

GUYAUX
Chocolatier depuis 1931



GUYAUX
Traditional French chocolatier since 1931
« Made in Paris Region »

French tradition and « savoir faire » :



- Chocolaterie Guyaux was founded in 1931 by Florent Guyaux who learnt his chocolate making craft from his uncle.
- Today, Chocolaterie Guyaux is still a family run company, headed by the second and third generations. Guyaux is one of the last remaining independant chocolate makers in Paris Region (L'Ile de France)
- Chocolaterie Guyaux produces a range of high quality products : Truffles, Speciality products and a wide assortment of chocolates in bulk, prepacked and also a range of organic chocolates.



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- **Modern and well equipped, Chocolaterie Guyaux keeps its human size and taste for work well done.**
- **Chocolaterie Guyaux sells in France and exports worldwide**

Our expertise :

- 1. Versatile and flexible production : truffles, chocolate coated, moulded chocolates, mini bars, speciality products...**
- 2. New product development : tailor made recipes either with our own raw material or with raw material supplied by our customers**
- 3. D.O.B. / private label packs : flow packs, « ballotins », sachets, boxes, gift boxes...**
- 4. Development of specific products for our customers from our existing large range of chocolates and truffles.**

1. Flexible and versatile production :

- **A chocolate coating line (1 ton / day)**
- **A moulded product line (1 ton / day)**
- **Decorations by hand**
- **Two truffle production lines (4 tonnes/jour)**
- **An individual flow pack line**
- **A « sachet » packing line**
- **A packaging line**

2. Developing your own specific products :

Your own recipes, in organic or traditional chocolates



3. D.O.B. / private label products :

We will pack our chocolates to your particular specifications and under your own brand.



4. A wide ready-made assortment



a) In bulk :

- **Chocolate bonbons** : chocolate coated, moulded, hand decorated, traditional French fillings with « praliné » hazelnut or almond paste, marzipan...
- **French Truffles** : traditional French style, shaped and dusted with cocoa powder. The range includes many enchanting flavours and tastes : cocoa bean fragments, « crêpes dentelles », raspberry, tiramisu, salty caramel from Isigny, orange...
- **Small chocolate bars** : Cacao Gourmand : 35g, the association of chocolate and fruit : cocoa bean fragments, cranberries, figs, apricots, sésame seeds...
- **Speciality products** : Mendiants, Orangettes, « Cacao Gourmand », Chocolate Eiffel tower

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b) Pre-packed :

• Chocolates :



• French truffles : sachetti, flow packs, in « ballotins », in boxes...



• Mini squares « Cacao Gourmand » : the delicate association of chocolates and fruit : almonds, hazelnuts, cranberris...



• Speciality products : orangettes, mendiants..



b) Pre-packed (continued):

- « Assortment Beautés de France » with famous parisian sights :

On the lid of the boxes, there is an original print of a famous parisian sight : Notre Dame, Eiffel tower, Montmartre...

The print can be removed, without damage, and then framed as a souvenir.



The production and its specificities :

- Hand decorated chocolates for a hand made aspect of the finished product with the traditional fork of the chocolate maker
- Easter chocolates twice hand moulded as the pastry cook makes it
- Traditionnal hand cut chocolates in the range



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A very careful selection of raw material to



guarantee the authenticity of the finished products

- **Organic certified range**
- **No artificial preservative, no G.M.O ingredients**
- **Cover chocolate is 100% pure cocoa butter**
- **« Old fashioned « Praliné » paste : 50% hazelnut or almonds and 50% sugar**
- **Hazlenut praliné from Piedmont in Italy (very famous place for hazelnuts)**
- **No fresh cream in the fillings, only « praliné » hazelnut or almond paste, marzipan, chocolate filling. This gives our products a better shelf life.**
- **Isigny A.O.C. caramel**
- **Guérande A.O.C. salt**
- **Sao tome chocolate**

Our quality commitment :

To guarantee the security, the safety, the legality of our products and the compliance with the requests of our customers, the good hygiene and manufacturing practices are the heart of our strategy,

We have enforced a HACCP system and we are certified :

- **IFS**
- **BRC**
- **ECOCERT for the organic products**



Our commitment in sustainable development

- Our box printer is approved « Imprim'Vert »



- Chocolaterie Guyaux is committed into sustainable development of cocoa through the new range « Cacao Gourmand », making a contribution towards the « Cocoa Horizons Foundation » started by Barry Callebaut.



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« Made in Paris Region »



Guyaux products are made in the greater Paris area (« Ile de France ») in strict compliance with the quality charter giving Guyaux the right to use the collective brand « Made In Paris Region »



Production facilities :

- 4.000 m2 temperature controlled environment ; production and storage
- 800 tons / year capacity
- Best before dated from 6 to 18 months, depending on the recipe.
- 2000kg capacity/day for chocolates and 4000 capacity/day for truffles.
- Hand decorated, « artisanal aspect »



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A very Parisian identity which takes into account our historical ground in Paris area since the creation of the company.



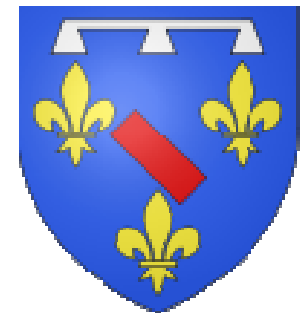
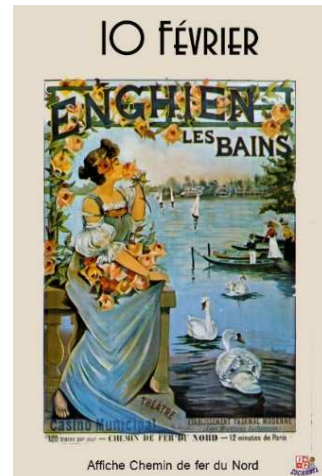
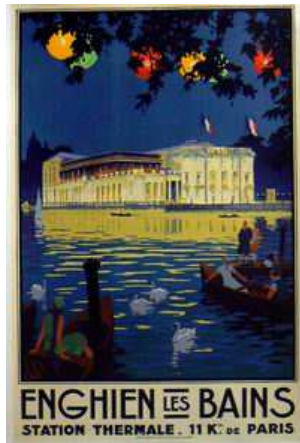
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Visit us !



Chocolaterie GUYAUX is based in the little village of Andilly, next to the spa resort of Enghien-les-Bains famous for its casino, lake and racecourse.

Chocolaterie GUYAUX is located at 15km from the centre of Paris and not that far from Roissy Charles De Gaulle airport (45mn by car, very easy for export).



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TO CONTACT US :



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**Membre du syndicat national des fabricants de chocolaterie, confiserie et
biscuiterie**

S.A.S au capital de 1 075 000 Euros - N° TVA : FR 66 322 549 171 - RC PONTOISE B 322 549 171

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