

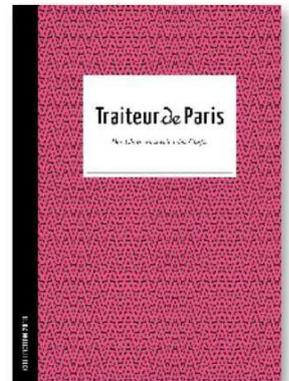
PRESS RELEASE

Traiteur de Paris

TRAITEUR DE PARIS IS LIVING LA VIE EN ROSE WITH ITS NEW CATALOGUE FOR 2017/2018

Traiteur de Paris creates and manufactures premium frozen products for catering professionals and is now unveiling its new catalogue for the 2017/2018 season. As for the two previous editions, this issue has an attention-grabbing cover.

After orange-tinted yellow and green, Traiteur de Paris has adopted hot pink for the new catalogue. On the menu in the 2017/2018 collection are plenty of all-new items alongside the company's classics. It includes Saint Germain petits fours; tasty desserts such as our caramel cheesecake; chocolate, lemon and lemon meringue tartlets; the Cappuccino; or even sides including mashed sweet potato with cheddar; asparagus and parmesan purée; and potato écrasé with olive oil.



Traiteur de Paris has 20 years of expertise in selling products all across the globe. Over the decades, our chefs have developed a wide range of premium, customisable products exclusively designed for catering professionals.

The 350-strong staff are fully committed to our ambition to manufacture high-quality products full of heart and soul. Making our products demands plenty of care and attention, and lots of tasks are done by hand.

Traiteur de Paris seeks to excel, and this is expressed first and foremost in the products we use. Our chefs select quality ingredients, prioritising French suppliers for cream and butter, for instance, and choosing certified local produce such as Sel de Guérande caramel, Roussillon apricots, Sicilian lemons and Bourbon vanilla. Since September 2017, Traiteur de Paris has used certified ingredients to make our recipes, such as UTZ chocolate.

The catalogue is available on the brand's website: www.traiteurdeparis.co.uk

Traiteur de Paris

Head office

276 rue de Châteaugiron, CS 36331 - 35063 Rennes Cedex, France

CEO: Denis Pinault

Created in: 1996

Total staff: 350 employees

Manufacturing locations: Fécamp (160 staff members) and La Guerche de Bretagne (140 staff members)

Certification: IFS and BRC

www.traiteurdeparis.co.uk

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