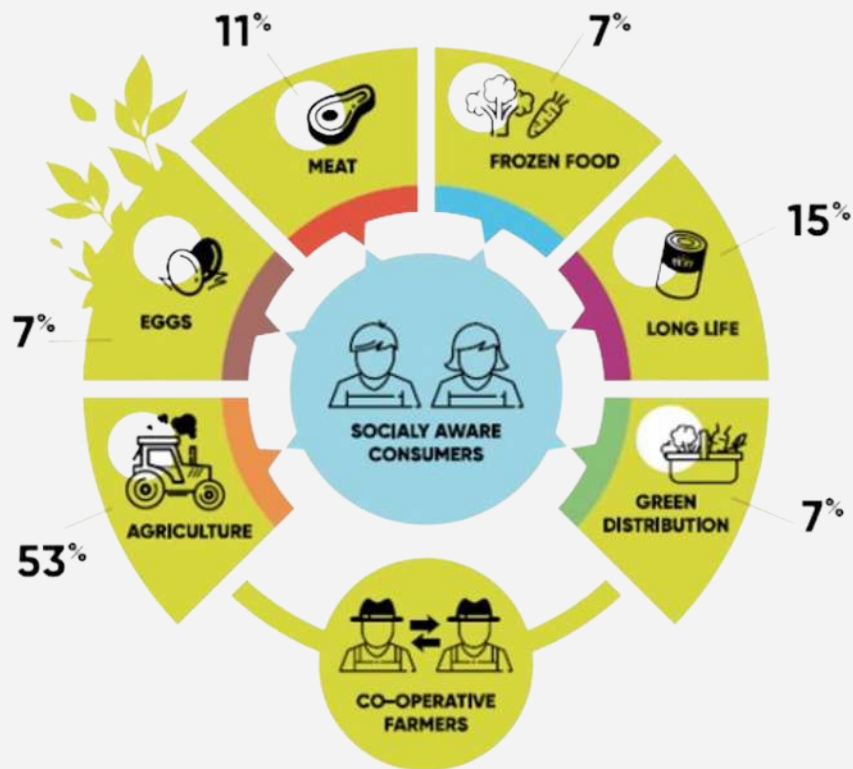




FOOD SERVICE RANGE

2024

EUREDEN group : a cooperative that belongs to its farmers



STRONG REGIONAL ROOTS

3rd

LARGEST MULTI-PURPOSE
CO-OPERATIVE AGRI-FOOD
GROUP IN FRANCE



MORE THAN
9 000
EMPLOYEES



MORE THAN
20 000
CO-OP MEMBERS



MORE THAN
300
SHOPS



MORE THAN
60
INDUSTRIALS SITES



€3.1
BILLION IN TURNOVER

1/4

OF OUR
AGRI-FOOD
PRODUCTS
EXPORTED
ABROAD

OUR HISTORY

1968

Merger of the 5 founding vegetable cooperatives from French Northwest Region of Britany into CECAB group

1984

Business expansion to meat and eggs productions.

2010

Become 2nd frozen vegetable producer with Belgian group Pinguin Lutosa in Europe.

2015

CECAB renamed as d'aucy group. Open Hong Kong branch and enters Asian market.

1965

d'aucy brand is created; grouping of 2 cooperatives.

1976

CECAB acquires the d'aucy brand and starts marketing canned vegetables.

1998

International expansion with acquisition of other European brands.

2020

Eurenden group : Merger of two cooperatives agri-food groups: Triskalia and d'aucy Group



We constantly support our partners worldwide through strong marketing support on every new market implementation.

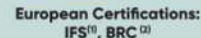
A BRAND
ALREADY DISTRIBUTED
IN MORE THAN
50 COUNTRIES

 **3 PRODUCT FAMILIES**
CANNED,
FROZEN VEGETABLES
AND READY MEALS

Our strength



Cooperative agri-food group:
control the entire
production from the field
to the consumers' plate.



IFS Food[®]: CM, Maingourd, CGC Hu,
Horticola, Depenne, Ravalec, UFM, Peny.



OUR TECHNOLOGY



Natural process

1

Preparation

Once received, all vegetables are washed, graded and cut. Then, they are blanched to preserve its best properties.

4

Preparation & Packing

Thanks to our accurate technology, the right amount of each vegetable is packed. Then, they remain stored at -18°C until delivery.



2

Individually quick freezing

Vegetables are frozen at -40°C until reaching -18°C at the heart of each piece.



3

Storage in bulk

Our frozen vegetables are stored until packing in large containers at -18°C within climate-controlled facilities.



5

Safe & Convenient

The result is a natural product that preserves all the nutrients and remains available to be cooked within 2 years from processing date.



Why choose our steam-cooked vegetables?



Time saving:

Packed, prewashed, precut and steam-cooked, only needs to be defrosted, heated or prepared according to your needs.



Money saving:

No water release, 1 Kg steam-cooked frozen vegetables = 1Kg in your plate, no more food waste as it is easily portionable.



Most nutritional value:

Retained from immediate freezing after harvest.



Great colours and textures:

The closest to European fresh vegetables.



Long shelf life:

2 years.



Consistent quality:

With all year long supply.





SUMMARY

Unseasoned range

- Single vegetables
- Vegetables purees
- Vegetables mixed
- Vegetables stir fries

Cooked range

- Prepared vegetables
- Vegetables for tarts

Health care range

- international cuisine

Organic range



SINGLE VEGETABLES



SINGLE VEGETABLES



Extra fine or very fine green beans

 2,5 kg



Extra fine or fine yellow beans

 2,5 kg



Extra fine or very fine garden peas

 2,5 kg



Chopper runner beans

 2,5 kg



Spinach leaves in 50g portions

 2,5 kg



Fine green flageolet beans

 2,5 kg



Carrot sticks

 2,5 kg



Carrot slices

 2,5 kg



Swiss chard in 50 portions

 2,5 kg



Courgette slices

 2,5 kg



SINGLE VEGETABLES



Brussels sprouts



2,5 kg



Romanesco



2,5 kg



Green cabbage in 30 g portions



2,5 kg



Broccoli



2,5 kg



Cauliflowers florets



2,5 kg



d'aucy
MARQUE D'AGRICULTEURS

VEGETABLE PUREE



VEGETABLE PUREES



Cooked carrot purée
2,5 kg



Cooked green beans purée
2,5 kg



Cooked winter squash purée
2,5 kg



Cooked pea purée
2,5 kg



Cooked cauliflower purée
2,5 kg



Cooked broccoli purée
2,5 kg



Cooked courgette purée
2,5 kg



Cooked purée of 3 vegetables
2,5 kg



Cooked celery purée
2,5 kg



Cooked spinach purée
2,5 kg



d'aucy
MARQUE D'AGRICULTEURS

VEGETABLES MIXED



VEGETABLES MIXED



Trio vegetables and broccoli with
romanesco



2,5 kg



Trio of vegetables with yellow carrots



2,5 kg



Vegetable sticks with yellow carrots



2,5 kg



Trio vegetables with broccoli



2,5 kg



Vegetables julienne



2,5 kg



Diced vegetables



2,5 kg



VEGETABLES MIXED



Diced summer vegetables
2,5 kg

Vegetable sticks with broccoli
2,5 kg



Mix of red and green peppers
2,5 kg

Vegetable sticks with runner beans
2,5 kg



Mix of grilled vegetables
2,5 kg

Mixed vegetables
2,5 kg



d'aucy
MARQUE D'AGRICULTEURS

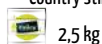
VEGETABLES STIR FRIES



VEGETABLES STIR FRIES



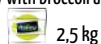
Country stir fry



2,5 kg



Stir fry with broccoli and mushrooms



2,5 kg



Southern stir fry



2,5 kg



Village stir fry



2,5 kg



Breton stir fry



2,5 kg



Asian stir fry



2,5 kg





COOKED RANGE



d'aucy
MARQUE D'AGRICULTEURS

PREPARED VEGETABLES



PREPARED VEGETABLES



Pearl barley, coral lentils and cooked vegetables



2,5 kg



Cooked bulgur and vegetables



2,5 kg



Cooked quinoa and vegetables



2,5 kg



Cooked ratatouille with olive oil



2,5 kg



Parsnip and potato purée



2,5 kg



Cooked artichoke purée



2,5 kg



d'aucy
MARQUE D'AGRICULTEURS

VEGETABLES FOR TARTS



VEGETABLES STIR FRIES AND FOR TARTS



Stir-fried potatoes and vegetables



2,5 kg



4 seasons stir fry



2,5 kg



Gourmet stir fry chestnuts



2,5 kg



Vegetables for tarts Summer recipe



2,5 kg



d'aucy
MARQUE D'AGRICULTEURS

INTERNATIONAL CUISINE



INTERNATIONAL CUISINE



Chinese noodles with vegetables
and soy sauce
2,5 kg



Tex Mex stir fry with jalapeños
2,5 kg



Couscous with mixed vegetables
2,5 kg



Vegetable tajine with apricots
2,5 kg



Indian stir fry with curry
2,5 kg



Penne with grilled vegetables
2,5 kg



INTERNATIONAL CUISINE



Very fine cut yellow beans



2,5 kg



Small cauliflower florets



2,5 kg



Very fine cut green beans



2,5 kg



Carrot slices



2,5 kg





ORGANIC RANGE



ORGANIC RANGE



Green beans



2,5 kg



Country-style stir fry



2,5 kg



Vegetables julienne



2,5 kg

Courgettes slices



2,5 kg



Broccoli



2,5 kg



Carrots slices



2,5 kg



d'aucy
MARQUE D'AGRICULTEURS

ORGANIC RANGE

Cauliflowers florets



2,5 kg

Cooked ratatouille with olive oil



2,5 kg



Broccoli purée



2,5 kg



Red kuri squash purée



2,5 kg



Green vegetables purée



2,5 kg



Carrot purée



2,5 kg



ORGANIC RANGE

Spinach



2,5 kg



Trio of green vegetables stir



fry

2,5 kg



duo of butternut squash and carrots



2,5 kg



Trio of vegetables with broccoli



2,5 kg



Yellow beans



2,5 kg



Green peas



2,5 kg

