



CHARBONNEAUX
BRABANT

1797

OUR COMPANY

SINCE 1797



- One of the last French family vinegar makers
- Unique champagne vinegar and mustard know-how
Distributed in more than 80 countries worldwide
- 11 production sites
- 9 plants in France and 2 in Italy
- 200 million euros turnover
- 400 employees

OUR VALUES

TRUST

Key value which provides
motivation and
performance for employees

CLIENT SATISFACTION

The leitmotiv which
involves all our company
departments



EXPERIENCE

A value to share with
the will to challenge
ourselves

FAMILY

A culture to preserve

OUR STORY

1797

Charbonneaux
is founded
Manufacturing soap,
bleach and soda ash



1962

Brabant family
acquisition
Food-business
diversification



1988-1995

Increase of
production capacities
Acquisition of land to
build new lines



2005

Vinegar & Sauces
factories acquisitions
Carvin (North)
Delouis (Limoges)



2012

Internationalization
& new portfolio
Antichi Colli (Italy)
Balsamic Vinegar



2018

Development
Region of Modena
Alico (Italy)
Premium Balsamic



2022

*First cold pressed &
Roasted Oils*



Origins

Food diversification

External growth



1925

Move into industrial
park in Reims Center
This is still the location
of our head offices



1966-1975

Vinegar & Mustard
factories acquisitions
Gouthière Detré (Reims)
and Florida (Epernay)



1998

Vinegar Factory
acquisition
Caroff Frères
(Nantes)



2011

Organic Sauces
Factory acquisition
SDMR
(Grenoble)



2014

Mustard Factory
acquisition
AEC
(Boulogne S/Mer)

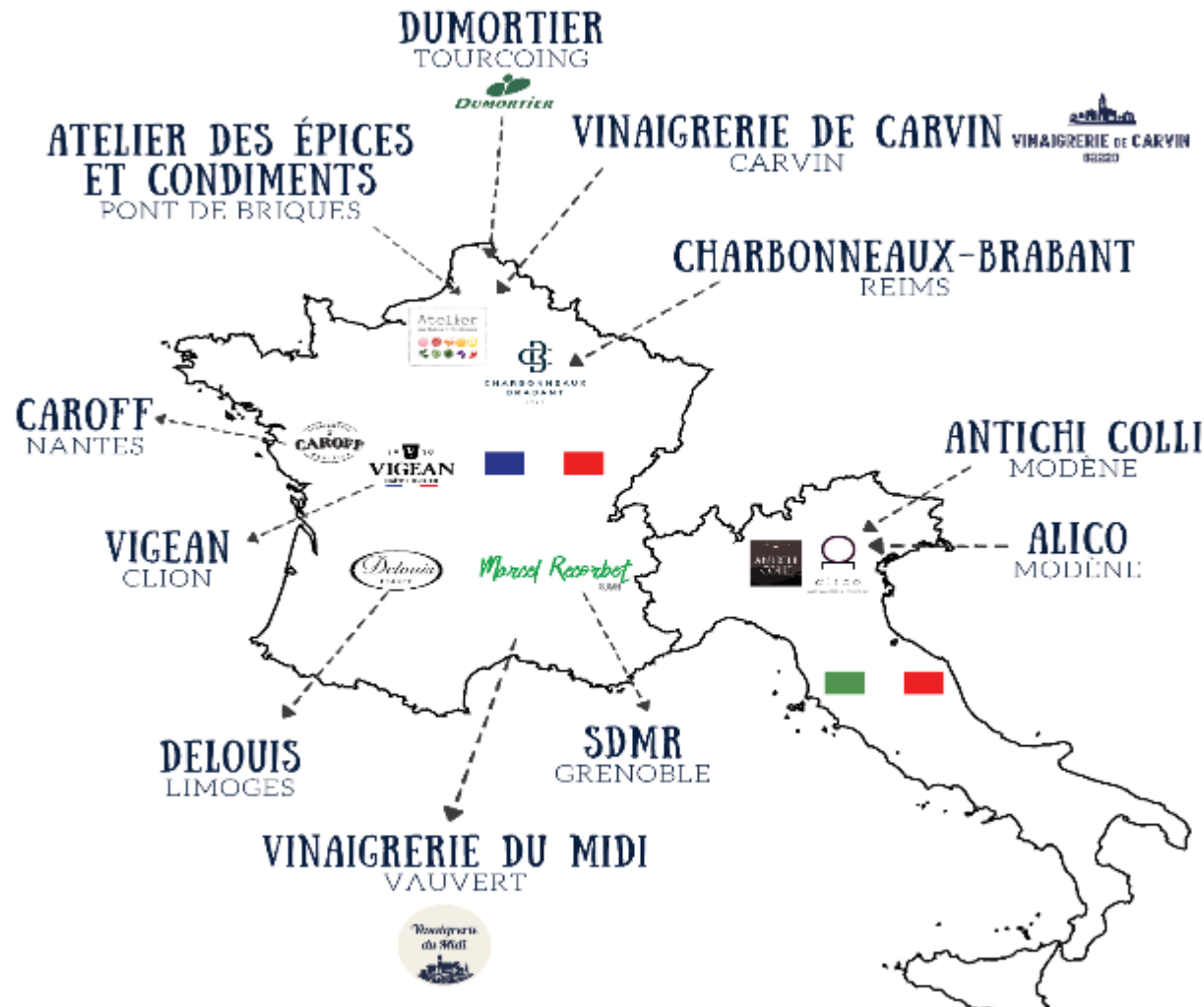


2022

Mayonnaise
Factory acquisition
DUMORTIER
(Tourcoing)

OUR FACTORIES

Combination of « terroir », recipes, flavors and packaging styles. Charbonneaux Group offers the possibility to build up a full range of gourmets products, from Northern France to Northern Italy



OUR RECIPES



MUSTARDS

- Dijon mustard
- Whole grain mustard
- Aromatized mustards



VINEGARS

- Red wine vinegar
- White wine vinegar
- Cider vinegar
- Balsamic Di Modena
- Sherry vinegar
- Aromatized vinegars



SAUCES

- Mayonnaise
- Cold sauces
- Salad sauces
- Dressings



OILS

- Olive
- Gourmet
- Well being
- Grand Cru
- Everyday

OUR PACKAGINGS



Glass Jar



30 g to 1,6 Kg

Plastic Bucket



1 Kg to 30 Kg

Metal Tin



4 Kg

IBC



1000 Kg



Glass Bottle



25 cl to 1 L

Plastic Jug



1 L to 10 L

Plastic Drum



220 L

IBC



1000 L

Brands

- Brands available according to the target
- Labels adapted to the specificities
- Flexibility
- Retail / Gourmet / Foodservice
- Marketing support
- Brand Building Partnership
- Innovations

Clovis
— FRANCE —

BEAUFOR
— FRANCE —

Delouis
FRANCE

19 **V** 30
VIGEAN
MAÎTRE HUILIER

PRODOTTO D'ITALIA
ANTICHI
COLLI


alico
ACETO BALSAMICO DI MODENA IGP

Private Label

- Flexibility
- Small MOQs
- 500+ products available
- Retail / Gourmet / Foodservice
- R&D on demand
- Consolidation at one factory



Clovis

— FRANCE —



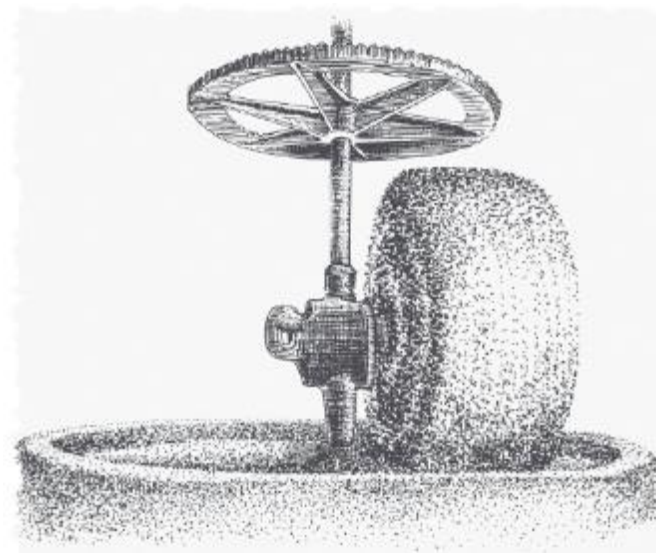
BEAUFOR

FRANCE

MUSTARDS, VINEGARS, OILS & GHERKINS



90 YEARS
OF FRENCH
SAVOIR-FAIRE





La Cuisine d'Autrefois





ACETO BALSAMICO
DI MODENA IGP
**GIOVANNA
PAVAROTTI**
PRODUCT OF ITALY
BALSAMIC VINEGAR
OF MODENA





Aceto balsamico di Modena ANTICHI COLLI

It's the amount of grape must present in each vinegar that gives all the aromatic power to the balsamic vinegars of Modena.



DESBOIS



White Vinegar
10% acidity



White Vinegar
8% acidity



White colored
Vinegar 8% acidity

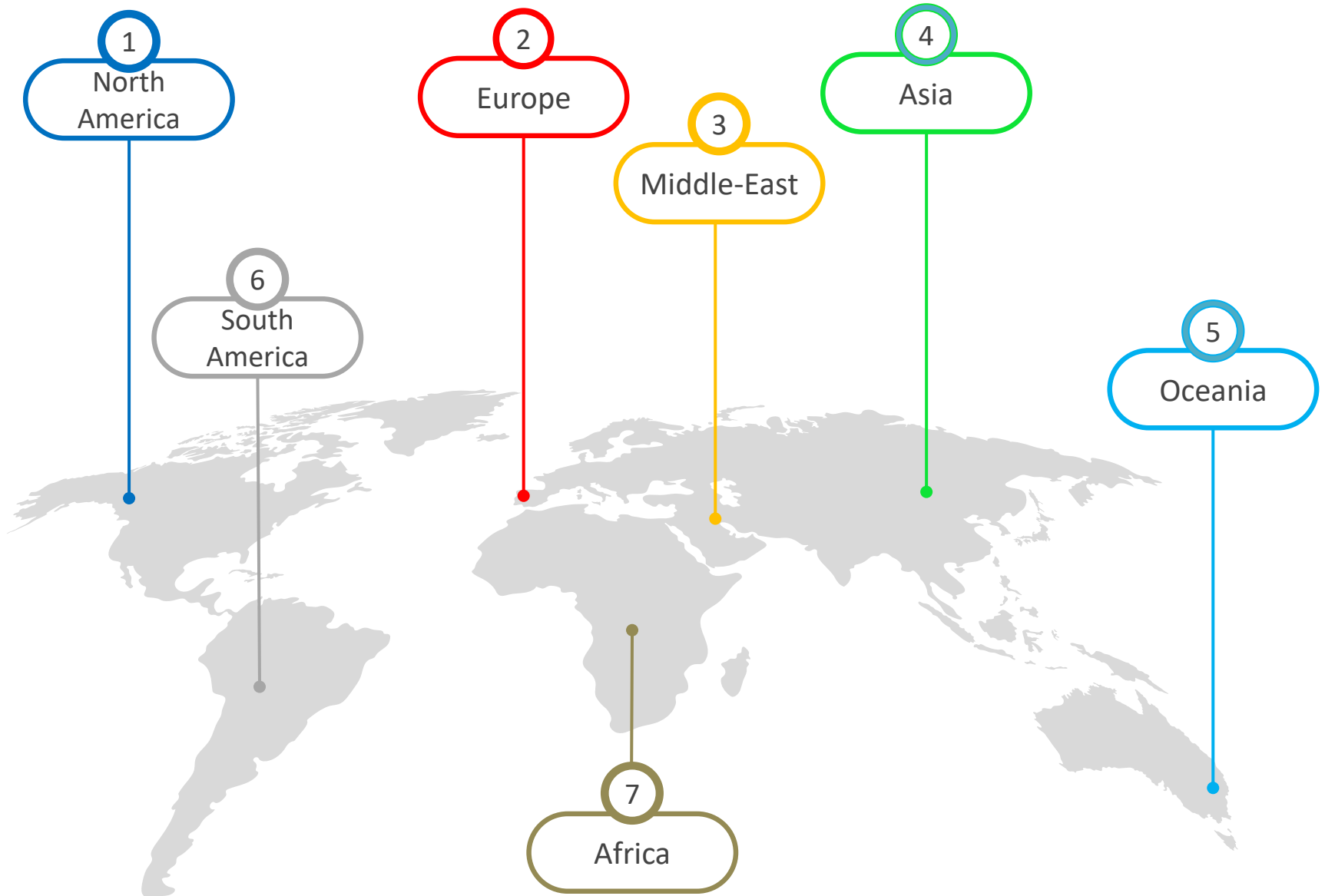


Wine Vinegar
6% acidity



Apple Cider Vinegar
6% acidity

OUR MARKETS



SYSCO Ireland



MUSTARDS

- Dijon mustard 1/5 kg
- Whole grain mustard 1/5 kg



VINEGARS

- Red wine vinegar 1 / 5 L
- White wine vinegar 1 / 5 L
- Cider vinegar 1 / 5 L
- Raspberry vinegar 5L
- Xeres vinegar 1 L