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BEAUSSE, TAILOR-MADE SERVICES FOR RESTAURANT OWNERS AND RETAILERS

HIGH-QUALITY PRODUCE.

E.A.R.L BEAUSSE Marc is present at the Carreau des Producteurs in Rungis (from late March to the end of November, offering a festival of fresh colours and fragrances every morning to all visitors and passers-by.

This is an important and valuable factor which is even more appreciated in the summer, during very hot weather.

Some purchasers come at daybreak to examine the produce and make their orders. Sonia, who is at the market, calls Julien, who is working at the estate in Chailly en Bière. They immediately begin to gather new produce depending on the order.

This will be delivered before midday. This extra service is appreciated by restaurant owners, who are assured that they will serve only the highest quality produce.

Here, men and women work in difficult conditions to stock our tables with fresh products whose names awaken the taste buds :

Baby leafs

Mesclun and Mini Mesclun

Oriental mix

Red orach

Salsola

Winter cress

Purslane

Red lamb's lettuce

Baby spinach and Adult Spinach

Wild rocket

Mixed baby salads

Bulls blood

Red chard

Yellow chard

Red mustard frilled

Baby mustard

Mizuna and Red Mizuna

herbs

Parsley

Coriander

Chervil

Minth

Dill

Basil

The keyword is freshness, irrespective of the season !



MODERNITY



HERE, WE SET GREAT STORE BY QUALITY, AS THIS IS BECOMING INCREASINGLY ATTRACTIVE AS IT BECOMES HARDER TO FIND.

Our plants are grown out in the open fields in order to ensure the taste and greater resistance of the produce.

Crop rotation with cereal crops.

HERE, WE HAVE SAFEGUARDED ANCESTRAL METHODS WHICH ARE IMPROVED BY THE MOST UP-TO-DATE TECHNIQUES.

Regular analysis of the earth, Weekly sowing to ensure consistent quality in the product range, High-performance equipment which is constantly renewed, Hydro-cooling, Mixer, Packaging, Traceability form the "seed to the package", Compliance with the cold chain.

THROUGHOUT THE SEASONS, WE ENSURE FRESHNESS WHICH CANNOT BE EQUALED ANYWHERE ELSE

Less than 24 hours is needed between the harvesting of a product and its delivery at the retailer or restaurant owner's premises.