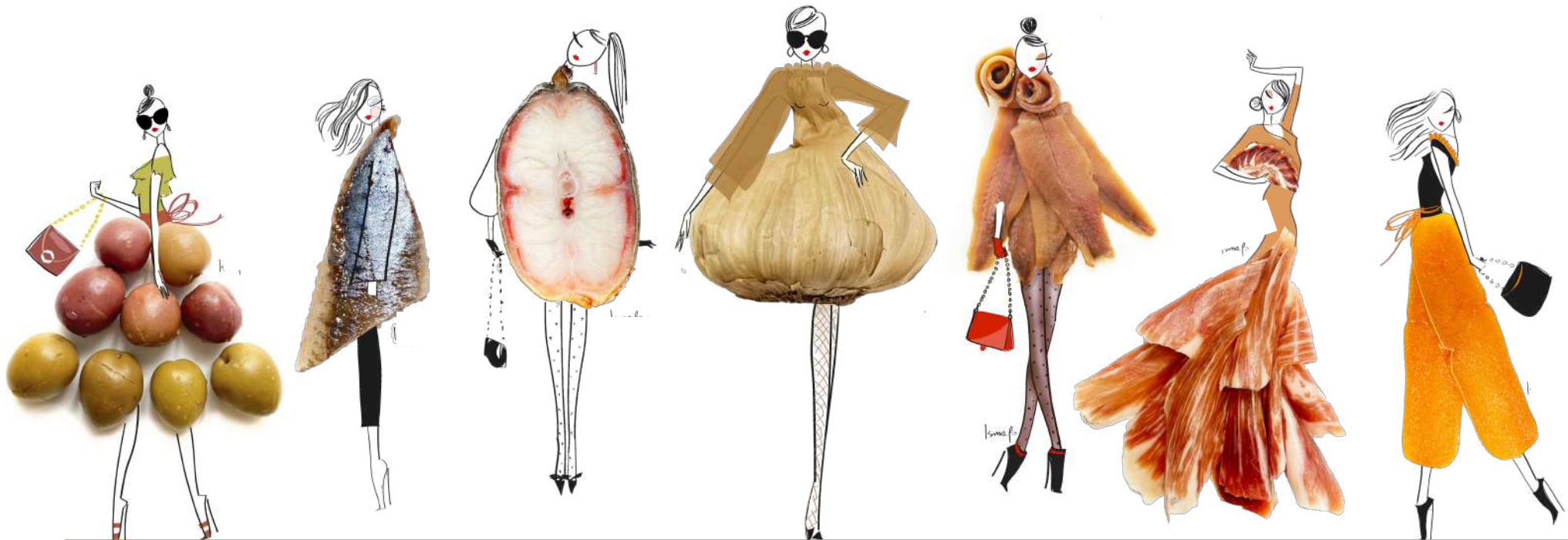




MAISON
DEHESA



2023 COLLECTION
« THE ESSENTIALS OF SLOW, SUSTAINABLE & MINIMALIST GASTRONOMY »

FRANCE • SWITZERLAND • SPAIN • DENMARK • CANADA • HONG KONG • THAILAND • SINGAPORE • JAPAN



OUR VALUES

A philosophy of **Taste** based on **Time**

01. EXCELLENCE

Promote **artisanal fermentation know-how** from around the world (brining, smoking, etc.). Through our products, we want to preserve our **culinary and environmental heritage**.

02. TIME

By letting time and nature shape our products, with the techniques of our expert craftsmen, we deliver **aromatic complexity, without additives, preservatives or flavor enhancers**.

03. SUSTAINABILITY

We financially and technically support micro-producers who use **sustainable agriculture, organic farming and sustainable fishing**. All our products are certified.

04. CREATION

With the complicity of 500 starred chefs around the world and our in-house **slow-maturation©** expertise, our products offer new sets of textures and flavors, in line with the trends of the **international culinary avant-garde**.

OUR EXPERTISE

Slow-maturation©: the art of revealing the true nature of a product

As for a great wine, we carry out **slow and long maturation to reveal the complex tastes** of our local products.

This proprietary expertise is called **slow-maturation ©**.

Our artisan canners thus bring out the best in living materials through natural maturation processes.

The result ?

- Brining without overly salty notes or bitterness.
- No additives or preservatives.
- No flavouring. Our products speak for themselves!
- All the flavors are highlighted! With an emphasis on subtle bitterness, mineral, acidity and umami, in order to offer a more complex and evolving aromatic palette. Just like a fine wine!
- Playful and surprising uses for traditional local products, with new approaches toward discovering and tasting them.



« Respecting the integrity of a product starts with the time you give to it. »

Florence Châtelet,
Founder of Maison DEHESA



2011

Creation of Maison Dehesa

2020

Launch of our e-shop, with collections aimed toward the public.

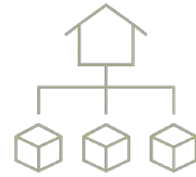
2021

Distributed in 9 countries

2022

Opening of our flagship store in Gstaad: a shrine to the art of eating well.

DEHESA IN A NUTSHELL



148

Referenced Products



40%

Certified Organic, DOP, IGP



500

Michelin Starred Chefs around the world

18

Integrated production areas offering traceability and local distribution channel

87%

Gluten free products

3

Awards (2 Prix Épicure d'or and 1 Best of Best Gourmet Selection)

3

Logistic centers; Madrid, Paris, Geneva

82%

Additive & Preservative free products

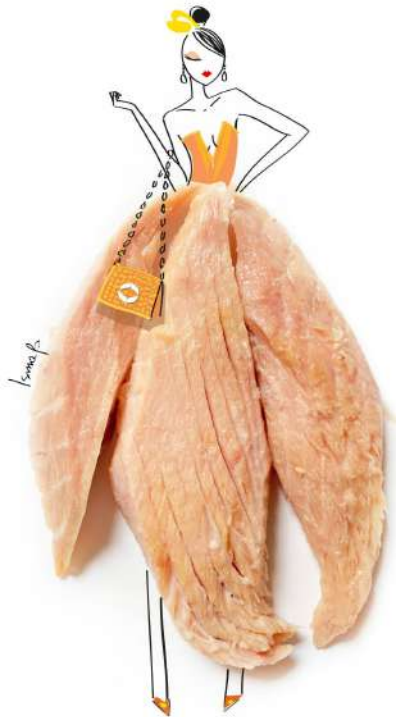
2 600€

Our Pata Negra ham, aged 8 years, sold for a record sum in 2012 @ ARTCURIAL PARIS.

ON THE MENU

1. THE SEA

Spruce up your plates with our elegant seafood charcuterie that can be added to all your starters, main courses or aperitifs in 5 minutes!

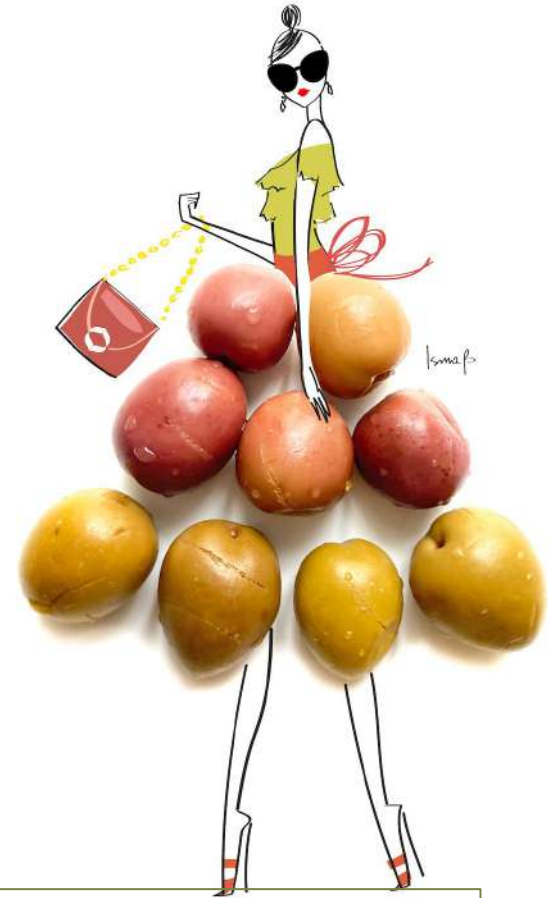


*If cooking is the new trend,
don't follow the wrong trends!*

2. THE CELLAR

*Good fat is life!
Vintage or organic, the charcuterie hype is real!*

*Let us reveal all the hidden secrets
and products of great chefs!*



3. THE NEW CONDIMENTS

*Fermented and organic, opt for avant-garde cuisine's
must-haves : healthy, vegetal and/or fat-free!*



TREASURES OF THE SEA

- **XXL Anchovies** from Cantabria*
- **XXL Sardines** smoked Japanese style*
- **XXS Sardines** in olive oil*
- **Albacor Tuna Belly***
- **Red Tuna Ham (belly)***
- **Mullet, Cod & Tuna Bottargas***
- **Japanese style smoked Eel***
- **The world's first certified organic Caviar***

* products available for the
retail market



XXL ANCHOVIES FROM CANTABRIA

Cured for 12 to 24 months

Canned anchovies often have a floury texture with an overly salty taste. Maison DEHESA wanted to reinvent anchovies, offering a buttery texture and delicate salty and nutty notes, thanks to an unprecedented 12 to 24 months curing period. Their bones are removed using special tweezers, allowing for the **lowest salt content on the market**.



- **Responsible fishing** in the Gulf of Cantabria.
- **Buttery and melting texture.**
- **Iodized notes and dried fruit aromas.**
- **No overly salty notes.**
- **No additives or preservatives.**

Available format : 100g / 450g



XXL ANCHOVIES FROM CANTABRIA

In vinegar

Star of spanish tapas, boquerones often have a floury texture with an overly salty taste. Maison DEHESA wanted to reinvent boquerones, offering the freshness of the open sea, both in their texture and in their iodine notes.

Their bones are removed using special tweezers, allowing for the **lowest salt content on the market.**



- Responsible fishing in the Gulf of Cantabria.
- Iodized notes.
- No overly salty notes.
- No additives or preservatives.

Available format : 450g



XXL SMOKED SARDINES

Japanese Style

Maison DEHESA reinvents the **canned sardine** thanks to the **Japanese smoking process**.

In order to capture the **freshness** of the fish, they are processed within two hours of fishing. The unique tweezers used to remove the head from the sardines give them the **lowest salt content on the market**.

At the end of the process, they are smoked, **offering a long-lasting taste of fat** and a firm and melting texture like sashimi.



- **Sustainable fishing** in the Gulf of Cantabria.
- A "raw" sashimi-like texture.
- A delicate fat that lingers on the palate.
- **Ultimate freshness** with crunchy texture and iridescent reflection on the skin.
- No additives or preservatives.

Available formats : 100g / 450g



THE BABY SARDINES

In Olive Oil

Our **small sardines** are selected as soon as they are caught (in Galicia). They are then washed, rinsed and soaked according to **a traditional process** typical of the canning industry in Northern Spain.

Let yourself be surprised by these small sardines with **the lowest salt content on the market**.



- **Sustainable** fishing in the Gulf of Cantabria.
- **Small size** (rare on the market)
- Non starchy texture
- Delicate fat with **no pronounced salt or oil notes**.
- No preservatives or additives

Available format : 115g



WHITEE TUNA BELLY

In olive oil

We have selected an Italian canner based in the Spanish Basque country, using a combination of Italian, Spanish and French techniques used in the mediterranean since antiquity, for a unique result. The **ultra-soft texture and delicate fat** is highlighted by its beautiful pink slices. In order to enhance its tenderness, we have created the first can with the heart of tuna belly! The prized cut of tuna!



- Soft texture and **delicate fat**
- Perfect presentation thanks to **regular thin slices**
- No preservatives or additives

Available format : 120g



RED TUNA HAM

Tuna Belly

Sourced from sustainable fishing in the **Gulf of Cadiz**, our bluefin tuna is caught using the traditional “madrague” method.

This tuna belly ham reveals all the finesse of the fat of the red tuna belly thanks to an **ultra light salting**. Its “raw” (and surprising!) texture makes it ideal to be used like sashimi!

Elegantly presented and sliced into **thin petals**, worthy of our Pata Negra charcuterie, this red tuna ham is ready to eat!



- **Sustainable fishing** using the “madrague” method.
- **Smoked Japanese style.**
- **Mineral and silky fat.**
- Fresh and raw texture, like a sashimi.
- Elegant presentation in fine petals.
- Ready to enjoy!

Available formats : 40g - 80g



THE MULLET BOTTARGAS

Sourced from **responsible fishing in the Mediterranean and Atlantic Ocean**, our bottargues are taken from female mullets that have reached maturity in order to obtain **King Size** eggs. Their unique size makes it possible to apply a **slower and longer maturation**, and to avoid astringency and salt, two defects often present in many bottarga on the market.



- **Responsible fishing.**
- Beautiful bitterness accompanied by iodized or even **fruity notes**, without astringency or salty note.
- **Creamy and gourmet texture**, close to candied fruit, or even sea urchin.
- Incomparable texture.
- No preservatives or additives.

Available format : 120g





3 TEXTURES, 3 FLAVOURS

CLASSIQUE

Dry texture, to be grated into a powder. Powerful bitter and iodized notes. Use it to season all your favourite dishes.

KING SIZE

Texture of candied fruit paste to be tasted in strips. Notes of bitterness and iodine and delicate fruity notes. To be tasted in thin slices.

SIGNATURE

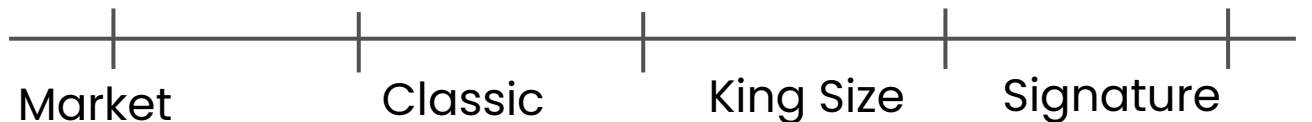
Deliciously soft texture, similar to sea urchin tongues. Dominant mineral notes, fruity on the finish. To be enjoyed fresh, like sashimi or with a spoon, like caviar.

Salt/ astringence

bitterness

Iodine

Fruit

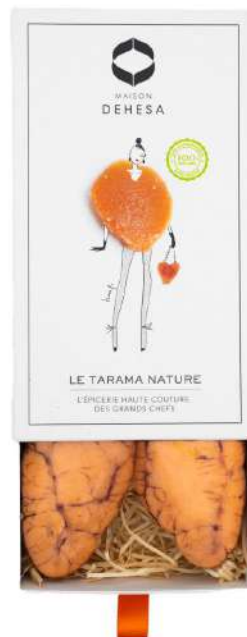


THE COD BOTTARGA

Natural Tarama

We have selected cod from the cold seas of Iceland for **the quality of the water** which gives the roe an unparalleled purity.

We have carried out a **very light Japanese smoking** on the skin to obtain a long finish and avoids any addition of fat to this **100% natural tarama**.



- Selection of Icelandic cod
- Pure Tarama flavor with notes of smoked salmon
- Unctuous texture and incomparable roll in the mouth.
- No preservatives or additives

Available format : 350g



THE TUNA BOTTARGA

Japanese-style red tuna heart

Fished in the **Gulf of Cadiz**, our bluefin tuna is caught using Phoenician fishing methods known as "à la madrague". This fishing technique is considered sustainable by the European Union.

As a substitute for **Katsuobushi**, Maison DEHESA pays homage to the Japanese tradition of bluefin tuna bottarga by drying the heart slowly to obtain a powerful natural flavor enhancer concentrating all the aromas of the sea.

Its texture, reminiscent of liver, also reminds us that tuna, like turbot, is a fish whose flesh places it in the world of meat as much as it does fish. It is therefore ideal for land-sea pairings.



- Sustainable fishing label "à la madrague"
- Powerful salty aroma.
- Texture close to chocolate
- No preservatives or additives

Available format : 200g



SMOKED EEL

Japanese Style

Coming from a preserved ecosystem in the area of the mouth of the Ebro, in the Mediterranean Sea, our eel is cut while still alive according to the Japanese tradition of Ikéjime in order to maintain a crunchy texture and preserve the collagen of the fish. This texture is then guaranteed by a natural smoking technique with olive wood.



- Crunchy texture
- Soft salty fat and sublimated by notes of olive wood, without the usual muddy taste.
- No additives or preservatives.

Available format : 1,5kg



SMOKED EEL

Japanese Style

Coming from a preserved ecosystem in the area of the mouth of the Ebro, in the Mediterranean Sea, our eel is cut while still alive according to the Japanese tradition of Ikéjime in order to maintain a crunchy texture and preserve the collagen of the fish. This texture is then guaranteed by a natural smoking technique with olive wood.



- Élevage responsable.
- Crunchy texture.
- Soft salty fat and sublimated by notes of olive wood, without the usual muddy taste.
- No additives or preservatives.
- Elegant presentation in fine petals.
- Ready to enjoy !

Available formats : 115g / 350g



WORLD'S FIRST ORGANIC CAVIAR

Beluga Style

On the market, caviar often has a muddy or "fishy" taste and a soft texture. Maison DEHESA presents the caviar of yesteryear, fresh and iodized, with a **crunchy** texture while respecting **sustainable practices**. Our caviar is the **first caviar in the world with an organic label**.

Our farm uses 100% natural feed which replicates the natural diet of the animal in its biotope. By respecting the sturgeon's life cycle, 18-year-old females provide better eggs. At this stage of maturity, the caviar has an exceptional size of 3 mm, which **only the Beluga can produce**.

Its freshness and its **ultra iodized profile** allows for a minimal use of salt, the lowest on the market.



Available formats : 30g / 50g /
120g / 250g

- First **Caviar with an organic label**
- No muddy or fishy taste
- A **3mm size**, with a **crunchy** texture
- No preservatives or additives
- Shelf life: 9 months



COOKED OCTOPUS

Whole tentacles / carpaccio

Discover the remarkable texture of our octopus, prized by the greatest Japanese chefs. **Cooked at low temperature** and then **frozen in IQF quality** makes it **incredibly tender**. IQF preserves all of its **flavour and organoleptic properties** and prolongs its shelf life up to 7 days after defrosting.

Of remarkable quality, it is sold exclusively to restaurants and Japanese markets. 2 formats are available cooked and IQF frozen: carpaccio or whole tentacles.



- **Incomparable tenderness**
- No loss after defrosting
- Authentic octopus flavour
- No additives or preservatives
- Up to 7 days shelf life after defrosting

Available formats : 1kg / 2kg





MEAT DELICACIES

Organic & DOP Charcuteries

- Jamon & Paleta Iberico de Bellota*
- Lomo Iberico de Bellota & the Lomito Iberico*
- Iberico de Bellota Dried Sausage*
- Iberico de Bellota Chorizo*
- Iberico de Bellota Sobrassada*
- Iberico de Bellota Lards (Colonata, Guanciale, ...)*



The quality standards resulting from the **January 2014 regulation**

- - 100% pure iberian
 - Raised in the open air at La Bellota
- - 75% iberian breed
 - Raised in the open air at La Bellota
- - 50% iberian breed
 - Raised in the open air with cereal and grass
- - Iberian breed uncontrolled
 - Farm raised and grain fed

THE QUALITY GUARANTEE OF OUR HAMS

We guarantee you the perfect traceability of our hams by the **protected designation of origin** (European DOP) and the **European organic label***.

Since 2022, **Maison DEHESA has been the first French brand to manufacture and distribute 100% Iberico de Bellota or Patanegra charcuterie:**



Organic label
Without any additives or preservatives
Only virgin sea salt makes up our products!
(and time...)

* The DOP and ORGANIC specifications concerning breeding, breed and feeding conditions can be found on our website.





JAMON IBERICO DE BELLOTA (100% or 75%)

Aged 42 to 82 months and sliced by hand

Since 1914, the **passion** of our family for Iberian ham producers has made it possible to **raise the standards of breeding and curing** to an unrivaled level in Spain.

- **100 % PURE IBERICO DE BELLOTA BREED**

We guarantee the purity of the black pigs from the dehesa through labeling. We slaughter the pigs at **36 months instead of the usual 18** so that they benefit from 2 bellota seasons!

- **100 % NATURAL**

Raised in complete freedom, our pigs benefit from a natural diet, based on oak acorns and exceptional Mediterranean and alpine flora in the heart of Extremadura. Their feed is guaranteed without antibiotics, hormones or fattening.

- **100 % ARTISANAL**

Respecting the traditional process of curing in the mountain air, the hams are dried in Guijuelo, Extremadura and Salamanca, **from 42 months to 82 months.**



LOMO DE BELLOTA

Acorn-fed tender loin
Cured for 12 months

Awarded numerous times at the Feria de Madrid, our lomo offers an **incomparable texture thanks to intense marbling** and a nuanced taste thanks to a very high quality artisanal pimenton.



Available formats : 80g / 500g





BELLOTA DRIED SAUSAGE

Cured for 12 mois

Prepared according to the **traditional French recipe**, our sausage will surprise you with its **melting texture**, a nuanced taste marked by the presence of large-grain cayenne pepper and the total **absence of salt on the palate**.



Available formats : 100g / 500g



BELLOTA CHORIZO

Cured for 12 months

Made from Presa - the most tender cut of the Iberico pork - and Bellota fat, this chorizo offers a **melting texture** and a **floral and very balanced** aromatic palette.

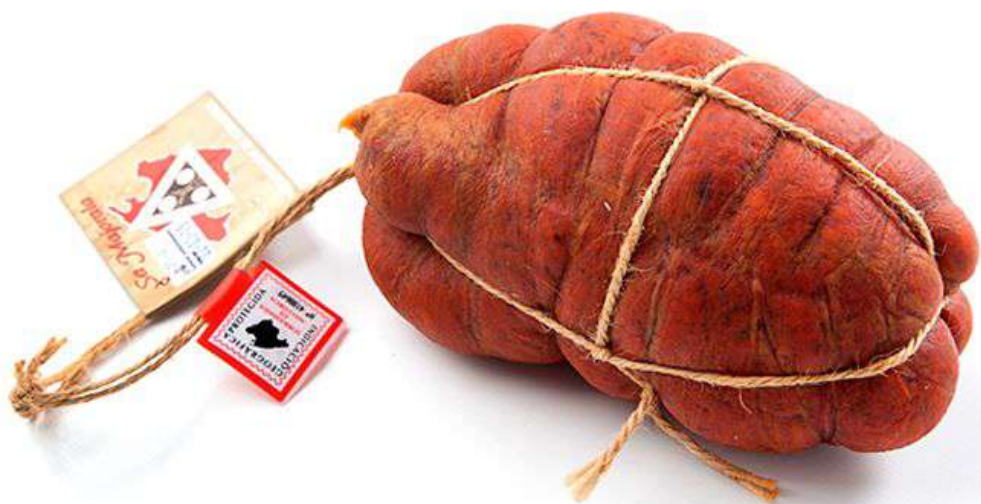


Available formats : 100g / 500g



BELLOTA ESPUMA

Cured for 12 mois



Inspired by the **traditional** Mallorcan Sobrassada recipe, Maison Dehesa reinvented it by giving it an **espuma texture** and a **delicate but persistent taste of chorizo**, without any hint of salt.

Available in 2 versions :

- IGP de Mallorca
- Organic Bellota

- Non-greasy **melting texture**.
- **Balanced** flavors with notes of sweet spices.

Available formats : 200g / 1,2kg



100% IBERICO DE BELLOTA LARDO

With Organic Certification



Why should one have to choose between the best of Italian and Iberian? At Dehesa we have brought together the two artisanal specialties to enhance the exceptional quality of the fat of our organic black pigs!

Enjoy the lardo at room temperature, you can use it to replace oil and butter in your cooking!

Variations :

- Guanciale with black pepper and organic sea salt.
- Colonata with fine herbs and organic sea salt.

Available formats : 250g/500g





SERRANO HAM

100% Duroc
22 months curing

To obtain the best **Spanish Serrano ham**, we have selected the **Duroc breed**, the closest genetically to the Pata Negra de Bellota pig, which gives it the subtle charms of Pata Negra with its marbled flesh and melting texture.

Our pigs' natural diet in complete freedom in the mountains of the Sierra de Alcarama gives them **a melting and mineral fat**.

- Marbled flesh and melting texture..
- Cured naturally for 20 months min.
- A **delicate acorn flavour**.
- No overly salty notes.
- Without preservatives or additives.

Available formats : 5,5kg / 8kg



BEEF HAM

100% Kobe style Wagyu



Cured for **24 months** using the same methods as for Pata Negra ham, this beef ham offers the typical taste of Iberian pork meats, **without any salt notes**. (Halal certified).

- 100% Wagyu breed from Japan.
- Typical raising methods from the Kobe region of Japan.
- 100% natural and organic diet.

Available formats : 70g / 2,5kg

BEEF CHORIZO

100% Kobe style Wagyu



This beef chorizo is made according to the Andalusian recipe; mixing **meat, Andalusian pepper, salt and garlic.**

With spicy nuances and without any salty notes, this chorizo reveals a strong character and an incredible depth on the finish.

Made with Wagyu beef only (Halal certified).

- 100% Wagyu breed from Japan..
- Unique tenderness and marbling..
- Typical breeding methods from Kobe in Japan. de la
- Subtle sweet fat, without any salty notes.
- 100% natural and organic diet.

Available formats : 250g

DRIED MEAT



Made in a UNESCO **protected nature reserve** in Gordon (Spain).

Our Cecina is the result of **free range beef farming** and 100% natural smoking with holm oak wood (which brings out original notes of spices, hay and foie gras, specific to beautiful matured meats).

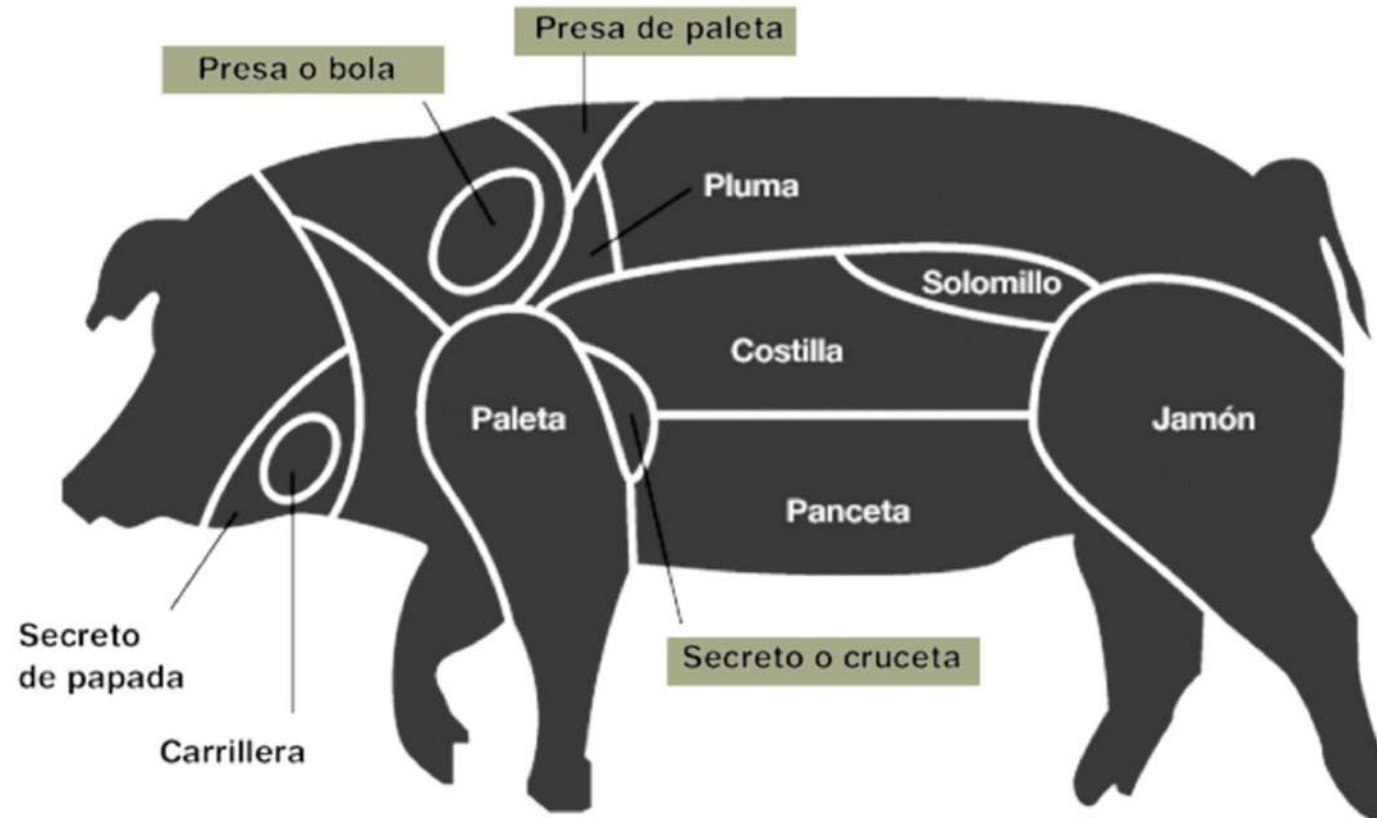
- **Triple drying method** : aged for 30 days, smoked and then cured in fresh mountain air.
- No additives or preservatives.

Available formats : 100g / 2,5kg



FRESH MEATS

Iberico de Bellota





FRESH MEATS

Secreto, Pluma and Presa

The pluma is a flint point shaped cut located at the front of the filet. It has a **melting texture** and **mineral fat** specific to the Iberico de Bellota breed.

The secreto is the cut located behind the shoulder of the Iberico de bellota pig.

The presa is located at the front of the backbone, above the shoulder. It is a very **tender** cut with **delicate hazelnut aromas**. Spanish starred chefs call it “Spanish kobe” as its juiciness and texture are similar to those of Japanese Kobe beef.

- Powerful Bellota flavours.
- Melting and juicy texture.

Available format : 1kg





THE NEW CONDIMENTS

- The **Garums** *
- **Organic extra-virgin oil, fruity green, and green olives from the desert of Cordoba** *
- The **old balsamic vinegars** made from Pedro Ximenez, without added sugar or cooked grape must *
- **Organic Black Lemon, Black Mandarines, Black Garlic and Black Shallots** *
- **Bomba Rice from Calaspara DOP** *

* products available for the retail market



TUNA GARUM

Our garum is inspired by the Roman recipe called "Haimatum", based on **dried and fermented tuna** offal, caught using sustainable fishing techniques. A natural flavour enhancer, this garum can be used as a substitute for sauces or other condiments.

For this garum, we favored **aromatic persistence** and **subtle umami flavor** rather than powerful salty notes. The texture is deliberately **grainy**, to provide persistence and a unique interplay of materials. It replaces the **katsuobushi**.



- Caught using **sustainable fishing**.
- Persistent saline aroma.
- Texture reminiscent of **chocolate** and/or liver.
- Ideal for land-sea pairings.
- No preservatives or additives.

Available format : 100ml



THE CHEF'S GARUM

Available format : 100ml

After having promoted producers in sustainable agriculture, Maison DEHESA promotes the young generation of chefs who value **fermented cuisine** and **zero waste**! For the Winter 2022 collection, it presents a trio of original garums, imagined hand in hand with chefs Florent Pietravalle (La Mirande*), Sébastien Tantot (Auberge à la Bonne Idée*) and Omar Dhiab.



Sardine Garum
by Sébastien Tantot

Oxydized and acid notes

Usage : in your broths and salads
or on your grilled fish



Coffee & Shoyu Garum
by Florent Pietravalle

Bitter, roasted notes

Usage : add to all types
of savoury dishes



Squid Garum
by Omar Dhiab

Sweet and saline notes

Usage : in your broths and salads, ideal
for vegetable cooking

OLD BALSAMIC VINEGARS

Made with Pedro Ximenez

Maison DEHESA has created the **1st balsamic vinegar without added sugar** or caramel. Its grape must is not cooked but raisined, according to the tradition of great cooked sherry wines. Its natural sugar comes from the sweetest grape variety in the world: **Pedro Ximenez**.

To give it the **nobility of a sherry grand cru**, we age the vinegar using old P.X wines from 5 to 50 years old, according to the traditional solera method and without filtering.



- Tio Pepe style bottle, in homage to the great PX wines.
- **1st balsamic vinegar with no added sugar or caramelization process.**
- **Complex and balanced aromatic palette**, ranging from bitterness (cocoa, chocolate) to softer tones of candied fruits, red fruits, nuts and honey.
- Winner of the 2018 “Prix Epicures”

Available format : 375ml



EXTRA VIRGIN OLIVE OIL FROM THE DESERT

« Haru »



Maison DEHESA pays tribute to Rosa, an olive oil producer in Cordoba, who was the first in Spain to refuse chemical intervention on her soil in the 1970s to preserve the last olive trees in the desert of Europe, in a now **protected nature reserve** called “Laguna de Fuente de Piedra”.

There she makes an incredible fruity green **organic olive oil**, fiery and ultra herbaceous, with peppery notes on the finish. It enhances the iodized notes of seafood and the vegetal notes of vegetables.

Non-greasy, its texture is reminiscent of Japanese olive oils because it does not stick to the palate and subtly enhances the centerpiece of a dish!

This oil is a must-have for chefs of the new guard because it is their best ally when cooking vegetables.

Available formats : 250ml / 750ml / 5L





GREEN OLIVES FROM THE DESERT

Raw and Unpasteurized



These Andalusian green olives come from a "forgotten" ancestral variety and grown in sustainable agriculture. Picked manually, they offer incomparable bitterness and minerality.

These old desert olive trees from which they come nobly unfold at the heart of a project to revalue a protected natural ecosystem, which we support.

We use the traditional method to remove bitterness, consisting of pricking the olives then preserving them in a marinade of garlic, red peppers, oranges and carrots from local productions.

Available formats : 300g / 5kg



ORGANIC BLACK GARLIC

Inspired by **Aomori Japanese fermented garlic**, our certified organic black garlic is made using a slow ageing technique, in order to develop a firm texture, and complex aromatics encompassing **balsamic acidity and wonderful umami**.

We selected a garlic variety with **large pods** for better ageing and texture.



- **Organic label.**
- Firm to the touch and unctuous on the palate.
- Dominant note of balsamic vinegar.
- No additives or preservatives.

Available formats : 150g / 450g



ORGANIC BLACK SHALLOTS

Inspired by Japanese candied garlic from Aomori, our black shallots are produced using **certified ecological agriculture** and a **controlled drying technique**, in order to develop an aromatic and surprising complexity, close to balsamic vinegar, Japanese plum or Agen prunes.



Available format : 200g

- **Organic label.**
- Firm to the touch and unctuous on the palate.
- Sweet notes of prune and our P.X balsamic vinegar.
- No additives or preservatives.



ORGANIC BLACK LEMON



Inspired by **the Iranian Black Lemon**, our lemon offers top notes of **balsamic acidity from our old P.X vinegar** combined with the pleasant bitterness of citrus on the finish.

Our fermentation preserves the primary flavors of this ancestral citrus fruit, allowing for classic pairings, including fish.

This wide and singular aromatic spectrum is made possible by a **unique fermentation process**, presenting slices of lemon with two flavor profiles: bitterness from the dried skin and acid from the fermented flesh.

Available formats : 125g / 250g



ORGANIC BLACK MANDARINS



Inspired by the black lemon, our mandarins offer a **soft acidity** highlighting the pleasant **bitterness of the citrus fruit**.

Our fermentation process preserves the original taste of this **ancestral citrus fruit**, allowing for classic pairings, including fish.

This wide and unique aromatic spectrum is made possible by a **unique fermentation process**, presenting slices of mandarin with two flavor profiles: bitterness from the dried skin and acid from the fermented inner flesh.

Available formats : 125g / 250g



BOMBA RICE FROM CALASPARA DOP



Our Bomba rice is grown in the mountainous and sunny village of Calasparra, where rice cultivation has been done for centuries using specific harvesting methods, now protected by a regional appellation DOP.

The rigorous production framework combined with a small crop area means it has become a truly exotic product.

This rice variety, which is very much in demand amongst chefs, has the ability to **double in size and volume** and soaks in flavors better than any other variety.

It takes a bit more cooking time to reach its perfect texture, but **retains its culinary and organoleptic qualities better.**

Available format : 1kg



VEGAN



LACTOSE
FREE



GLUTEN
FREE



ADDITIVE
FREE





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MAISON DEHESA | L'épicerie haute couture des grands chefs

www.maisondehesa.com

#maisondehesa





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