

- LA FABRIQUE -

BISCUITERIE de PROVENCE

*Une histoire de famille
depuis 1833*



A factory of
BISCUITS,
CAKES,
CONFECTIONERY
& CHOCOLATES

located in Drôme provençale



*Discover behind the scenes
of our Factory in video on
our YouTube page or by
flashing this QRcode*



CSR CHARTER

SUSTAINABLE DEVELOPMENT

"Sustainable development is not just a regulatory specification; it is a set of values that has guided us since the creation of Biscuiterie de Provence and that we cultivate day after day. We want to shape the future through the defense of ethics, proximity, transmission, and respect for our employees, our customers, our suppliers and our planet."

France Bédouin, CSR director

RESPECT OUR VALUES

Develop our 180-year-old know-how by keeping almonds as a key ingredient and developing tenderly delicious recipes!

100% natural ingredients and virtuous products rigorously selected as much as possible from local producers

0

coloring
artificial flavor
chemical additive
preservative
GMO
palm oil



only good free-range eggs and almonds 100% from the Mediterranean basin



BE LOCAL

Favor local ingredients and partners
Have a strong territorial anchor and promote it

TAKE CARE OF OUR CUSTOMERS

Be transparent and listen
Have a dynamic approach to launching new products
Guaranteeing the food safety of our delicacies



LIMIT OUR ENVIRONMENTAL IMPACT

Have responsible purchasing by selecting suppliers with an environmental approach

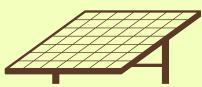
Promote organic farming

Limit the impact of our packaging

Reduce the consequences of our waste through their sorting and recovery

Limit product losses in production

Reduce our energy consumption



Solar panel equipment that allows us to cover 45% of our needs

MOVE FORWARD AS A TEAM

Facilitate exchanges and communication within teams

Participate in the development of new products



Welcoming and training numerous interns and work-study students each year

The development of recipes, the creation of packaging and all production are carried out internally within our 3000m2 factory.

250 tons manufactured each year, spread over 1000 references, all managed via an ERP system and monitored by our quality team



CATALOGUE 2024



**The soul of the Factory
- Created in 1995 -**

Very gourmet recipes made with good ingredients, rigorously selected and sourced, as much as possible, from local production out of love for our beautiful and rich terroir.



**Creator of gourmet emotions
since 1991**

- Joined the Factory in 2019 -

This brand is the result of a passionate dive into the archives of gastronomy to bring out gourmet treasures full of stories



**The beginnings of the biscuit maker
profession**

*The traditional biscuit from Drôme
Provençale since 1908*

Shortbread aperitifs **NEW**

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***Click here or scan the
QRcode to discover a
presentation of our
company***



*La Fabrique is know-how
around almonds, for 6
generations, now available
under three gourmet brands...*



NEW





SHORTBREAD APPETIZERS

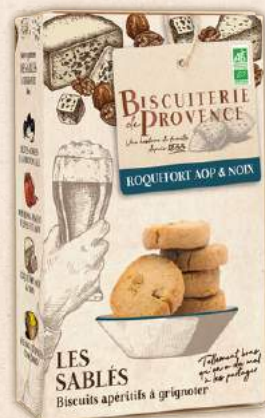
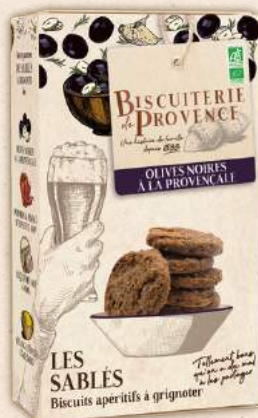
It is thanks to its expertise and its passion for good ingredients that Biscuiterie de Provence has imagined a range of super delicious organic shortbread appetizers.

Combining wheat flour from Drôme and almond powder, these shortbreads will be the new favorites of your aperitifs!

Each recipe in this new range is carefully developed using premium quality organic ingredients, reflecting the CSR commitments of Biscuiterie de Provence. Designed to amaze the taste buds, these savory shortbreads will seduce you at aperitif time or during a gourmet snack...



-  Colombo spice blend **NEW**
90g case
-  Provençal-style black olives **NEW**
90g case
-  Pepper & Espelette pepper PDO **NEW**
90g case
-  Roquefort PDO & walnut **NEW**
90g case











APERITIF CROQUETS

A range of 6 crunchy biscuit recipes, with almond slivers, to nibble at aperitif time or to enjoy in a salad.

A range in accordance with the identity and values of Biscuiterie de Provence: a supply of noble ingredients 100% of natural origin, as much as possible from local production, without any additives, artificial flavors, palm oil or even preservatives !

In summary ? Good, tasty and local!



-  Nyons olives PDO
90g case / 150g packs / 300g metal box
-  Garlic from Drôme PGI
Case 90g / Drôme Pack 150g / Metal box 300g
-  Picodon (local goat cheese) PDO
90g case / 150g Drôme pack
-  Black garlic
90g case
Pesto & Parmesan PDO
90g case / 150g packs / 300g metal box
Provence Tomatoes & PDO Espelette Pepper
Mini case 30g / Case 90g / Packs 150g / Metal box 300g





TOASTS FOR CHEESE

Inspired by our famous Croquets, our Toasts are fine and delicate biscuits, rich in fruits, perfect to accompany cheese.

Crunchy and extremely tasty, they will bring subtlety and originality for exceptional flavor combinations.

Simple recipes and quality ingredients for a range of three references to discover without delay...

Almond & fig

120g case

To pair with hard matured Comté cheeses, extra-aged Mimolette, Tomme de brebis, etc.) or, on the contrary, tangy fresh cheeses like mozzarella or even feta...

Almond & apricot

120g case

To pair with creamy and blue cheeses (Bleu d'Auvergne, Roquefort, Stilton...) or, on the contrary, goat's cheese enhanced with a little touch of honey...

Almond & date

120g case

To pair with fresh, unripened cheeses, whether creamy or sparkling (fresh goat's cheese, ricotta, cottage cheese, etc.) or, on the contrary, soft cheeses like Brie or Camembert...



Super tasty toasts to enhance the cheese!






TRADITIONAL BISCUITS

Discover our traditional and famous biscuits in Provence!

Specialties made by our pastry chefs with artisanal equipment, old-fashioned know-how and high-quality ingredients.

Discover our delicious biscuits to enjoy with coffee, tea or any other gourmet moment...

-  Craquantes (crunchy almonds biscuits)
180g case / 210g gourmet coffee pack / 320g metal box
-  Canistrelli with lemon
180g case / 210g gourmet coffee pack / 320g metal box
-  Orange blossom Navettes
210g case / 210g gourmet coffee pack / 320g metal box
-  Aniseed Navettes **NEW**
210g case











SHORTBREADS

Who said that shortbread was a Breton thing? Right here at La Biscuiterie, we have started making almond-based shortbread that are delicately buttered and tenderly delicious.

These little shortbread biscuits, made by our pastry chefs using a traditional method, will be a treat for your taste buds!

-  Salted butter caramel
120g case
-  Dark chocolate
120g case
-  Vanilla bourbon
120g case
- Pralines roses **NEW**
120g case
-  Assortment pack: snack box **NEW**
Vanilla, caramel, dark chocolate
Pack 210g











COOKIES

These organic Cookies are biscuits inspired by the richness of the Mediterranean region.

Rich in fruit, these delicious biscuits delight young and old gourmands at snack time thanks to their irresistible flavors...

-  Fig & hazelnut
Case 120g / Cookie pack 210g / Metal box 310g
-  Dark chocolate & hazelnut
Case 120g / Cookie pack 210g / Metal box 310g
-  Menton lemon PGI & almond
Case 120g / Cookie pack 210g / Metal box 310g
-  Cranberry & seed mix **NEW**
Case 120g







FR-023



MACAROONS GLUTEN FREE AND MILK FREE

Our Macarons have been loved for over 20 years. Appreciated for their incredibly soft heart, they are as tasty as they are delicate and combine the best ingredients for flavor combinations like nowhere else!

A wealth of almonds (between 30 and 43% per recipe), extremely short lists of ingredients (based on almond, sugar, honey and egg) for small pastries, gluten-free and milk-free, simply irresistible!

Almond & honey from Provence PGI

Etui 150g

Almond & dark chocolate Valrhona

Case 130g



Almond

Case 130g



Almond & lemon

Case 130g



Almond & chocolate

Case 130g



Almond & fig

Case 130g



Almond & hazelnut

Case 130g





Born from a family recipe more than 25 years ago, our soft almond cakes are the very definition of indulgence!



FR-023



SOFT ALMOND CAKES

GLUTEN FREE

Gluten-free, thanks to their richness in almonds, they will seduce you with their soft texture which melts in the mouth and their incomparable flavors.

Discover these cakes made with very few ingredients, all selected with the greatest care, and baked in their steel mold, for recipes just like at home!

With their unique and 100% recyclable packaging, you will have a dessert ready to be enjoyed at any time, which will keep all its freshness and softness for more than a year...

Almond & vanilla Case 120g / Case 240g


Almond & chestnut Case 240g


Almond & lemon Case 240g


Almond & chocolate Case 240g


Almond, fig & grape Case 240g


Almond & dark chocolate Valrhona Case 225g

 Almond Case 225g

 Almond & orange (without milk) Case 225g

 Almond & chocolate Case 225g

 Almond & hazelnut Case 225g

 Almond & lemon from Menton PGI Case 225gg



EVENT RANGES

MACARON HEARTS

GLUTEN FREE AND MILK FREE

The sweetness of the Macaron in a tenderly gourmet heart... Find our range to offer with writable gift boxes.

Gift boxes 90g



DUO 180g
Almond & orange
Almond & chocolate

Almond & raspberry



Almond & chestnut



Almond & lavender



SWEET CROQUETS

Sachet 140g

Crunchy, almonds, good sunny ingredients... Discover our biscuits that will take you into Provence.



Apricot



Lavande & honey from Provence PGI

CHOCOLATE BOX

A gourmet assortment of dark chocolate biscuits including organic shortbread, organic cookies and Vinsobres croquettes...

420g metal box



SMALL CASES SPECIAL GIFT ARRANGEMENTS

Find some of our specialties in small formats! Perfect for gift arrangements, these low-cost boxes will bring elegance and delicacy to your baskets and boxes...

Organic dark chocolate shortbread - 80g box
Organic lemon canisters - Case 90g

Organic orange blossom shuttles - 100g case
Tomato & Espelette pepper AOP croquets - 30g box



EVENT RANGES

Discover our Easter and Christmas catalogs and find our specialties in limited editions for gourmet celebrations...

Click on the thumbnails or contact us to view the catalogs.



CALISSENS

Before the era of manufacturing, at the end of the 19th century, sugar remained a rare commodity, used with reserve. We followed the same principle during the hours we spent studying the recipes before the Calisson d'Aix to finally arrive at our Calisson de Saint-Rémy... not very sweet, extremely soft and with a delicious almond taste. .

Classic "from Saint-Rémy"

Glass jar 95g / Tablet 18 calissons 90g / Metal box 20 calissons 100g or 40 calissons 200g / Bulk 2kg

Pistachio

Tablet 18 calissons 90g / Bulk 2kg

Damas Rose

Tablet 18 calissons 90g / Bulk 2kg

Strong in orange

Tablet 18 calissons 90g / Bulk 2kg

Assortment of calissons

Tablet 18 calissons 90g (classic + pink + pistachio)

Metal box of 40 calissons 200g (classic + pink + pistachio + orange)

Damier classic calissons & fruit jellies

Metal box of 20 calissons 100g or 40 calissons 200g



Organic classic

Tablet 18 calissons 90g / Metal box 40 calissons 200g / Bulk 2kg

Lavender available from May to September

Metal box 20 calissons 100g / Bulk 2kg

Ginger available from October to December

Metal box 20 calissons 100g / Bulk 2kg



Why are our Calissons square?

When 20 years ago we started making calissons, we were not equipped with a calisson press... We passed the dough through a rolling mill before cutting it "into squares" with a guitar. These calissons were so successful that we never dared to change their shape, which has since become our signature.



Also discover our Calisson cake

This cake is made from our Calisson dough which gives an incomparable taste and a melt-in-the-mouth texture! A delight to share that will accompany coffee and tea at dessert time

Case 225g



NOUGATS

100g bars

Our nougat is the product of an ancestral Provençal recipe that we always make in copper basins for a guarantee of authenticity. The result is a soft nougat, neither too hard nor too soft, which does not stick to the teeth and which is always less sweet than usual, thus revealing the delicious taste of the fruit...

Classic

Little Duke's secret recipe!

Pistachio *100% Pistachios!*

Until the middle of the 19th century, the Brignoles region was covered with pistachio trees, which gave us the idea for this delicious 100% pistachio nougat...

Des Cévennes

Almond and walnut nougat with chestnut honey. This nougat is reserved for lovers of strong tastes, sensitive souls refrain...

Pinion *100% Pine nuts!*

A nougat richly garnished with pine nuts



*Traditional know-how
for very delicious
nougats*

CANDIES

Le Petit Duc, maker of sweets, is also a discoverer of treasures. This collection of confectionery brings together our favorite sweets, all from traditional know-how and always made according to the rules of the art by passionate artisans.



CRYSTALLIZED FLOWERS & LEAVES



- Roses 50g glass jar
- Violets 70g glass jar
- Mint leaves 70g glass jar
- Assorted leaves/flowers 70g glass jar



HISTORICAL SWEETS

- Carpentras Berlingots 130g glass jar
- Honey candies 125g glass jar
- Forest fruit candies 120g glass jar
- Toulouse violets 110g glass jar
- Nemours poppies 100g glass jar
- Citrus slices 120g glass jar
- Montpellier licorice 90g glass jar



SPECIALTIES OF PROVENCE

- Almonds from Provence 115g glass jar covered in chocolate
- Hazelnuts from Provence 90g glass jar covered in chocolate
- Provence fruit jellies 115g glass jar
- Pralines from Provence 85g glass jar



BISCUITS

Le Petit Duc invites you to immerse yourself in the history of gastronomy by discovering recipes forgotten over the centuries. Recipes that are not very sweet, with intense flavors and made using ancient know-how.

BETWEEN CONFECTIONERY AND BISCUIT

Almond triangles

110g and 260g bags / 200g metal box / 3kg bulk

Three successive firings are necessary to assemble the different elements. The mixture of almonds, honey and butter is gently reduced in a copper bowl while a shortbread base is placed in the oven for a moment to finally come together during a final pass in the oven. Cutting with a knife, hot, completes the marathon to obtain these delights...

Desired vanilla Bag 110g / Bulk 2.6kg

Désirés are delicious almond cookies, with an unreasonable amount of vanilla, topped with royal icing reminiscent of Calissons.

OLD-FASHIONED COOKIES

recipes from the 14th to the 20th centuries

Chocolate sticks Bag 110g / Bulk 2kg

Cocoa - almonds Bag 125g / Bulk 2.6kg

Ginger hearts Sachet 110g / Bulk 1.7kg

Hearts of Little Albert (shortbread) Sachet 125g / Vrac 2,4kg

Holly leaves (pink pralines) Bag 120g / Bulk 2kg

English flowers Bag 110g / Bulk 2.2kg

Folies de Paulettes (candied fruit) Sachet 110g / Bulk 2.7kg

Anis moons Bag 110g / Bulk 2.9kg

Muscats clovers (cinnamon) Bag 100g / Bulk 1.8kg



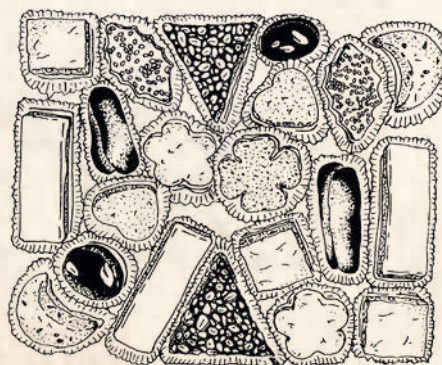


ASSORTMENTS OF BISCUITS



Assortment 210g
1 layer of biscuits

Assortment 470g
2 layers of biscuits



Assortment 720g
2 layers of biscuits

It is with great care that the expert hands of the Petit Duc teams create these delicate collections of assorted biscuits.

Discover the 10 flagship recipes for Petit Duc biscuits: Ginger Hearts, Triangles, Désirés, Cocoa-Almonds, Sticks, Moons, Heart of Petit Albert, Folies de Paulette, Clover and English Flowers.

CHOCOLATE BARS

PURE ORIGINS

70g tablets



-  Black 100% Dominican Republic
no added sugar! Vegetal and dried fruit notes
-  Black 70% Madagascar
Notes of citrus and sweet almond, caramelized
-  Black 63% Peru Chanchamayo
Citrus and honey notes
-  Black 63% Panama
Notes of yellow fruit and slightly vanilla
-  Milk 48% Ecuador Esmeralda
Subtle taste of buttered biscuit and caramel

No secrets in this range of organic chocolate bars

A cover from a talented cover maker, unearthing the best beans around the world and the hand of our chocolatier to put these recipes to music. The result is a very delicious range dressed in pretty traditional artisanal papers...



Also discover our dark chocolate cake
63% pure origine Panama








A cake, ready to enjoy for 4/5 people, made from our 63% Panama dark chocolate, made from cocoa beans grown in tropical forests...

Case 225g



CREATIONS 70g tablets



-  Dark 60% with old-fashioned praline filling
-  Dark 60% raspberry
-  Black 60% timut pepper
-  Black 60% almond hazelnut chips
-  Black 60% ginger
-  Black 60% orange
-  Milk 48% fleur de sel

FABERGE EGGS

Fabergé eggs have been a tradition in our Saint-Rémy-de-Provence store for over 15 years. These are decorated metal eggs 12cm high filled with delicious crispy cereals coated with dark chocolate and caramel-flavored milk chocolate...



“Classic” decor



2 collections of 12 Fabergé Eggs are offered to you in Ready to Sell 24 Eggs (double decorations)!

This is included for all Eggs:

- frozen bags + bolduc
- legal notice labels
- cartonnette marketing

Fabergé egg Net unit weight: 100g
Height of the egg: 12cm

Decor "New collection"



Mini Fabergé Eggs **NEW**

Discover Fabergé Eggs in mini format!
Always garnished with chocolate balls,
they are no less delicious



Mini Fabergé Egg Unit net
weight: 50g
Height of the egg: 8cm



EVENTS RANGES

Discover our Easter and Christmas catalogs
and find our specialties in limited editions for
gourmet celebrations...

Find our catalogs very soon...







CROQUETTES DE VINSOBRES

A recipe for almond biscuits, created in 1908, which has today become the famous specialty of Drôme Provençale!

Discover all the secrets of this slightly sweet treat, part of the French culinary heritage, which can be nibbled at tea or coffee time, but also with dessert or as an aperitif.

THE TRADITIONAL RECIPE SINCE 1908

200g and 500g bags

A recipe for delicious little biscuits made with only 5 ingredients including 25% almonds. It is made with the greatest care, using a method that perfectly respects the original tradition. Its famous yellow bag has given it a unique identity for more than half a century.

THE CHOCOLATE RECIPE 200g bag

19% almonds and 19% dark chocolate

COLLECTOR'S METAL BOXES

ASSORTMENT OF 2 RECIPES Metal box 360g (2 Bags 180g)

3 colors available! Red, Yellow and Green

BAKING POWDER 500g bag

Find the inimitable taste of our famous almond biscuits in your recipes for crumbles, cookies, pancakes, tarts, financiers... or why not in your yogurts and pots to replace sugar!



A new culinary powder for recipes with unparalleled flavors...



- LA FABRIQUE -

BISCUITERIE de PROVENCE

Une histoire de famille
depuis 1833



*A question?
Our teams are at your
disposal!*

SALES ADMINISTRATION



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WANT TO DISCOVER
OUR PROFESSION AS
A BISCUIT MAKER,
CONFECTIONER AND
CHOCOLATIER?

See you at the Factory!
26110 St Maurice sur Eygues



MUSEUM

DISCOVERY TRAIL

SPACES FOR CHILDREN

GOURMET HALL

TEA ROOM