



agriland

Le Petit Journal N°7



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AGRIMONTANA & DOMORI NOVELTIES

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ON THE FRONT PAGE

2011, one year rich in novelties signed by Agriland, with among others: arranged orange peel strips, whole candied figs and candied chestnuts in Navan by Grand Marnier.

Agriland does not stop innovating, with the Quick Weight Ice Cream Base (without milk) and so many other products as you will discover in the pages of the new gourmet Agriland's «Petit Journal».

The new products come to complete the diverse information which will allow you to implement everything to realize wonderful desserts.



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Agriland on Internet

www.agriland.mc



NEW PRODUCTS

AGRIMONTANA PROFESSIONAL RANGE

Super selected, arranged Candied Orange peel strips (hand-cut from quarters).

Whole Candied Figs.

Candied Chestnuts in Navan by Grand Marnier.

IGP Piedmont hazelnuts and Italian almonds Praline.

Dark, Milk and White (Cremino) Gianduja creams. Arriba chocolate Glaze.

NEW MARRONS GLACES

New recipe for «confisage», new customization with printed aluminum paper wrapping

Chestnuts in syrup sold under the naming «Candied Marrons»



Base price

27% cheaper with regard to the «marrons glacés»

Possibility of:

1. Glazing by the craftsman with an addition of weight in sugar
2. Simply drained with less handwork
3. Instructions for use and instructions for the glazing at your disposal

Brown precocity - Precocity until May 31st - 5 %

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Chestnuts syrup and Glace chestnuts - Pieces of chestnut Cream and Dough of chestnut.

Merchandising materials: 26 and 37 cm. diameter copper pans and dome display, a special can opener and an apron.

How to open one limps with chestnuts syrup



THE NEW PRODUCTS



NEW INGREDIENTS FOR GELATO

Quick weight ice cream base
(without milk)

Marbrages (variegati):
Amarena sour cherry

Coming soon:
apricot, wild berries, orange,
peach, fig.

ILLY Coffee Paste
and
Extract

The molding and coating couvertures for 2011 Easter.

They are made with National Ecuador cocoa beans, that are selected in the provinces of Bolivar and Esmeraldas, available for the dark couvertures in 56% and 62%, with pleasant and consensual taste of Arriba, and its typical notes of hazelnut, banana and citrus fruit.

As well, for those who look for the most high-end, the possibility of using the 72% couvertures in Arriba or in Apurimac (Trinitario cocoa beans of Peru origin).

For the moldings with milk couverture, the Arriba 32% with its pronounced milky taste, likely to please all the fans of milk chocolate. For a big ease of use, the Arriba 56% and 32% are also available in pastils in a packaging of 10Kg (a cardboard box of two 5Kg bags).

Criollo for professionals:
Puertomar in 500g blocks. Available in limited quantities.

Finally for the lovers of white chocolate, it is available in pastils in 10Kg box, a little sweetened and realized with natural vanilla, our reference 00894 will make the unanimity.

**In the next issue, scheduled on March 15th:
Exkimos by M.O.F. Glacier Stéphane Augé**

c'est exquis...

c'est un esquimau...

C'EST UN...

exkimG

EXKIMG

UN CONCEPT HAUT DE GAMME POUR COMPLÉTER L'OFFRE GLACÉE ET ENRICHIR LES VITRINES TENDANCES

LA MISE EN VALEUR D'UN VÉRITABLE SAVOIR-FAIRE ARTISANAL

DES ENTREMETS GLACÉS DÉCLINÉS EN PORTION INDIVIDUELLE

CONCEPTION



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