

Tailored to your needs

EDITO

The beginning of the year was rich in events.

For the first time Eurial has participated to the Las Vegas' Pizza Expo in March.

Our new ranges of IQF and pizza cheeses have been highlighted thanks to our Chef Eric Riem and his delicious pizzas.

These applications of our cheeses and many others are available in our new IQF Menu Card and soon in our Ingredients Recipes' Book.

With Best Regards,

Thierry Medico
Key Account Manager
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Eurial news

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OUR GOAT CHEESES SUIT ALL



For over 115 years, Eurial is the goat cheese specialist and n°1 in France. Eurial offers a large range of products for retailers, food service and food industry. Plain, with flavour or spices added, our goat cheeses are perfect for all your hot and cold applications.

All our products combine taste and safety thanks to the "Agri Confiance" certification. Held by the 4 Colarena, Poitouaine, Ucal and La Laiterie Coopérative du Pays de Gâtine co-operatives, this certification is the guarantee of complete traceability from the farm to the final consumer. "Agri Confiance" also includes a green element, involving concrete commitments on environmental protection.

More information on our website : www.eurial-international.com

NEWS-EXPRESS

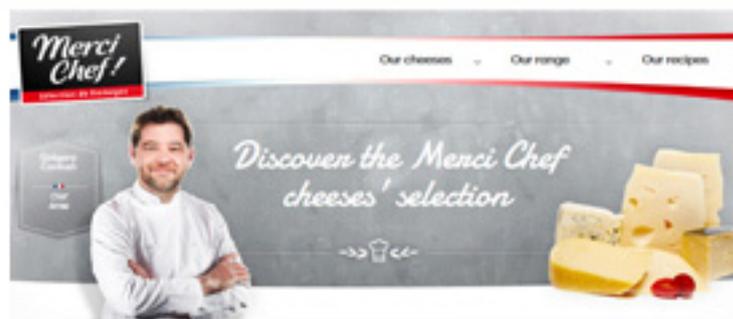


Herbignac Cheese Industry
The Herbignac factory, 100% dedicated to the production of mozzarella is one of the largest in Europe and uses the very latest technologies. The factory processes 270 million liters of milk per year, and now produces a total of 30 000 tons of mozzarella per year.



More information on our website:
<http://www.eurial-international.com>

NEWS-EXPRESS



The new Merci Chef website

The Merci Chef brand promotes worldwide, quality French cheeses and the various ways to enjoy them. Discover the new website with all the delicious Merci Chef cheeses, with original recipes and advices of chefs.

www.merci-chef.com