



Corporate Presentation

BRUNET S.A. – Route de Sénac 65140 Rabastens de Bigorre
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S.A. BRUNET
Tradition and modernity

A regional flagship



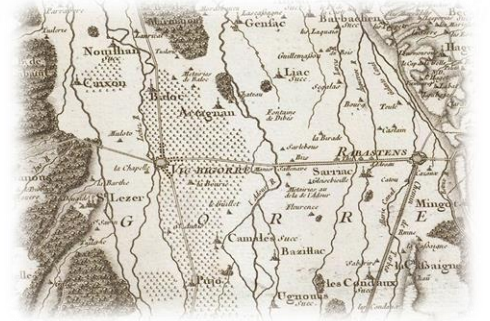
Located in the heart of the Pyrénées Mountains, Jean Brunet is the French specialist of the glass-jarred pâté since 1895.



Brunet is located in Rabastens-de-Bigorre, a few kilometers from the Pyrénées mountains.



Rabastens-de-Bigorre is known for years for its cattle market.



A century-years old specialist



1895

The company is created in 1895 by Louis Brunet. His son Henri Brunet follows and develops delicatessen (charcuterie) products

Jean Brunet, Henri's son, starts to run the business and gives it a real boost by focusing on the production of glass-jarred terrines and cans

1962



1980

Jean Brunet locates the workshops and manufacturing facility in Rabastens-de-Bigorre in the heart of the Pyrenees Mountains (France)

The company is developing rapidly with mechanization and modernization, leading to significant growth of the business

1986 to 1995

2016

The company becomes certified IFS in 2014. In 2016, the company is transmitted to a new management team, focusing on the development of the company on international markets

A high standard production facility



Fully automatized
production tool

Production volume : 17
millions of jars per year

Can reach 35 millions
of jars per year

Latest technologies for
X-ray machine for
constant control and
enhanced safety

New packaging line
able to pack 30 sets

Only company in the South West of France with
such industrial tool allowing for national and
international reach

A high level of certifications

Brunet is IFS-certified since 2014, a requirement for many retailers all over Europe and internationally (most of which are distributors and clients of Brunet).

IFS is a famous & reliable International Standard and Brunet is the only certified producer in the South West of France, offering a key advantage.

Brunet is also authorized to use other standards / labels such as Label Rouge or AB Bio, thanks to its ability to source top raw materials and implement a best-in-class tracking system.

Brunet sources its pork meat in the South West of France, which is not only an origin but a Protected Geographical Indication.



Pros of being a Jean Brunet client

Jean Brunet has its own labels that can be translated in any language, personal ones could be created as well.

Labels are usually either in French or in English with a back label added on the product in any required language.

Personal labels can be created, with the designs and name desired by the client.



To do so, it is only on quotation. It is needed to have a forecast about the quantity of references that would be ordered during the following year.

Indeed, there is a minimum of 5,000 labels per references.



JEAN BRUNET

A unique Pâté maker



What we stand for

1

Unique identity

The only South West pâté.

2

Unique know-how

based on naturality and quality.

3

Unique taste

*Traditional recipes based on a
century of know-how.*

Jean Brunet :
unique flavor
from the South
West of France

Unique Identity

The South West : a region of gastronomy where Brunet is the only pâté maker !

Brunet is located in the heart of the south west of France, a region mixing the atlantic ocean and the pyrénées mountains, well known for its gastronomy.

Brunet is **the only pâté maker in the South West of France** with national and international reach. It differs from other makers thanks to the **South Western gastronomic culture** and **know-how**, as well as **delicious and unique local ingredients**.

This environment filled with gastronomy and importance granted to it makes Brunet a company focused on making the best product, the pure tradition of the South West.



Key figures

- Small company located in Rabastens-de-Bigorre, Midi-Pyrenees
- 35 employees
- Turnover: 9 millions € in 2019



Unique know-how



Generations of Pâté makers at Brunet...

Pâtés is not only a product, **it is also an art**, transmitted **from generations to generations**.

Our chief master for the past 23 years, Mr. Jacques Lafuente, is a certified *maître charcutier*, keeping alive a long tradition of culinary excellence.

Brunet's products are made according to the **ancestral recipe thanks to the care and passion of our team.**

... for a 100% natural product !



Indication of no additive, preservative, emulsifier on the tag

Brunet uses only the best **natural ingredients, carefully selected**

No need for Brunet to add extra ingredients and flavor enhancer, **100 years of know-how** and **high quality raw materials** are sufficient!

Most other pâté maker use artificial aromas and additives and also allergen such as eggs, flour, milk, etc.

Brunet prides itself to base its products on **naturality**:

- * **Natural ingredients**
- * **Natural taste**
- * **Natural health**



Unique taste

Brunet's products are loved by consumers...



On blind tasting, Jean Brunet's products are always in the **Top 2** of the most preferred pâté by french consumers.



Key elements mentioned are :

- **Strong taste**
- **Balance of flavors**
- **Appetizing texture**



JEAN BRUNET

A large range of products

JEAN BRUNET

Traditional Range Jean Brunet





The original line in its new packaging

The original line that made the success of the brand.

Traditional recipes conveying the taste of France for all occasions.

90g



180g



320g



JEAN BRUNET

La Sélection Range





The premium line
« Made for gastronomy lovers »

These recipes convey the pure tradition and quality of the South West of France, for lovers of gastronomy and culinary experience.

180g



JEAN BRUNET

Organic Range





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