range or get a snacking version of our produit.



Ente Plums

Ref 081

120 g net



Violet Figs

Ref 0301

100 g net



Grapes Regal

Ref 0342

120 g net



Apricots

Ref 0322

120 g net



Grapes

Ref 0341

100 g net

OUR PROFESSIONAL PARTNERS

We count among our customers many grocers, chefs, cheesemakers, butchers, pastry chefs, bakers, ... in France and around the world, whom we consider to be our partners.



« We have been neighbors for several years, but the love for beautiful products brought us together during the first lockdown. They made me rediscover the flavor of tomatoes : the acidity, the heat of the sun and the freshness of the flesh. I really appreciate Isabelle and Marc Peyrey, their passion defines their products : simplicity and perfection... »

Cyril Bosviel, Chef de Cuisine, Institut Restaurant, Institut Paul Bocuse



« Exceptional savoir-faire brings by the unique obsession of the fruit's taste and driven by a social skills where the human is their daily life... »

Didier Bossu,
Les Folies Fermières

OUR DISTINCTIONS



**COUPS
DE
CŒUR**



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WWW.MARC-PEYREY.COM
contact@marc-peyrey.com