

Maison Laurino

Tradition Familiale





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In the South of France,

A Family business,

Two brothers,

The jam recipes of
their beloved grand-
mother,

At the service of Starred
chefs since 2016.



They trust us ...



Chef Arnaud
DONCKELE



Chef Jean Georges
VONGERICHTEN



Chef Arnaud
FAYE



Cheffe Anne-Sophie
PIC



Chef Glenn
VIEL



Pastry Chef
Nicolas **LAMBERT**



Chef Boris
CAMPANELLA



Chef Pierre
GAGNAIRE



Chef Guillaume
GALLIOT



Pastry Chef
Cédric **GROLET**



Chef Jean
IMBERT



Chef Fabien
FERRE



Chef David
BIZET



Chef Gérald
PASSEDAT



Pastry Chef
Tom **COLL**

They trust us ...



JumeirahTM
HOTELS & RESORTS

THE PENINSULA

One&Only
RESORTS

LVMH
MOËT HENNESSY • LOUIS VUITTON



FOUR SEASONS



Dorchester
Collection



AIRELLES
Collection



Dior

OETKER COLLECTION
Masterpiece Hotels

Baccarat
HOTEL & RESIDENCES
NEW YORK



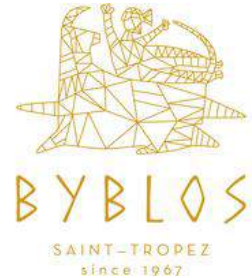
Picture: George V Paris.
A Four Seasons Property

They trust us ...



THE PENINSULA
NEW YORK

Eden Rock
ST BARTHS







Maison Laurino : Traditional quality for professional requirement

Located in the **South of France** (Hérault), rewarded by the “Collège Culinaire de France”, our company puts its know-how at the service of **prestigious 5 stars hotels** and **Starred Chefs**, willing to put on their tables authentic high quality products.

Prepared by our **jam artisans**, we take the time to work the **fruits**, and use the traditional methods of cooking in small copper basins, to guarantee all the original flavors. Then our downstream process allows us to ensure an optimal production volume, so that we can meet all your expectations in a timely manner.

Human-sized, our organization and our flexibility enables us to adapt to all your needs and requirements. Positioned at the opposite of industrial products, we demonstrate every day that it is possible to associate a **homemade quality production** with the requirements of **top of the range** establishments.

Excellence through Fruit

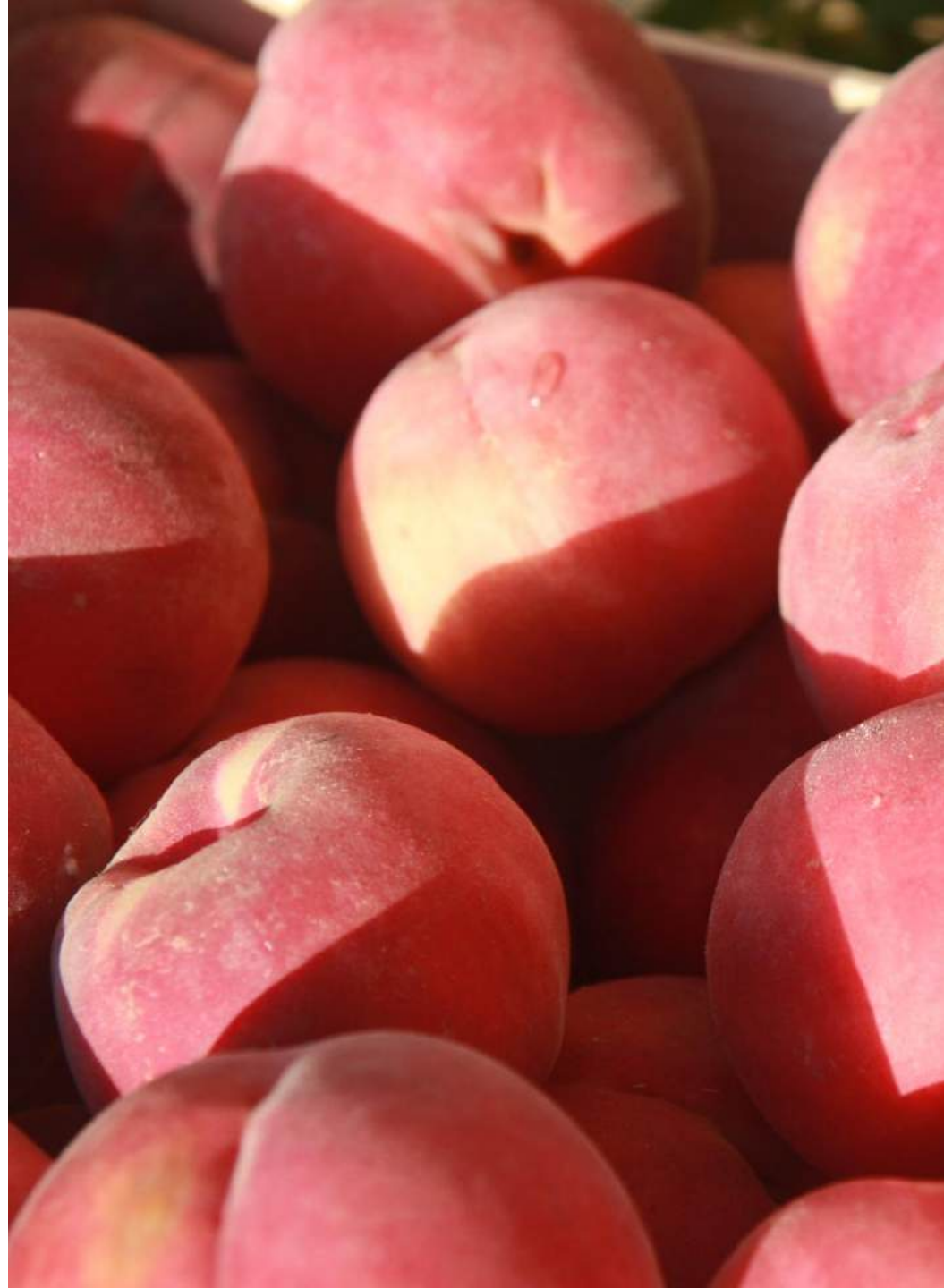
our value

Our work consists in **showcasing the fruit** and not masking its flavor.

This is why our **fruit preserves** are prepared with **60% minimum whole fruit**, a much higher percentage than what other jam producers offer in the market.

We also refrain from using fruit purees which would be easier to work with but would alter both the texture and the taste of the product.

Enjoy our jams, you will find **real pieces of fruit**, sign of our quality and of our know-how.



A Full range for a 5 stars breakfast

Maison Laurino offers you its delicious recipes of traditional fruit preserves, honey, chocolate spread, maple syrup and condiments.

Meticulously cooked in **copper basins**, with the fruits grown in the soft notes of the South of France, the fruit preserves of Maison Laurino will delight your **customers**.

It is from **fruits strictly selected** and picked at maturity that Maison Laurino makes its products. There are no additional coloring agents or conservatives, all of this with the aim of guaranteeing you an original and authentic **taste**.



A Maison which cares about the Planet

The Maison Laurino has banned plastic for the whole fabrication process with the goal to contribute to the preservation of the Planet and its oceans.



Indeed, we use no plastic for our products that are distributed worldwide:

- 100% recycled glass jars
- Layer dividers for boxes are made of 100% recycled paper
- Packed in boxes made of 100% recycled paper
- Transported on wooden palets that are 100% recyclable

Our Ranges

1. Fruits
Preserves
2. Honey
3. Chocolate
Spread
4. Maple Syrup
5. Condiments

- Ketchup
- Dijon Mustard
- Mayonnaise
- Old Fashioned
Mustard in grains





Maison Laurino
Pâte à Tartiner
Chocolat Spread

Maison Laurino
Strawberry
فراولة

Maison Laurino
Miel
Honey

Maison Laurino
Ketchup

Orange Amère
Bitter Orange

ABRICOT
Apricot

Maison Laurino
Framboise
Raspberry

Maison Laurino
Apricot
شمش

Maison Laurino
Mayonnaise

The Sweet Range

Fruits Preserves

Honey

Chocolate Spread

Maple Syrup





The Fruit Preserves

This conventional range is the essential for your breakfast experience. Those flavors are available all year long.

Flavours Fruit Spreads	28 g	28 g 	40 g	935 g
Strawberry	✓	✓	✓	✓
Raspberry	✓	✓	✓	✓
Blueberry	✓	✓	✓	✓
Apricot	✓	✓	✓	✓
Fig			✓	✓
Orange Marmalade	✓	✓	✓	✓

Flower Honey

We are proud to propose a **100% French honey**, from the South of France, harvested a few miles away from Maison Laurino facility, by our **partner Beekeeper** who cultivates the art of honey making with traditional methods.

Flavours	28 g	28 g 	40 g	935 g
Multi Flowers Honey Origin France	✓	✓	✓	✓





Chocolate Spread

Our Chocolate hazelnut Spread made **without palm oil**, with a lot of pride and passion by our chocolate maker, will sweeten your guests breakfast!

Flavours	28 g	28 g 	40 g	935 g
Chocolate Spread	✓		✓	✓

Maple Syrup

Our maple syrup is the perfect pairing for pancakes and waffles!

Flavours	28 g	 28 g	40 g	935 g
Maple Syrup	✓			



Picture:
Four Seasons Seychelles



The Condiments Range

We propose our condiments at your table, available in 28 grams (1oz) jars.

Without any artificial colorings or preservatives, our ketchup, Dijon and Old fashioned mustards, and mayonnaise will be a culinary delight for the amateurs of salty breakfasts, lunch or dinners.

Condiments	28 g
Ketchup	✓
Dijon Mustard	✓
Mayonnaise	✓
Old Fashioned Mustard	✓



Picture:
Stéphane and the 3 Michelin Starred Chef Arnaud Donckele working on a condiment recipe for Cheval Blanc LVMH Hotels

Your Signature Recipe

In **association** with your **Chef** or **Pastry Chef**, we can imagine a Preserve or Condiment **signature recipe**, in order to create a unique culinary experience!

Here are a few examples of bespoke recipes made for some of the most famous starred Chefs like Pierre Gagnaire, Arnaud Donckele or Thierry Marx: Strawberry Yuzu, Raspberry Violet, Peach Apricot Rosemary, Pear Speculoos, Vineyard Peach Bourbon or Mango Passion Fruit and Coconut made exclusively for **Four Seasons Seychelles!**

Your customized jars with your
Hotel Brand

#beunique



Picture:
Our jars at Plaza Athénée
Paris

A top-down view of a breakfast table. In the center is a round, golden-brown croissant with a decorative pattern on top, served in a black metal ring on a white scalloped plate. To its left is a small white pitcher and a fork. Above the croissant is a glass of water and a small white bowl of cream. To the right is a cup of chocolate and a knife. In the top left, there is a basket of bread and a plate of a rolled-up pastry. In the top right, there are several small jars of jam and a small bowl of butter. In the bottom left, there is a plate of a baked dish, possibly a quiche or omelette. The table is set with various other items, including a glass of water, a small bowl of cream, and a cup of chocolate.

A top-down view of a breakfast table. In the center is a round, golden-brown croissant with a decorative pattern on top, served in a black metal ring on a white scalloped plate. To its left is a small white pitcher and a fork. Above the croissant is a glass of water and a small white plate with a round, golden-brown croissant. To the right of the croissant is a small white bowl of white cream and a glass of chocolate. In the top left corner is a basket of bread, including a long baguette. To the right of the basket are several small jars of jam and a small bowl of butter. In the bottom left corner is a small white plate with a spoon. The table is covered with a light-colored, textured cloth.

A top-down view of a breakfast table. In the center is a round, golden-brown croissant with a decorative pattern on top, served in a black metal ring on a white scalloped plate. To its left is a small white pitcher and a fork. To its right is a knife and a rolled-up white napkin. Above the croissant is a glass of water and a small bowl of white cream. To the left of the croissant is a glass of water and a small bowl of white cream. In the top left corner is a basket of bread, including a long baguette. To the right of the basket are several small jars of jam and a small bowl of butter. In the bottom right corner is a cup of chocolate. The table is covered with a light-colored, textured cloth.





The voice of the guests: our best ambassadors



- August 2019 – Norma B « Good Evening, I wanted to inquire if there was a way to purchase your jams. I tasted them at my most recent **Four Seasons** hotel stay. »
- April 2021 – Nicole F « Enjoyed your jams at the Montage resort in Healdsburg, CA. Looking to see if I can order for home consumption. Thank you »
- July 2021 – Yann C « Hello, I liked a lot your jams that we tasted at the Cheval Blanc in St Tropez. Do you have a way to get them delivered to the US where we live? »
- August 2021 – Maria U « Hello. I was just staying at the **Four Seasons** George V in Paris celebrating our 25th wedding anniversary. I love the fruit preserves, especially the apricot they were serving in their restaurant. Please let me know how I am able to purchase some. I live in Los Angeles, California. Looking forward to hearing back. Thank you. »
- January 2022 – Samantha M « I would love to purchase some of your jams I had at Cheval Blanc. I live in the US. Not sure if that is possible. Thank you! »
- February 2022 – Frederica M « Hello, I stayed at Hotel Christopher in St Barth and absolutely loved your honey and jams at breakfast. I would like to have the possibility to buy a few jars of honey, peach and apricot in the US »
- May 2022 – Lauren M « I have had your jams in a hotel on vacation and fell in love with them! Especially the strawberry yuzu and the raspberry. Would love to please order some for my home. Thank you! »