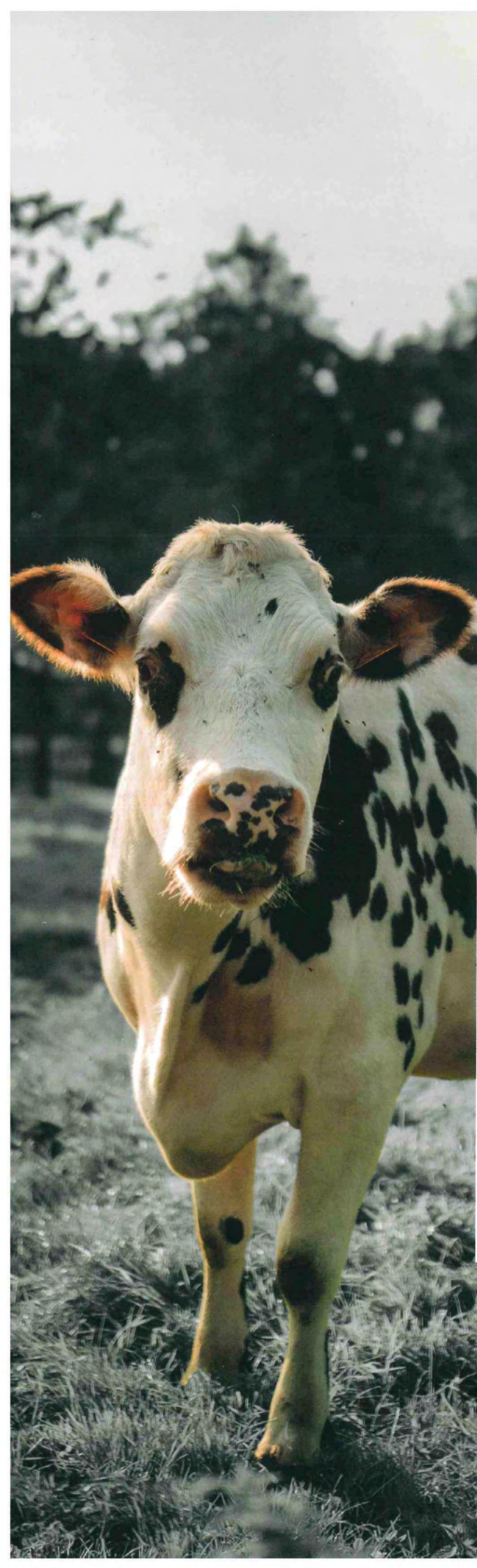




YOUR DAIRY PRODUCTS SPECIALIST

SINCE 1946



YOUR DAIRY PRODUCTS SPECIALIST SINCE 1946

1946 marks the start of the family adventure when Rénée and Roland Flecharde, a young married couple, decided to start a business with Butter, Eggs and Poultry. After a few decades of constant development, the Flecharde company, still family owned and independent, is currently one of the leading European players in the transformation of milk fat.



OUR RANGE OF PRODUCTS

In response to the diversity of consumption patterns, as well as our customer's requirements and operating procedures, we have progressively developed a comprehensive range of products for the milk fat markets.

Table butters

Butter for pastry

Concentrated butters

A.M.F./Butteroil/Butterghee

UHT Milk and Cream

Cream Cheese

And a complete range of analogue products

(Blend, Combi white, Etc.)

Our business activity expands to all five continents, reaching different populations of consumers and users : supermarkets, artisans, chefs, food production industry.

FLECHARD CURRENT STATUS

An annual production of more than

50,000 tons

of dairy products

A production facility of

20,000 m²

Products sold in more than

80 countries

across the world.

The company's MISSION is to offer its customers the highest quality products on the market, whilst guaranteeing the utmost in food safety.

QUALITY, INNOVATION and SERVICE have always been the key words of the company.

QUALITY : our priority is to deliver products of constant quality with the best guarantee of food safety. Our in-house laboratory carries analysis during all the production chain. We invest constantly to update our production facility and process, to meet strictest certification requirements. This always keeping in mind the optimisation of our environmental impact.

INNOVATION : our R&D team, fully equipped with a pilot plant, is constantly working on the optimisation of existing processes and developing new products. We are already anticipating your future needs.

SERVICE : Production, sales, logistics, custom..., all departments are located on our single site which allow our staff to offer you the best responsiveness and customer service.



DEPUIS 1946



BUTTER & CREAM
PROFESSIONAL
RANGE

A complete range of premium butters for
the most demanding Pastry Chefs.

Butter for Pastry-making is at the heart of our business.

For over 75 years, we have developed a full range of butters and become a favoured partner to the bakery and confectionery industries. We are the leader in our local market and have worldwide distribution.

BUTTERS 82 % FAT

In order to respond to the wide variety of uses, we offer several ranges of 82 % butters with very specific technical properties. Texture, melting point, colour and raw materials are specifically adapted for each application.

FLÉCHARD SÉLECTION

BEURRE SEC FABRIQUÉ EN NORMANDIE (DRY BUTTER)

All layered pastry applications (puff pastry, croissant, Danish pastry).

Benefits:

- Delicate taste, typical of traditional butter, made with a selection of the finest raw materials;
- This butter is plastic in texture and remains firm throughout processing, yielding a uniform, puffy, flaky pastry.

| Packaging: 2kg sheet



BEURRE DE LAITERIE (DAIRY BUTTER)

Traditional dairy butter for all types of usage

- Good fine and homogeneous texture.

| Packaging: 10kg / 25kg box



FLÉCHARD PROFESSIONNEL

GRAND TOURAGE

All layered pastry applications (puff pastry, croissant, Danish pastry).

Benefits:

- Excellent flattening plasticity;
- Perfect regularity throughout the year;
- Due to the high melting point, it is easy to use even in a warm environment.

| Packaging: 1kg / 2kg sheet



BEURRE DE LAITERIE

Leavened pastry, brioches, « 4/4 »s, shortbread pastry, butter cream, ...

Benefits:

- Traditional dairy butter for all types of usage;
- Soft and smooth texture for easy mixing into dough;
- Good fermentation tolerance.

| Packaging: 1kg block



CONCENTRATED BUTTERS 99.8% FAT

Our concentrated butters are made exclusively **from selected cream or butter**. They are obtained through a physical separation process during which the water and dry matter are extracted.

Due to its concentration, this specialist product retains all the flavour of butter and provides the user with many technical benefits (in its malleability, stability, elasticity, ease of incorporation, conservation etc.).

SPECIAL CROISSANT AND « MILLEFEUILLE »

All kinds of puff pastry.

Many benefits depending on the usage:

- Very good flattening plasticity;
- Gives good rise during baking;
- Perfectly suited for use in a warm environment.

| Packaging: 1kg sheet



CONCENTRATED BAKING BUTTER / ANHYDROUS MILK FAT / LIQUID CLARIFIED BUTTER

Leavened pastry, brioches, « 4/4 »s, shortbread pastry, butter cream, buns...

Many benefits depending on the usage:

- Easy mixing into dough;
- Good fermentation tolerance;
- Doubles in volume when creaming.

| Packaging: 1kg sheet

Depending on your usage, we can offer you a specific product by modifying the following parameters : with or without carotene / fractionated or unfractionated / aerated or texturized.

| Packaging: 2kg tin, 15kg tin, 20kg tin, 25kg carton



CREAM & CREAM CHEESE

Our plant is located in Normandy, an area well known for the quality of its milk production. For our Flecharde Cream and Cream Cheese, we favor the use of the milk from our affiliated dairy farmers to guarantee the finest taste and properties.

UHT WHIPPING CREAM 35,1% FAT

Benefits:

- Excellent whipping overrun;
- Good hold, doesn't collapse;
- Fresh and natural cream flavour.

| Packaging : 1 litre



CREAM CHEESE

Benefits:

- Soft and creamy texture ideal for your cheesecakes & other applications.

| Packaging: 2kg block



ANALOGUE CREAM CHEESE

Our Analogue Cream Cheese has been specially formulated to help our customers reduce the cost of raw materials.

Offering the same functionality, our product is an excellent alternative to traditional Cream Cheese.

ANALOGUE CREAM CHEESE

Applications: **Cheesecakes, bagels, sauces, creams, ...**
or as a base ingredient for many savoury and sweet recipes.

Made with fresh skimmed milk and vegetable fats, our Analogue Cream Cheese brings a smooth, creamy and fresh taste.

The resulting finished products are undistinguishable from the traditional recipe.

| Packaging: 2kg pack



PASTRY BLENDS "BUTLER SELECTION"

Our extensive experience in the processing of milkfat products has enabled us to develop specialist "Blend" type products, specifically adapted for baking and confectionery use.

Our blends are made from carefully selected butter and vegetable fats. With a taste very close to traditional butter and a competitive price, we guarantee our customers an excellent compromise between butter and margarine.

For quality and health reasons, we only use non-hydrogenated vegetable fats.

BUTLER SELECTION

Leavened pastry, brioches, « 4/4 »s, shortbread pastry, butter cream, muffins.

Benefits:

- Soft and smooth texture for easy mixing into dough;
- Competitively priced.

| Packaging: 1kg block / 10kg block



FLECHARD SAS – Laiterie du Pont Morin

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DEPUIS 1946



COW BUTTERGHEE,
SHEEP & GOAT GHEE,
AMF, BUTTEROIL

Quality and Know-How.

Flecharde was the 1st French Industrial company
to engage in the manufacturing of Butterghee
in the late 1950s.



COW BUTTERGHEE, SHEEP & GOAT GHEE, AMF, BUTTEROIL

Our extensive expertise in the concentration of milk fat allows us to develop specific products, such as cow butterghee, sheep butterghee as well as other anhydrous milk fats with different tastes, textures, colours or melting point.

To meet all the needs of our international customers, we have developed a range of recipes, but we can also tailor products (on demand) to match your specific requirements.

BUTTERGHEE

Our Butterghee "La Vache de Paris" is made with rigorously selected raw materials.

Appreciated for its gustative qualities, this product is suitable both for cooking and pastry-making.

It is available in different packaging adapted to your processes (industrial or domestic). The taste of this product makes it a favourite for our consumers in Asia and the Middle East.

| Tins : 400g, 1lb, 800g, 2lbs, 1,6kg, 2kg, 4lbs, 15kg, 20kg

| 200kg drums

| 880kg jumbotainer



SHEEP AND GOAT BUTTERGHEE

Our Sheep and Goat Butterghee "Two Sheeps" is one of our specialties for many years.

This product is exclusively made with sheep and goat milkfat, giving it a strong taste which is highly appreciated by our consumers.

| Tins : 1lb, 2lbs, 2kg or 15kg

| 200kg drums

| 880kg containers



A.M.F / CONCENTRATED BUTTER

The raw materials used in the manufacturing of AMF are meticulously selected according to chemical and organoleptic criteria.

It has a wide range of uses, from diverse food, biscuit and pastry preparations to the reconstitution of products such as milk, cream or butter.

| Tins : 15kg, 16kg, or 20kg

| Cartons : 10kg, 20kg

| 200kg drums

| 880kg jumbotainer



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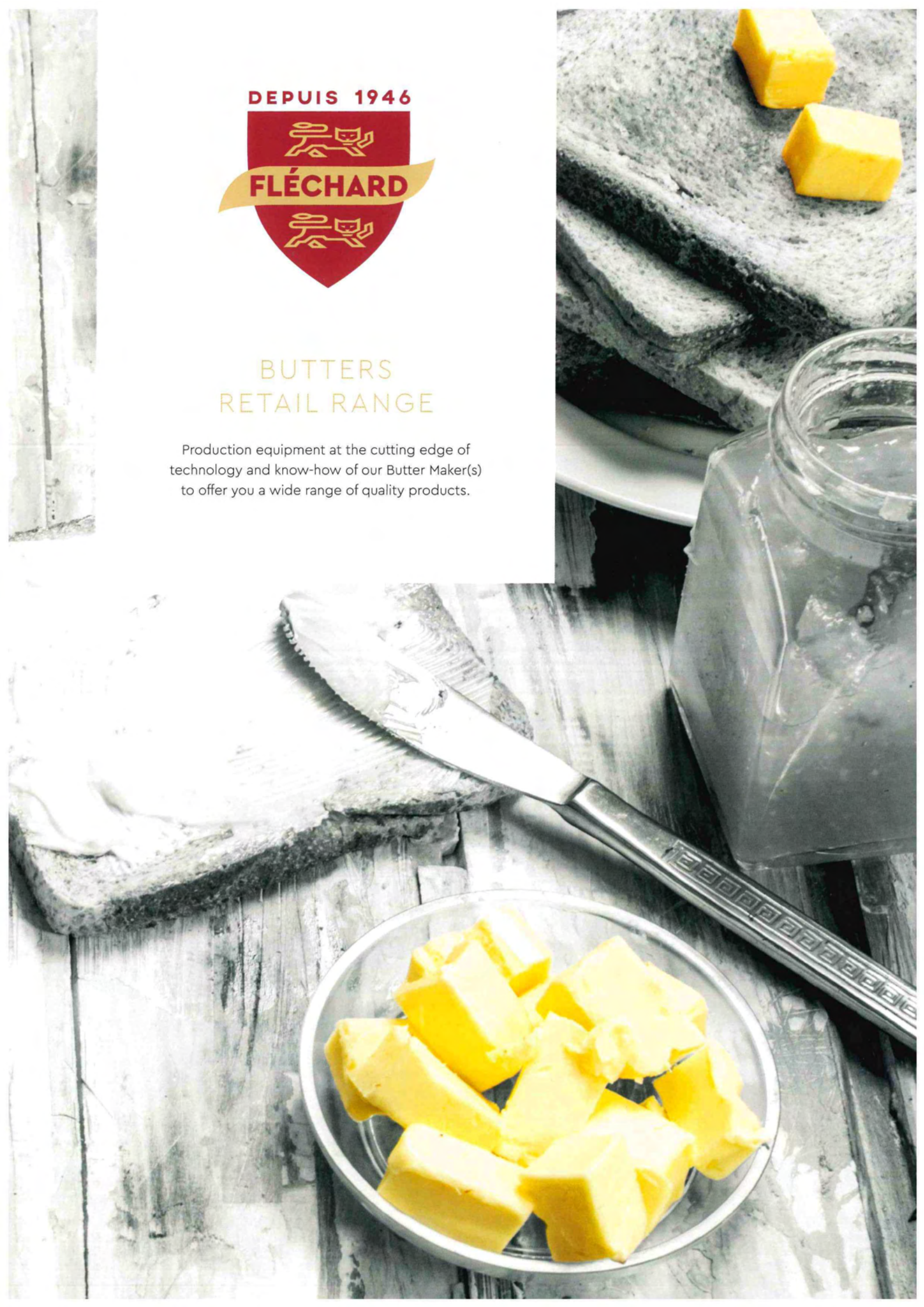
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BUTTERS RETAIL RANGE

Production equipment at the cutting edge of technology and know-how of our Butter Maker(s) to offer you a wide range of quality products.



BUTTERS RETAIL RANGE

TABLE BUTTERS

Butter producer since 1946, the quality of our products is recognized both on our local and export markets. In order to satisfy all our national and international customers, we have formulated a range of products and packaging to suit different markets.

Wherever you are located, whatever your business activity (hyper/supermarkets, non domestic catering, etc.), we can offer the right product that fits your expectations and requirements.



FLÉCHARD

| 200g portions | 100g fingers | 10g plastic dish
| 10g micro portion



PETIT | 200g portions
NORMAND | Unsalted & Salted butter



GILLOT

| 250g tolls
| Unsalted & Salted butter with salt crystals

LET'S COMBINE OUR STRENGTH.

You have a strong local brand and a good distribution network, we can tailor-make the right product for you : natural butter, spreadable butter, low fat butter, blends...



BLENDS

Fléchard produces a variety of "Dairy Blends" for traditional consumption.

Our blends are made exclusively from carefully selected butters and vegetable fats. **This product is an outstanding compromise between butter and margarine.** The taste is very similar to traditional butter at a competitive price.



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DEPUIS 1946



CHEESE SPECIALTIES

Made exclusively from milk collected from our affiliated farmers.



CHEESE AND SPECIALTIES

Based in Normandy, a region renowned for its rich dairy production, Flechard is able to benefit from **a first-class raw material in the production of its fresh and analogue cheeses.**

With our expertise and state-of-the-art equipment, this raw material enables us to deliver products of the highest quality to our customers. These final products can be used in a multitude of applications depending on the specific market. They can enhance your salads, be used as a spread or ingredient in your favorite recipes or cooked dishes, as well as in pastries such as cheesecakes.

COMBI WHITE VACHE DE PARIS

This product is made with fresh skimmed milk and vegetable fat.

It is obtained by concentrating milk through an ultra-filtration process. Being white in color and creamy in texture, it has a salty and acidulated taste.

| Tetra brick 200 g / 500 g



COMBI WHITE DELAKTIS

Using the same ultra-filtration process, it is also made with fresh skimmed milk and vegetable fat.

This product contains a selected flavouring to enhance the lactic dairy taste.

| Tetra brick 200 g / 500 g



CREAM CHEESE

The best cheese ingredient for bakers.

With its soft and creamy texture, it will deliver authentic dairy flavors to your preparation, whether they be hot or cold, savory or sweet.

| 2 kg block



ANALOGUE CREAM CHEESE

Our Analogue Cream Cheese has been specially formulated to help our customers reduce the cost of raw materials.

The milkfat has been replaced by a blend of selected vegetable fats. Offering the same functionality, our product is an excellent alternative to traditional cream cheese.

| 2 kg block



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