



**Working together to develop
and create the foods of the future**

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BETTER PRODUCTION FOR BETTER FOODS

We stand out from the crowd because everything we produce is made in France and we offer thousands of private label products. Agromousquetaires is the only industrial producer in its sector to do so, making it the leading manufacturer of private labels and the fourth largest agri-food group in France. We have solidified our position as the only player in France to be vertically integrated along the entire agri-food division, from production to distribution. Now more than ever, our tool is put to good use in our Mousquetaires retail outlets, although 20% of our revenue is generated outside the consortium. The specifications are simple: we must be the best of Intermarché's private label suppliers, with the most innovative, high-quality products. This is made

“ **Our vision is to become a benchmark in our sector for production practices and responsible food consumption. To achieve this goal, we are focusing on our Sustainable Producers strategy, which has been rolled out in all our agricultural divisions.**

possible through our Responsible Producers strategy, which will allow us to explain to consumers where our raw materials come from. Our winning strategy was inspired by the fact that consumers want to buy products that are made in France and can be traced back to their origin. They want us to hire employees locally and they prefer to find our products in their local shops. We have a long and proud history of fostering quality relationships within the

world of agriculture and we have contractual commitments with approximately 17,000 partner farmers and livestock breeders.

Christophe Bonno
CEO of Agromousquetaires



AGROMOUSQUETAIRES: VISION, COMMITMENT, AND INNOVATION

Since the consortium was founded in 1969, the independence of our supply chains has been the cornerstone of Les Mousquetaires' revolutionary strategy. By developing and implementing its own powerful, well-organised agri-food cluster, Agromousquetaires has positioned itself as a leader in its markets.

Our own structured network

Agromousquetaires is a key player in the French agri-food industry. Agromousquetaires is also the leading French manufacturer of private label products, with 4,000 products that are all made in France. It is central to



Intermarché's unique strategy of acting as both a producer and a retailer.

A strong drive for innovation

Les Mousquetaires continues to be at the forefront of innovation through its integrated strategy of acting as both a producer and a retailer. Each of its 62 production units is equipped with its own R&D division focused entirely on creating and producing new products. The goal is to anticipate future trends and preferences for



consumers seeking ever-more user-friendly, delicious, and healthy products, that ensure the best value for money.

Nearly one hundred new products are rolled out each year during our internal innovation challenge.

Leading positions in the French market



NO. 1

Fishing vessel owner



NO. 1

Producer of baby nappies



NO. 2

Producer of processed meat products



NO. 3

Vegetable processing



NO. 4

Bottler of mineral water

The 4 foundations of Agromousquetaires:

ALTERNATIVE: We vertically integrate a business when there are few suppliers left to offer private label products.

FAIRNESS: Our production activities are based on fair contracts with livestock breeders and farmers.

DIVISIONS: We integrate complete divisions from the farm to the table, which allows us to meet our consumers' main demands: guaranteed traceability and quality.

EFFICIENCY: Thanks to an organisational structure that cuts out the middleman and focuses on short circuits and our investments in production tools.



62 production units



10 operational divisions



11,000 employees



No. 1 manufacturer of private label products in France



€4.03 billion in sales



OUR COMMITMENT TO BEING A RESPONSIBLE PRODUCER

Better production for better foods

As a major French group and a leading producer within the Mousquetaires ecosystem, we are aware of our responsibility to ensure food quality and protect the environment.

Thanks to our strong business culture, our 62 production units are fully committed to this transition. In order to provide solutions for the challenges facing our society, we listen to all ideas and concerns while remaining fully transparent. By being responsible producers, we produce better products.

The 6 pillars of our Responsible Producers strategy

OUR OPEN-MINDEDNESS:
As responsible producers, our business practices are fully transparent. We open up our plants and are open to new ways of working together and collaborating with the outside world, which challenges our beliefs and makes us better.

OUR ECONOMIC PERFORMANCE:
As responsible producers, we optimise our organisational structure and our investments to guarantee a sustainable balance between attractive prices for our customers and our brands and fair compensation for our partners.

OUR TALENTS AND OUR COMMUNITIES:
As responsible producers, the expertise, commitment, and creativity of each of our 11,000 employees are central to the service we provide to our customers and communities, and to our efforts to support local economic development.

OUR PRODUCTS AND CUSTOMERS:
As responsible producers, we work with our customers to provide consumers with products that are made in France, delicious, healthy, and sold at a fair price, to improve their dietary habits and their well-being.

OUR SUPPLY CHAINS:
As responsible producers, we pool our efforts to move our supply chains forward in partnership with our suppliers, over time and with mutual trust.

OUR PRODUCTION METHODS AND THEIR ENVIRONMENTAL IMPACT:
As responsible producers, we reduce the environmental impact of our industrial activities in order to be a leader in sustainable development wherever we operate.

OUR APPROACH PROGRESS PLANS

In order to continue to move forward and tailor our products to societal expectations, we implemented an innovative working method three years ago. This method involves NGOs, experts, and technological stakeholders in a process of listening, sharing, and progress, with mutually agreed deadlines for transforming our production model.



SUSTAINABLE CROP DIVISIONS

Fewer fertilisers and pesticides in the raw materials used to make consumer products.

Development of agroecology and organic farming with our supplier partners.

Assistance for our partners with conversion to organic farming methods through long-term contracts (up to ten years).



SUSTAINABLE SEAFOOD DIVISION

Objectives: 2025 progress plan.

- 100% selective fishing techniques
- 100% seasonal fish
- 100% sustainable aquaculture products



SUSTAINABLE LIVESTOCK DIVISIONS

2025 objectives. Animal welfare (pork, beef, dairy):

- 100% responsible slaughterhouses (animal welfare certification)
- 100% certified transportation
- Charter on farm animal welfare



BEVERAGES DIVISION

Development of agroecology and organic farming with our supplier partners.

Organic wines marketed under the Expert Club brand and HVE (high environmental value) certified wines since 2019.

Our beverages division has demonstrated its commitment to preserving natural landscapes and biodiversity by signing local protection agreements.

Most of our units have obtained IFS V6 certification in recognition of their commitments to quality, sustainable development, improvement of manufacturing processes, and human resource management.



HARNESSING AGRI-FOOD INDUSTRIAL KNOW-HOW

To maintain and boost employability, Agromousquetaires is committed to harnessing employees' skills, enhancing their professionalism through experience and training, and encouraging and promoting a wealth of diverse career pathways.

SUPPORTING OUR EMPLOYEES' TRANSITIONS TO NEW SECTORS

The industrial and service sectors are undergoing technological change. In response to the automation of work processes, the use of IT tools, and the development of multi-skilled staff, we decided to expand our employee qualification opportunities.

PROMOTING HEALTH AND WELL-BEING AT WORK

Keeping our employees healthy is one of our main concerns. As employees work longer careers, our challenge is to reduce the number of accidents at work and strenuous tasks. To do this, we have focused on several initiatives developed



in collaboration with the various stakeholders, including occupational physicians, ergonomists, managers, and employees themselves.

PROMOTING JOB OPPORTUNITIES FOR WORKERS WITH DISABILITIES

Les Mousquetaires is devoted to combating discrimination and promoting equal employment opportunities through a policy supporting job opportunities for workers with disabilities and their integration in the workplace. This translates into four key commitments: adapting workstations, hiring workers with disabilities, providing disability awareness training for all employees, and choosing to work with more companies with a strong record of hiring workers with disabilities.

SUSTAINABLE DEVELOPMENT

Every day, we take concrete steps



to address environmental challenges and societal expectations. That is why we have developed an organisational structure and model that are unique in the mass retail market.

By developing partnerships with prestigious universities and OPCOs (agencies in charge of supporting employment skills and professional training), we will be able to identify emerging talent and strengthen staff employability.

AGROMOUSQUETAIRES UNIVERSITY: 3 ACCREDITED STUDY PROGRAMMES TO BOOST YOUR CAREER

This is an ongoing challenge: in 2014, Agromousquetaires created the first corporate university in the agri-food sector to begin preparing employees for the jobs of tomorrow.

The three accredited study programmes include:

- Industrial performance manager
- Line manager
- Industrial site director programme



THE EMA: A FOOD SECTOR TRADE SCHOOL



Our training courses are specifically focused on the agri-food and food distribution industries. These course options include CAP

(certificate of professional competence) and BTS (advanced technician certificate) programmes that offer promising career prospects and provide a concrete solution for companies' hiring needs. We plan in future to offer Licence (Bachelor degree) courses.

EMA offers four accredited study courses for future food industry professionals:

- CAP (certificate of professional competence) - food industry operator
- BP (professional certificate) food industries - line manager
- BAC PRO (professional diploma) processed meat producer for hypermarkets/supermarkets
- BTS TECHNICO-COMMERCIAL (certificate of professional competence in customer advisory services) - food and beverage products - food department managers for hypermarkets/supermarkets



THROUGH AGROVIRTOUSE, AGROMOUSQUETAIRES IS SUPPORTING THE SECTOR'S 1ST VIRTUAL REALITY TRAINING PROGRAMME

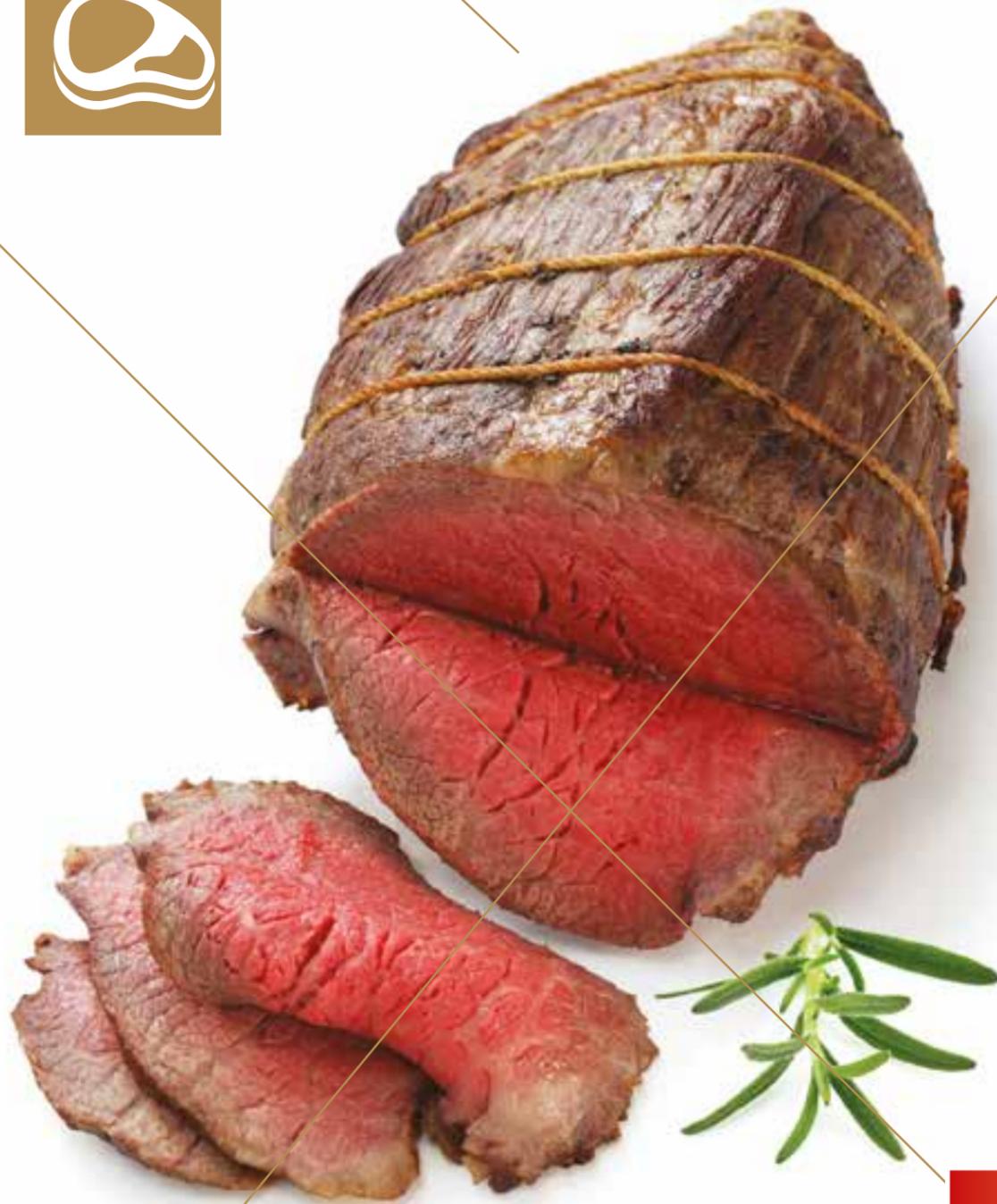
The Agrovirtuose project uses virtual reality to immerse employees in real-life situations to provide training and enhance their skills. This project is a collective endeavour of nine companies in the Hauts de France region. The objective of the project is to train employees on issues related to hygiene, quality, and safety in the food industry through virtual reality headsets.

The Agrovirtuose training is available on the Agromousquetaires Campus, where more than 90 apprentices and nearly one hundred employees are trained every year.

Over time, a schedule will be prepared for the Agrovirtuose programme, which will be offered in all 62 Agromousquetaires production units.



Taste and traceability with **beef**



BEEF DIVISION PARTNERS, EXPERTS, AND A PILOT FARM



OUR BEEF COMMITMENTS

An active player in the Bœuf de Nos Régions (Beef from Our Regions) initiative.
12,000 partnership agreements signed with local livestock breeders.

The beef division revolves around SVA Jean Rozé, a leading company in its market, and Saviel France. With its strong innovative drive, this company has become a strategic tool in the development of the meat departments in Intermarché and Netto supermarkets.



2,681 employees



7 sites



€1.02 billion in sales



More than 12,000 partners

SVA JEAN ROZÉ

For nearly 25 years, it has operated the Ferme du Haut Gast, an experimental farm with 60 hectares of land and livestock buildings where close to 300 animals are raised in accordance with the Bœufs de Nos Régions (BNR) initiative.

With a workforce of 2,681 people, this division is geographically distributed over two slaughter and meat-cutting sites in Brittany, four processing sites located throughout France, and twelve logistics bases that distribute all the products that make SVA Jean Rozé the fourth largest meat operator in France.

It was created in 1955 and has expanded quickly through a policy focused on high-tech solutions and innovation. SVA Jean Rozé works in partnership with more than 12,000 livestock breeders and has become the leading French player in the beef market.

Today SVA Jean Rozé continues to expand the scope of its activities and sells processed products and ready-made foods in self-service delicatessen sections. The headquarters of SVA Jean Rozé are located in Vitré, France, which is also home to the main slaughterhouse.



Certification: ISO 14 001

The company has:

- 2 slaughterhouse sites
- 1 meat-cutting site (Vitré Viande)
- 4 production units for processed products (Saviel)
- 12 logistics bases located throughout France



Variety and quality with **pork**


2,615
employees


9 sites


€865 million
in sales



PORK DIVISION **STRONG TIES TO THE FARMING WORLD**



OUR PORK COMMITMENTS

Support the division with purchase prices indexed to the prices of animal feed.
ISO 34 700 for the protection of animals in pork slaughterhouses.

The pork division includes three primary and secondary processing units, six meat-product units that supply outlets with a wide range of products, one sales team, and one logistics platform.

The products manufactured in these plants are marketed under four brands: Jean Rozé, Itinéraire des Saveurs, Monique Ranou, and Onno 1920.



SCO

The Monique Ranou brand was founded in 1960. Groupement Les Mousquetaires acquired an equity interest in Monique Ranou in 1992. Today a 32,000 m² production site employs 530 people on 17 production lines. The annual volume is 42,074 tonnes.

Since 2010, the company has been known as Société Charcutière de l'Odet (SCO). Today the Monique Ranou brand is the leading brand in the world of fresh non-dairy products at Intermarché stores.

Certifications:
ISO 22 000 and ISO 50 001

SALAISSONS CELTIQUES

This family-owned processed meat company was founded in 1920 by Jean Mathurin Onno. It became a partner of Groupement Les Mousquetaires in 1991 and currently employs 535 people at three sites with surface areas of 17,000 m², 5,000 m², and 18,000 m², which produce 50 million units – representing a volume of nearly 30,000 tonnes – every year. Manufacture of meat pâtés, rillettes, speciality sausages

(andouillettes, boudins, and others), preserved meats, traditional hams, roast hams, diced bacon, pig's head products, and other savoury and smoked products.

Certifications:
ISO 22 000 and ISO 50 001

GATINE VIANDES

The Gatine production unit is specialised in primary and secondary pork processing. It was created in 1992 and has a surface area of 63,700 m². The company employs 600 people.

Certification: ISO 34 70

SALAISSONS DU LIGNON

In 1997 Les Salaisons du Lignon joined Groupement Les Mousquetaires. The site was upgraded in 2010, bringing the total surface area to 24,000 m². The 200 employees who now work at Les Salaisons du Lignon produce 8,000 tonnes of processed meat products annually, including 90 different products and 32 million consumer sales units. Manufacture of dry-cured sausages and pre-cut or ready-to-slice dry hams.

JPA

Specialised in primary and secondary pork processing. The 37,000 m² site was bought by Agromousquetaires in 2014. Today 650 employees produce an annual volume of 137,000 tonnes.

SBA

Created in 1981 and bought by Agromousquetaires in 2014, it now has 100 employees at its 6,500 m² site. Specialised in the primary and secondary processing of sows and cull sows.

GIE SAVEURS CHARCUTIÈRES

The company has been in charge of marketing the products manufactured by our processed meat production units since 2010. GIE Saveurs Charcutière works closely with the R&D departments in our production units to anticipate consumer trends and tend to customers' needs.

A varied selection
of crusty breads
 and Viennese pastries



BAKERY PRODUCTS A DIVISION OF EXCELLENCE



OUR BAKERY PRODUCT COMMITMENTS

Our flours have received the "Blé de nos Campagnes" (French-grown wheat) certification. Through our La Campanière brand, we are committed to responsible and sustainable farming practices. Our wheat comes from farms certified as having a high environmental value. Our production units have implemented ongoing initiatives to achieve excellence and guarantee healthier products.



373 employees



4 sites



€124 million
 in sales

The bakery products division includes four production units. These plants supply bakery products to all Intermarché and Netto stores in France. The bakery products division contributes to the Agromousquetaires progress plan aimed at reducing the use of pesticides and insecticides.

MOULIN DE LA CHAUME

Since 1983, Moulin de la Chaume has been the leading industrial bakery within Groupement Les Mousquetaires. At its 25,500 m² site, it produces more than 20,000 tonnes of finished products per year, with 80 million units representing 50 products over four production lines. Production: frozen breads. **Certifications: ISO 9001, ISO 50 001, and IFS Superior Level**

MOULINS DE SAINT-ARMEIL

One Groupement Les Mousquetaires production unit employing 85 individuals at a 12,000 m² site made up of four production lines, with 20,100 tonnes of industrial bakery products produced on-site representing 175 million units (120 product references). Production: breads, raw and pre-proved Viennese pastries, raw brioche dough and brioche rolls, king cakes, and frozen tarts. **Certifications: ISO 9000, IFS, BRC, and ISO 50 001**

MOULINS DE SAINT-AUBERT

This plant was opened in 1988 and is specialised in the production of baguettes. The production volume is 34,500 tonnes and 120 million units per year, with four production lines and 74 employees working at a 12,000 m² facility. Production: raw and pre-baked boulot baguettes, speciality baguettes. **Certifications: ISO 9001 (2008 version), ISO 22 000, in the process of obtaining IFS-BRC certification**

MOULINS DE ST PREUIL

An industrial bakery with four production lines and a workforce of 79 people in a 8,190 m² facility. Each year it produces 24,000 tonnes of bread, representing 65 products and 79 million individual units. Production of baguettes and raw and pre-baked white bread dough, traditional baguettes and breads pre-baked in an oven, and small bakery products and sandwich breads pre-baked in an oven. **Certifications: ISO 9001 (2000 version), EFQM certification: C2E**



A variety of **grocery products** for everyone


1,085
employees


8 sites


€293 million
in sales



GROCERY DIVISION **FROM BREAKFAST TO PRE-DINNER SNACKS, NOT FORGETTING AFTERNOON TEA**



OUR GROCERY COMMITMENTS

All production units are certified to produce organic products.
Partnerships with 1,200 local producers for processed fruits and vegetables in tins and jars.

ANTARTIC

Created in 1986, Antartic has a 25,000 m² facility with 148 employees, 20 production lines, and an annual volume of 30,600 tonnes.
Production of breakfast cereals, savoury snacks, technological ingredients and additives, spices and culinary aids, rice, semolina, dried pulses, and baking ingredients.
Certifications: ISO 9001 (2000 version), IFS V6, Bio, Label Rouge, RSPO, Bleu Blanc Cœur, and IGP

FAISSOLE

Faissole was founded in 1880 and acquired its current name in 1960. Groupement Les Mousquetaires purchased the company in 2008. Today its 79 employees process an annual volume of 6,410 tonnes.
Production of crispbreads, mini toasts, and more.
Certifications: Bio, IFS, Bleu Blanc Cœur, ISO 50 001



The grocery value chain brings together 8 factories with highly varied activities. The products that are manufactured range from breakfast cereals, crispbreads, mini toasts, brioche breads, croissants, pain au chocolat and sandwich bread, to cookies, specialties from Brittany, cold sauces and condiments, as well as tinned vegetables and fish, jams and fruit purées.

FILET BLEU

Filet Bleu, the leading industrial biscuit-maker in Brittany in 1950, was taken over by Groupement Les Mousquetaires in 1996. 188 employees at a 13,500 m² production facility, 5 production lines, 9,431 tonnes of biscuits.
Certifications: ISO 9001, FAIRTRADE, Bio, IFS, Bleu Blanc Cœur, RSPO, BRC

LE FOURNIL

DUVAL DE LOIRE
Created by Groupement Les Mousquetaires in 1996, the site covers 18,000 m² and employs 147 people on four production lines, with an annual production of 22,000 tonnes. Production of sandwich loaves, brioche breads, brioche rolls, and Viennese pastries.
Certifications: IFS V6, Bleu Blanc Cœur, ISO 50 001

DUMORTIER

Founded in 1898 in Tourcoing, it now employs 50 people and produces 11,000 tonnes annually on 10 production lines at its 10,000 m² site. Production: salad dressings and cold dipping sauces.
Certifications: IFS V6, Bio and halal certification

KERLYS

The company was bought in 2000 by Groupement Les Mousquetaires and now produces 60,000 tonnes of preserved vegetables every year at its 25,000 m² facility.

Production: tinned vegetables of all kinds.
Certifications: ISO 22000, Bio, and IFS

CAPITAINE COOK

In 1988, 110 years after it was founded, the Capitaine Cook brand was acquired by Groupement Les Mousquetaires. It employs 130 people and produces 3,154 tonnes of tinned seafood and sauces in glass jars every year.
Certifications: ISO 22000, IFS, Bio, Label Rouge, EPV, Produit en Bretagne, and MSC sustainable fishing



DELVERT

A producer of jams since 1934. After it was taken over by Groupement Les Mousquetaires in 1999, fruit purées were added to its production lines. Delvert has 96 employees at a 27,000 m² production facility and produces 23,000 tonnes per year. Production of jams and fruit purées.
Certifications: Bio, ISO 9001

Certified quality of **milk**

DAIRY DIVISION **100% MADE IN FRANCE**



OUR DAIRY COMMITMENTS

Milk that is exclusively French, from farmers located near the dairies.

A strong partnership through our Agromousquetaires Producers charter.

Launch and development of the "Les éleveurs vous disent MERCI!" ("Our farmers say THANK YOU!") brand for fair compensation of dairy farmers.

The dairy division includes two types of activities: dairy and desserts, produced by Laiterie Saint-Père, near Nantes, and tomme and raclette cheeses, produced by Fruitière de Domessin in Savoie.

The dairy division maintains long-lasting partnerships with 500 livestock breeders. Three of the chain's top commitments include safety, skills development, and animal welfare and performance.

FRUITIÈRE DE DOMESSIN

Fruitière De Domessin is specialised in the production of uncooked hard cheeses including tomme and raclette cheeses.

With two production sites located in the Rhône-Alpes region, including in Domessin (3,700 m²) in Savoie, where the cheese is manufactured, and Panissage (4,200 m²) in Isère, where the cheese is aged and packed, Fruitière de Domessin employs 66 individuals.

Fruitière de Domessin makes tomme and tommette cheeses

LAITERIE SAINT-PÈRE

Laiterie Saint-Père, created in 1905, collects milk and produces dairy products. The dairy works in partnership with nearly 400 farmers. Laiterie Saint-Père sells its products under the Pâturages brand. These products include butter, fresh cream, UHT milk in cartons and bottles, whipped-cream desserts, mousses, whipped-cream mousses, cream-based desserts, flans, gelatinised milks, rice and semolina puddings, and premium desserts.

Certifications: IFS Food V6, ISO 9001 (2009 version), ISO 50001, Agriculture Bio, IPLC, Bleu-Blanc-Cœur



as well as plain and flavoured raclette cheeses for pre-cut, fresh-packed, and self-service delicatessen sections of grocery stores.

Fruitière De Domessin collects produce from 78 farms and processes 36 million litres of milk for every 3,700 tonnes of cheese sold.



409 employees



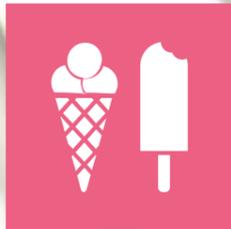
3 sites



€268 million
in sales



Spend less time in the kitchen with our expertise in frozen and delicatessen products




1,304 employees


8 sites


€343 million in sales



FROZEN AND DELICATESSEN PRODUCTS FROM STARTER TO DESSERT!



The frozen and delicatessen products division covers a wide range of activities, including small meals (prepared salads, surimi, sandwiches, etc.), smoked fish, frozen minced beef patties, pizzas, ready meals, ice creams, and more. Our Non-Group brand for out-of-home food services was born here and has evolved into a Culinary Partner.

OUR FROZEN AND DELICATESSEN PRODUCTS COMMITMENTS

ISO 50001 certified for energy performance.
Labels for the production of organic products.
Ice cream without colouring agents, additives, or preservatives.

DÉLICES DU VALPLESSIS

This business line was created in 1982 by Groupement Les Mousquetaires and focuses on ice cream. The plant has nine production lines and an annual volume of 35 million litres. The site covers 30,000 m² of surface area and employs 150 people. Production: bulk ice cream, individual frozen desserts, and more.
Certifications: ISO 14001, ISO 22000, ISO 50001, IFS FOOD, LABEL V, ECOCERT

DÉLICES DE SAINT LÉONARD

Groupement Les Mousquetaires built this plant in 1993 for its frozen foods activities, including pizzas, crêpes, quiches, and tarts. The 14,000 m² production facility has seven production lines, 265 employees, and an annual production volume of 13,500 tonnes.
Certifications: IFS V6

MOULIN DE LA MARCHÉ

This Groupement Les Mousquetaires plant manufactures ready-made fish products. It has a total surface area of 9,800 m², 250 employees, and produces 3,000 tonnes of finished products per year on its ten production lines.
Certifications: ISO 22000, 50001, IFS, Bio, Label Rouge



TRAITEUR DE LA TOUQUE

This plant was opened in 1959 and taken over in 1983 by Groupement Les Mousquetaires. It produces ready-made salads and small meals. The site covers 9,700 m² and has five production lines. Its 120 employees manage 43 million units per year, i.e. a volume of 17,000 tonnes.
Certifications: IFS V6 Superior Level, ISO 50001, AB

SVELTIC

The 15,000 m² production facility employs 200 people. Each year, it produces 30 million units representing a volume of 15,000 tonnes. Production: family-sized and individual ready meals, frozen vegetables and ready meals, vacuum-packed meat and fish



dishes with sauces, and other sauces.
Certifications: ISO 50001, MSC/ASC, VBF, VPF for certain product ranges

SAG

SAG was the first production unit to join Groupement Les Mousquetaires. It produces frozen minced beef patties, meatballs, and minced beef. The 10,000 m² production site employs 110 people on four production lines. It produces 15,000 tonnes of products per year.
Certifications: IFS, Bio, halal, first food processing plant to obtain ISO 50001 certification

KERANNA PRODUCTIONS

As a member of Groupement Les Mousquetaires since 2011, it manufactures poultry and fish products, both marinated and breaded, fresh and frozen. The 10,000 m² production site employs 60 people on three production lines. It produces 7,000 tonnes of products per year.
Certifications: IFS, halal, ISO 50001

CAPITAINE COOK

The plant in Clohars-Carnoet (Finistère), produces Capitaine Cook tuna. Since 2010 it has been specialised in processed fish products, sauces, and cooked carbohydrates. The 7,500 m² site employs 135 people.
Certifications: ISO 22000, IFS V6 Superior Level, and MSC



All your **non-food** needs covered



NON-FOOD DIVISION EVERYTHING FROM FLOWERS TO NAILS AND BABY NAPPIES



OUR NON-FOOD COMMITMENTS
A process has been launched to obtain ISO 26000 certification.
Ecolabels for the production of personal hygiene products, plants, and bouquets of cut flowers.
A company that accommodates employees with disabilities.



333 employees



4 sites



€104 million
in sales

The non-food division includes four production units. They evolve every year within very specific businesses ranging from the production of cut flowers and plants, and the packaging of nails and screws, to single-use personal hygiene products.

CELLULOSES DE BROCELIANDE

Celluloses de Brocéliande was founded in 1989 and owns seven production lines that manufacture 3.7 million items per day at its 20,000 m² site that employs 183 people.
Production: baby nappies, feminine hygiene products, etc.
Certifications: ISO 9001, ISO 14001, BRC, FSC, AFAQ 26000, EFQM, SWAN ecolabel for eco-friendly nappies



LES ATELIERS DE SAINT-VALENTIN

In 1992, Groupement Les Mousquetaires created Les Ateliers de Saint Valentin, which produces flower bouquets (single flowers, sheaf bouquets, round bouquets, mixed bouquets) and floral arrangements.
Les Ateliers de Saint Valentin produces three million bouquets every year.
Certifications: ISO 9001 (2015 version), ISO 14001 (2015 version), ISO 26000

LES SERRES D'ANJOU

Groupement Les Mousquetaires founded Les Serres d'Anjou in 1999. Les Serres supplies all Bricomarché stores in France.
The company covers all the plant needs for all the stores it supplies. It offers a total of 4,000 different products with an annual volume of three million units.
The original 3,500 m² site is still home to the company's current operations, with a workforce of 25 employees.
Certifications: ISO 9001, ISO 14001 and ISO 26000, Agriculture Biologique

LES MANUFACTURES DU CHATEAU

Les Manufactures du Château was created by Groupement Les Mousquetaires in 1995 to manufacture hardware. In 2013, Les Manufactures du Château created MDC'EA, a company with inclusive employment practices that employs 16 workers with disabilities.
The company has a 8,900 m² facility and employs 70 people to operate its seven production lines. It manufactures 15.3 million products annually.
Certifications: ISO 9001 (2008 version, which evolved into the 2015 version), ISO 14001 (2015 version) and an ISO 26000 assessment



Beverages:

they're in our nature

BEVERAGES DIVISION

WATER, FRUIT JUICE, AND WINE



OUR BEVERAGE COMMITMENTS

Development of agroecology and organic farming with our supplier partners.

This division has demonstrated its commitment to preserving natural landscapes and biodiversity by signing local protection agreements.

Most units have obtained certification in recognition of their commitments to quality, sustainable development, improvement of manufacturing processes, and human resource management.



578 employees



9 sites



€433 million
in sales

The beverages division includes non-alcoholic beverages and wine and has nine production sites. The beverages division is extremely active in the field of sustainable development. In fact, Hauller and Aix-les-Bains have obtained the Biodiversity Progress Label.

AMIEL

Amiel was founded in 1920 and is a subsidiary of Fiée des Lois. Amiel produces: AOP and IGP wines in bulk.

FIÉE DES LOIS

FDL is one of the five largest bottlers in France. It is specialised in wine selection, packaging, and trading, as well as in the bottling of spring water. FDL is equipped with nine production lines and employs 165 people at a 32,500 m² site. It produces the equivalent of 140 million bottles of wine and 60 million bottles of water. **Certifications: ISO 9001, ISO 14001, ISO 50001, IFS BRC, Vin Bio**

HAULLER

Groupement Les Mousquetaires purchased Hauller in 2000. Hauller produces primarily Alsatian wines as well as Burgundy wines and sparkling wines. **Certifications: IFS, Biodiversity Progress**

SAINTE-MARGUERITE

Groupement Les Mousquetaires became the owners of Société des Eaux Minérales Gazeuses de Sainte Marguerite in 1995. With 13 employees at its 3,000 m² plant, the company currently bottles more than 17 million litres per year. **Certification: IFS V6**

SES PAIMPONT

Société des Eaux des Sources de Paimpont (SESP) has been bottling spring water since 2000. Its 14 employees work at a 6,800 m² facility where SESP processes and packages 51 million bottles every year. **Certification: IFS Food**

ANTARTIC

Antartic was the 1st production unit created by Groupement Les Mousquetaires. With 14 production lines at its 45,000 m² plant, it produces 330 million litres per year for a wide range of non-alcoholic drinks. The company has 300 employees and has developed a corporate social responsibility initiative. **Certification: ISO 001, 14001, and 50001**

VERNET

The company was taken over in 1998 by Groupement Les Mousquetaires and produces flavoured sparkling mineral water. It has a workforce of seven employees at a 2,000 m² site and produces 7.5 million litres annually. **Certifications: "Product of the Monts d'Ardèche Regional Natural Park" "Product of Monts d'Ardèche UNESCO Global Geopark" labels, IFS V6**

LUCHON

Société des Eaux Minérales de Luchon is specialised in the production of natural and flavoured mineral waters. The plant employs 27 people at its 7,500 m² facility and produces 76 million bottles per year. **Certification: IFS V6**

AIX LES BAINS

The company employs 21 people. It is specialised in the production and marketing of natural bottled mineral water. In 2016, its total production amounted to 52 million bottles. **Certifications: ISO 9001, IFS V6, BRC, Marque Savoie accreditation, Biodiversity Progress**



From **the ocean** to your plate,
fresh seafood every day



SEAFOOD DIVISION A SUSTAINABLE AND RESPONSIBLE DIVISION



*We control every aspect of our division, from A to Z.
From catching our fish to processing and selling them.
As the largest owner of fishing vessels in France, we have
demonstrated our commitment to a progress plan
that includes refraining from deep-sea fishing.*

OUR SEAFOOD COMMITMENTS

Progress plan for a sustainable seafood division by 2025.
Agromousquetaires is committed to improving the fishing practices of its shipping lines and its methods of processing fish and seafood products.
Transformation of its fishing fleet and modification of specifications for the division.

LA SCAPÊCHE

La Société Centrale des Armements des Mousquetaires à la Pêche (La Scapêche) is the largest owner of fishing vessels in France. La Scapêche is present in Scotland, Ireland, Le Guilvinec (France), and Reunion Island. It is based in Lorient, France, and operates in French and European waters. This means that Les Mousquetaires controls the supply and processing of its seafood and the distribution of seafood to points of sale.

Its fishermen use a variety of measures to ensure respect for the ecosystem that sustains their work:

- sound on-board management of processing plant waste and non-organic waste
- closures of fishing zones during certain species' reproduction periods
- compliance with legal minimum catch size requirements
- combating illegal fishing



945 employees



7 sites



23 Vessels



€368 million
in sales



Thanks to this fleet, the Group can transport 65% of its supply requirements for the species caught by its vessels directly to points of sale. La Scapêche owns 23 ships and has an annual fishing volume of 17,000 tonnes. Les Mousquetaires' fishing fleet acts as a driving force for maintaining and developing the French fishing sector. La Scapêche has launched its own responsible fishing initiative. It has also developed several actions to support environmental protection, social responsibility, and the quality of its products.

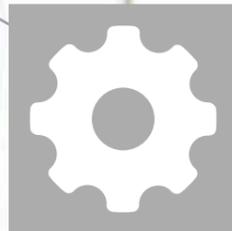


CAPITAINE HOUAT

Capitaine Houat, the leading French fish wholesaler since 1988, operates a 17,000 m² processing facility in Lanester, (Morbihan). The facility employs 213 people on 15 production lines. Products: fish fillets, prawns, coastal fish, self-service products, and salmon fillets. Its 8,500 m² site in Boulogne-sur-Mer (Pas-de-Calais) employs 177 people. The site's six production lines handle three types of products: fish fillets, self-service products, and salmon fillets, all of which are sold under brands owned by Groupement Les Mousquetaires. CAPITAINE HOUAT produces 40,000 tonnes of fish and seafood every year.

Certification: ISO 14001

Rethinking the world of tomorrow with the **environment & energy** division



ENVIRONMENT AND ENERGY DIVISION CONSOLIDATING BY-PRODUCTS AND ADVANCING OUR PLANTS' ENERGY POLICY



Agromousquetaires' environment and energy division is in charge of processing and maximising the value of slaughter by-products and organic waste. With Estener, it has launched a novel circular economy initiative: the production of biofuel from non-food animal waste.

OUR ENVIRONMENT AND ENERGY COMMITMENTS
Waste collection and conversion.
Production of biofuel from animal fats.
Energy recovery from organic waste.



CORNILLE SAS

CORNILLE SAS, a production unit specialised in the processing of slaughter by-products (fat and bones) was built in 2000. It has a total production capacity of 120,000 tonnes. These production lines create a variety of finished products: fats (rendered animal fats and bone fats), dehydrated bovine proteins, processed animal proteins, and bone minerals for gelatin production. They are used in a wide range of applications and are intended, depending on their status, for different sectors of activity: human food, livestock and pet food, fertilisation, industrial use (oleochemistry, biofuel)



135 employees



3 sites



€107 million in sales

SAVE ET AGROLOG

SOCIÉTÉ ARMORICAINE DE VALORISATION ÉNERGÉTIQUE: Its primary activity is recovering energy from the incineration of 54,000 tonnes of organic waste, sewage sludge, and by-products. It produces 43,800 MWh of recovered steam with a team of 15 employees.

AGROLOG transports slaughter by-products and organic waste from production units to various by-product processing sites. AGROLOG owns 14 lorry-trailer combinations, 200 collection bins, and 7 tanks.

ESTENER

In 2013, Groupement les Mousquetaires opened ESTENER, the first biodiesel production unit in France, supplied mainly from animal fats not intended for human consumption.

Its 38 employees at its Havre-based plant produce 75,000 tonnes of biodiesel annually. This fuel is distributed to Groupement Les Mousquetaires' stores and sold to other distributors.



Our **out-of-home food services expertise** put to work for you




100% tailored to your needs


Partenaire culinaire

RESPONSIBLE MULTI-BUSINESS PRODUCER
 PUTTING ITS EXPERTISE TO WORK FOR
**the OUT-OF-HOME
 FOOD SERVICES SECTOR**

62
 PRODUCTION
 UNITS

11,000
 EMPLOYEES



PRODUCTS PREPARED
IN OUR KITCHENS



IN **CLOSE COLLABORATION**
 WITH OUR CUSTOMERS



FOR DINERS' GREATER
CULINARY PLEASURE

We provide customised solutions

Drawing on the strength of its 62 production sites in France (including 53 agri-food sites), Agromousquetaires has developed "Partenaire Culinaire" ("Culinary Partner"), a centre of expertise that designs products for restaurant and institutional catering professionals. All products are entirely made in France and range from starters to ready-made dishes, seafood products, raw and processed meats, grocery products, alcoholic and non-alcoholic beverages, dairy products, breads, Viennese pastries, and desserts.

We develop customised products that are targeted, tailored to your expectations, and in line with trends in the out-of-home food services market.

The complete integration of the entire Agromousquetaires division is a tremendous asset that allows restaurant and catering professionals to meet consumers' expectations in terms of product origin, traceability, and quality.



AGROMOUSQUETAIRES WORKS WITH YOU TO CREATE AND DEVELOP THE FOODS OF THE FUTURE

Our mission

To deliver the benefits of our **commitment to being a RESPONSIBLE PRODUCER**, our know-how, our innovative drive, and our wide range of products to our non-Group customers.

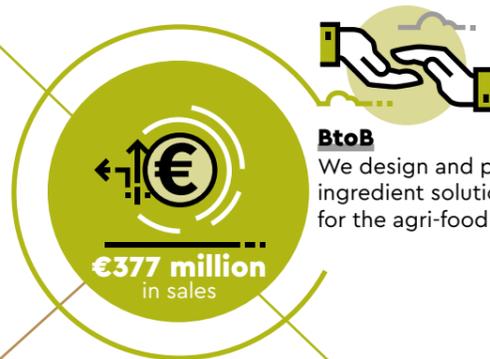
Our commitment

To provide customised products that are targeted, tailored to your expectations, and in line with market trends.



7 reasons to work together

- Control of the entire division
- Simplification in terms of the number of suppliers
- Advantages of our business/sector knowledge and know-how
- Industrial capacities dedicated to manufacturing your products
- Compliances with the strictest traceability and product quality requirements
- Increased efficiency through the consolidation of your activities and logistics pooling
- Co-development of YOUR "private label" offering with the Agromousquetaires sales and R&D teams



EXPORT

We develop products that are adapted to your markets.

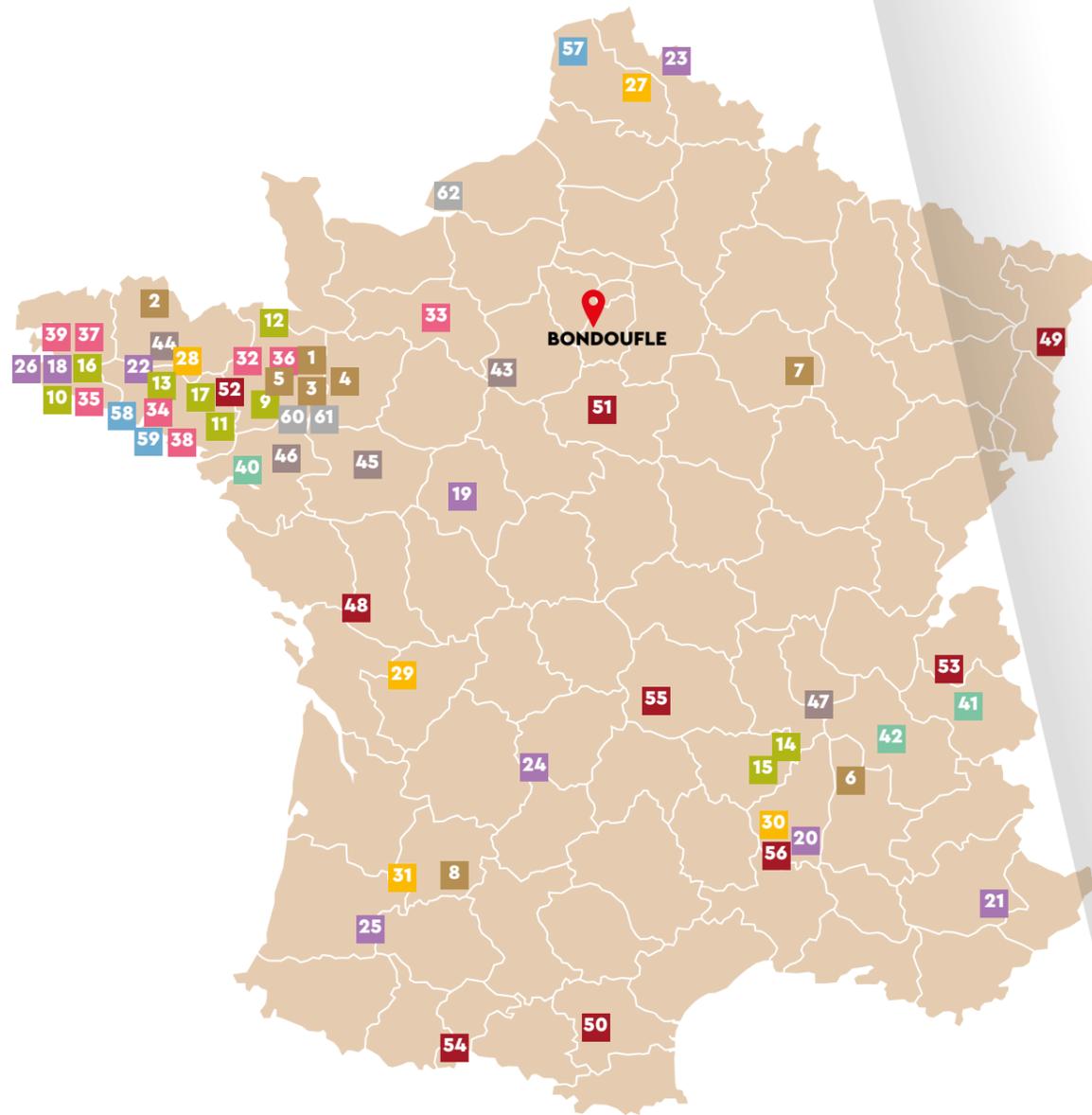


The Agromousquetaires export division

The GEPROCOR division produces 25,000 products for the food and non-food export markets. Goods are delivered to every continent by land, air, and sea.

By providing private label brands, GEPROCOR offers markets a wide variety of food and non-food products that are entirely processed and produced by Agromousquetaires, from A to Z.

A map of our French divisions



- Beef
- Porck
- Grocery Goods
- Bread and cakes
- Milk
- Non-food
- Frozen food Delicatessen
- Seafood
- Drinks
- Environment and Energy



7 Allée des Mousquetaires, Parc de Tréville, 91078 Bondoufle - France

Contact: agromousquetaires@mousquetaires.com

www.mousquetaires.com/nos-filiales/agromousquetaires/

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