



All our oils
are in nature.



HUILERIE CAUVIN THE COMPANY

A FAMILY HISTORY

The CAUVIN oil mill, created in 1951, originally a small family mill, has been perpetuating and developing its know-how for five generations. Thanks to the determination of the families who have made the history of the brand, the company has developed to become today a key player in the market of edible and cosmetic oils, both conventional and organic.

From its production site in Nîmes, located in the South of France, the brand is distributed throughout France and internationally.

1939

Sauveur Chauvet

Opening of the mill

1956

End of production

due to devastation of all olive trees after Great Frost of 1956 and beginning of packing and trading.

1996

Introduction of the brand in supermarkets

2017

Construction of a new 15,000m² state of the art factory

1951

Gilbert Cauvin

The founder's son-in-law continues production and creates Huilerie Cauvin

1982

G rard Cauvin

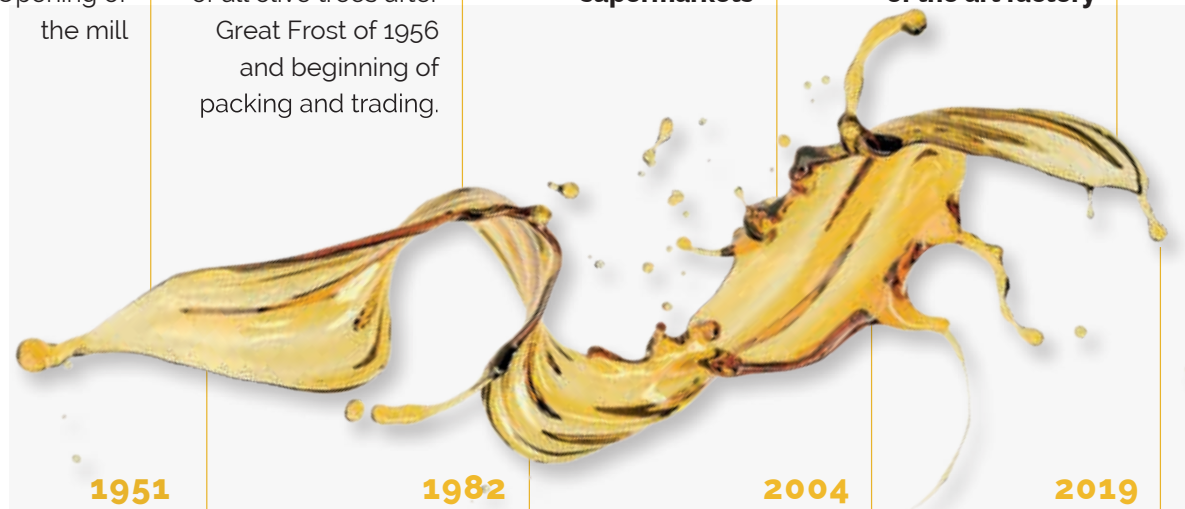
(3rd generation) takes the reins of the company

2004

Serge Filhol takes over management of the company and breathes new life into it. Cauvin becomes a national brand

2019

The adventure continues with Serge Filhol's children





OUR CUSTOMERS

Historical partner of the **food industry** and **restaurant owners**, Cauvin has established itself in a few years as a major player in the **French retail sector**. Thanks to its expertise in sourcing, oil mill has also been able to develop an activity with non-food manufacturers such as **cosmetics**. Distributed throughout the country, the brand has also built up an international reputation.



Food industry

- French Retail sales represent early 60% of turnover
- Food Service
- Agri-food industries
- Export to Europe, Canada, China and soon...



Non-Food Industry

- Beauty & Cosmetic Industry
- Soap factories
- Industrials (e.g. pet-food).

RESPONSIBLE COMPANY

CAUVIN committed to well being of all its stakeholders and respects employees, suppliers, customers and consumers.

The implementation of a **Corporate Social Responsibility** policy has enabled CAUVIN to obtain the **PME+ Entrepreneur certification** which ensures that :

- Quality is at the heart of the company's development
- Training, respect and listening to the staff are ensured
- The ethics of suppliers is constantly checked



As the first company to be certified in its speciality in 2016, Huilerie Cauvin has thus enhanced its eco-responsible entrepreneurial approach.

PROCESS

INDUSTRIAL PERFORMANCE

Equipped with a new plant built in 2017, the CAUVIN oil mill combines modernity, efficiency, flexibility and safety.

- A storage capacity of more than **1,000 tons of raw** oil in heat-protected tanks to preserve the physicochemical and organoleptic characteristics of the products.
- A crushing **workshop enabling the production in house** crushed organic oils,

- A packaging potential of **15,000 litres/hour on automated lines.**
- State of the art camera inspection system for filling level of the bottles, the foil shrink of the caps and correct positioning of the labels.
- Laser engraving of the "sell by date" and batch numbers on bottles for perfect legibility and durability.

Cauvin, a reliable and professional partner.



QUALITY AND ETHICS

Quality at the heart of our concerns

The Cauvin oil mill has built its quality system according to **IFS Food** (International Feature Standard) regulation, which guarantee control of the entire process, from raw materials to finished products. It is regularly audited for renewal of its certificates.

This commitment is reflected in the selection of suppliers, rigorous control of products at all stages and adapted technical and human resources:

- The Cauvin oil mill has an integrated laboratory equipped with the best **physico-chemical analysis** tools enabling to control internally: the peroxide rate, oleic acidity but also the fatty acid composition by chromatography.
- An expert team of 10 people carry out **organoleptic tastings** every day of daily produced products and to check if supplied oils are conform our specifications.
- For olive oil, **two IOC* certificates** are required for any validation of a batch, at selection and reception.
- **An analysis plan** carried out by accredited laboratories completes the system, particularly for analysing the risks of contaminants: pesticides, heavy metals, mycotoxins, phthalates, mosh and moah...
- **Traceability** is ensured for all production from the producer to the final consumer.

***The IOC** : olive oils are subject to a specific regulatory framework governed by the International Olive Oil Council (IOC), a commission of experts in charge in particular of publishing commercial standards.

An IOC batch analyses report, issued by an accredited laboratory, is the only guarantee of conformity **VIERGE EXTRA** of an olive oil, both on a physico-chemical and organoleptic level.



Cauvin is certified IFS but also ORGANIC (45% of turnover), COSMOS ORGANIC (cosmetics), FCA (animal feed). Some of the Cauvin oils are approved by the Gault et Millau gastronomic guide.





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