

BUTTERS

Elle & Vire brings together the very best of its expertise in dairy products (fresh milk for high quality creams, special starter cultures and its butter-making masters' understanding of churning) to produce butters of an incomparably high quality, in terms of technique and flavour.



EXTRA-DRY BUTTER 84% FAT

- Made from rigorously selected creams, this butter brings together subtlety of flavour and technical performance to offer a fresh buttery taste to all your products.
- Its exceptional softness and its high melting point will help you realize crispy and remarkable puff pastries.
- Slightly richer in fat than traditional butter, it brings taste and a melt-in-the-mouth texture to all types of puff pastry.



ALL PURPOSE BUTTER 82% FAT

- Made from carefully selected, churned cream, All Purpose Butter has a rich and authentic buttery taste.
- Properties ideal for cooking (traditional sauces, gravy, beurre monté, roasts) as well as for pastry (shortbread dough, shortcrust dough, butter or mousseline creams).
- The 2.5 kg block is practical and hygienic. In conformance with HACCP standards, the best before date is printed on the primary packaging (the box does not need to be stored in the cold room).



GOURMET BUTTER (ROLL) 82% FAT

- From carefully selected and churned creams.
- Gives an incomparable taste to your cooking; ideal for traditional sauces, jus lié, meat cooking ...
- Is perfect for making a composed butter or else appreciating as it is, thanks to its natural texture and intense flavour.

PRODUCT NAME
UNIT PACKAGING
UNITS PER CASE
EAN UNIT
EAN CASE
CUSTOMS CODE

Extra-Dry butter 84% fat
1kg
10
3 451 790 482 410
3 451 799 048 631
0405101190

All purpose Butter 82% fat
2,5kg
4
3 451 790 917 462
3 451 799 091 743
0405101990

Gourmet Butter (Roll) 82% fat
500g
20
3 161 911 263 995
3 451 799 033 040
0405101190



MICRO-PORTIONS UNSALTED GOURMET BUTTER 82% FAT

- Made in the heart of Normandy, Elle & Vire butter comes from carefully selected pasteurised cream.
- Full of flavour and easy to use, they are ideal for use in table service environments, room service breakfasts, catering ...
- Micro-packaging ensures you an absolute hygiene guarantee.



MICRO-CUPS UNSALTED GOURMET BUTTER 82% FAT

- Made in the heart of Normandy, Elle & Vire butter comes from carefully selected pasteurised cream.
- Full of flavour and easy to use, they are ideal for use in table service environments, room service breakfasts, catering ...
- Micro-packaging ensures you an absolute hygiene guarantee.



MICRO-CUPS UNSALTED PRODUIT DE FRANCE 60% FAT

- Properties close to a standard butter: a good buttery taste and easy to spread.
- An attractive, very economical cost (in terms of fat content).
- One possible answer to consumer health worries (25% less fat than butter with an 82% fat content).

PRODUCT NAME
UNIT PACKAGING
UNITS PER CASE
EAN UNIT
EAN CASE
CUSTOMS CODE

Micro-Portions unsalted - Gourmet Butter 82% fat
10 g x 150
10 g x 150 x 4
3 451 790 079 559
3 451 799 033 231
0405101190

Micro-Cups unsalted - Gourmet Butter 82% fat
10 g x 100
10 g x 100 ou 10 g x 100 x 6
3 451 799 132 583
3 451 799 030 636
0405101190

Micro-Cups unsalted - Produit de France 60% fat
9,5g x 100
9,5 g x 100
3 451 799 030 704
3 451 799 030 704
0405203010

OUR HIGHLY DEMANDING APPROACH IS MAKING THE DIFFERENCE

CERTIFICATIONS AND AWARDS RECOGNISED WORLDWIDE

Elle & Vire guarantees the safety and traceability of its products. Standard ISO 22000, International Food Standard and Global Standard Food Safety certifications are the proof of our commitment, which we put into practice on a daily basis. Our Halal and Kosher certifications are also available on request.



MEDALS

Elle & Vire products regularly win prizes at the Concours Général Agricole, a competition organised by the French Ministry of Agriculture, which assesses the best products in France for their organoleptic properties.

GOURMET BUTTER



EXCELLENCE WHIPPING CREAM



EXCLUSIVE AND PRESTIGIOUS PARTNERSHIPS

PARTNERS

Elle & Vire has close ties with many major chefs and prestigious cooking and pastry schools, including: Institut Paul Bocuse in Lyon, Ecole Bellouet Conseil, Ecole Lenôtre and Ecole Glacier in Paris, Ecole du Grand Chocolat Valrhona in Tain l'Hermitage, Ecole Macaron in Bangkok, and many other establishments around the world.

COMPETITIONS

The very best Chefs put their trust in our products. Elle & Vire is the exclusive supplier of the Bocuse d'Or, one of the world's most prestigious culinary competitions, and of the Asian Pastry Cup in Singapore, the Asian selection competition for the Coupe du Monde de la Pâtisserie.



SERVICES MADE TO MEET OUR CLIENTS' DEMANDS

Looking for technical advices? Call our two culinary advisors, Chef Christian Guillut and Chef Ludovic Chesnay, who share their knowledge and passion for cooking and pastry-making throughout the world on a daily basis.

Twice a year you will receive "The Chef's magazine", a magazine aimed at professionals that reviews the latest trends in worldwide gastronomy, suggests technical solutions, profiles chefs from across the globe, and much more.

To discover brand new recipes and register for the Elle & Vire e-newsletter, go to www.thechefsweb.com



Elle & Vire Produits Laitiers - International Department
79 rue Joseph Bertrand 78220 Viroflay - France - contact@elvir.fr



PLFS-GB-1212



FOOD SERVICE Range

CREAMS - BUTTERS - DESSERTS - CHEESES

Elle & Vire's roots are in Normandy, an exceptional region, renowned worldwide for its pastures and dairy expertise. Since 1947, between the Elle and the Vire rivers, we have been producing high quality dairy products, with authentic taste, which technical characteristics meet the needs of the world's most demanding Chefs.

REACH EXCELLENCE TOGETHER

CREAMS

Our creams, made in Normandy and prepared using very carefully selected milk as well as a unique understanding of dairy products, are recognised worldwide for their consistent quality, their exceptional technical performance and their natural milk flavour.



EXCELLENCE WHIPPING CREAM 35,1% FAT

- Its richness in fat will add flavour and incomparable smoothness to your dishes and desserts.
- Perfect for pastry bags, it ensures you with optimal whipping and incorporation results.
- A slim, pack ensures easy handling.



EXCELLENCE COOKING CREAM 35,1% FAT

- Thanks to its technical characteristics 'Excellence' Cooking Cream meets the needs of the most demanding chefs.
- Its quick cooking time preserves the flavour of the most fragile ingredients and allows you to save time.
- Rich in fats, it guarantees optimum expression of the most subtle aromas and flavours.
- A slim, resealable pack with cap ensures easy handling, multiple use and risk-free usage.



ADVANTAGE COOKING CREAM 15% FAT

- Very stable cooking time in double boilers; ideal for catering.
- Perfect for quick preparations such as pasta sauces, pepper steak, veal in cream sauce.
- Its excellent quality/price ratio allows you to optimize your costs.
- A slim, resealable pack with cap ensures easy handling, multiple use and risk-free usage.

PRODUCT NAME	Excellence Whipping Cream 35,1% fat
UNIT PACKAGING	1L
UNITS PER CASE	12
EAN UNIT	3 161 911 703 385
EAN CASE	3 451 791 275 165
CUSTOMS CODE	0401503110

PRODUCT NAME	Excellence Cooking Cream 35,1% fat
UNIT PACKAGING	1L
UNITS PER CASE	6 ou 12
EAN UNIT	3 451 790 802 249
EAN CASE	3 451 799 080 921 - 3 451 799 089 689
CUSTOMS CODE	0401503110

PRODUCT NAME	Advantage Cooking Cream 15% fat
UNIT PACKAGING	1L
UNITS PER CASE	6
EAN UNIT	3 451 790 878 015
EAN CASE	3 451 790 758 577
CUSTOMS CODE	0401501110



SWEETENED DAIRY CREAM IN AEROSOL CAN 27% FAT

- For fine decoration. Excellent holding of Whipped Cream thanks to specific shape of the nozzle.
- Natural creamy taste with only 8% sugar.
- Container preserves all the taste of the cream.
- A new spray nozzle ensures easy handling.



EXCELLENCE WHIPPING CREAM 35,1% FAT

- A practical packaging (10 L bag in box), ideal when processing large quantities of cream.
- Excellent whipping properties for a perfect result in incorporation uses or with pastry bags.



CRÈME FRAÎCHE ÉPAISSE 35% FAT

- Smooth, slightly acidic cream, rich in fat (35%).
- Resistant to acid and to addition of alcohol to ensure consistency of sauces.
- Holds perfectly when heated.
- This naturally thick cream binds quickly and is ideal for coating.
- Its fresh taste makes it an ideal accompaniment for sweet pies.

PRODUCT NAME	Sweetened Dairy Cream in Aerosol Can 27% fat
UNIT PACKAGING	700 ml
UNITS PER CASE	6
EAN UNIT	3 451 790 967 986
EAN CASE	3 451 799 086 793
CUSTOMS CODE	0402993100

PRODUCT NAME	Excellence Whipping Cream 35,1% fat
UNIT PACKAGING	10 L
UNITS PER CASE	1
EAN UNIT	3 451 790 819 506
EAN CASE	3 451 799 081 959
CUSTOMS CODE	0401503910

PRODUCT NAME	Crème Fraîche épaisse 35% fat
UNIT PACKAGING	5L
UNITS PER CASE	1
EAN UNIT	3 451 790 819 629
EAN CASE	3 451 795 082 707
CUSTOMS CODE	0401503910

DESSERTS

Enhance your dessert menu! These dessert bases are your solution for creating delicious desserts as simply as possible. They are easy to use, simple and quick to prepare, for results that always live up to your expectations.



CRÈME BRÛLÉE WITH MADAGASCAR VANILLA

- A product that requires no oven cooking, making it possible to incorporate fruits and use whatever receptacle you wish.
- Infinite number of possibilities: can be used as a base for tarts and entremets.
- Does not curdle when mixed with alcohol or flavourings: unlimited possibilities for flavouring (spices, herbs, fruits, flowers, green tea, sweets, alcohol, coffee ...).

PRODUCT NAME	Crème Brûlée with Madagascar Vanilla
UNIT PACKAGING	1L
UNITS PER CASE	6
EAN UNIT	3 451 790 512 629
EAN CASE	3 451 790 758 577
CUSTOMS CODE	1901909938



VANILLA SAUCE

- A product of quality: natural vanilla flavouring, excellent texture for topping.
- Ready to use as accompaniment to small-plate desserts or as a base for Bavarian cream.
- Very easily used in cocktails, resists well to mixing with alcohol; easy to flavour.

PRODUCT NAME	Vanilla Sauce
UNIT PACKAGING	1L
UNITS PER CASE	6
EAN UNIT	3 451 790 878 497
EAN CASE	3 451 790 757 433
CUSTOMS CODE	1901909938



CHOCOLATE CREAM & TART

- A chocolate specially selected for its delicacy and unctuous texture.
- Can be used as garnish for tarts, entremet bases, small-plate desserts or sundae-type desserts such as chocolate Liégeois. Can be used hot in chocolate sauce.
- Does not curdle when mixed with alcohol, flavourings, spices or fruits.

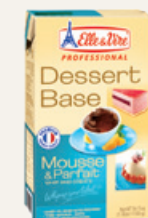
PRODUCT NAME	Chocolate Cream & Tart
UNIT PACKAGING	1L
UNITS PER CASE	6
EAN UNIT	3 451 790 891 229
EAN CASE	3 451 790 757 310
CUSTOMS CODE	1901909938



PANNA COTTA

- Just the right amount of gelatin to give a melting texture.
- Quick to use: can be used in all receptacles, ideal for dinner parties, presentations in glasses and dishes.
- Does not form a skin when used with coulis. Does not curdle when mixed with flavourings and alcohol, resists incorporation of fruit, coulis or purées, spices, herbs, coffee...

PRODUCT NAME	Panna Cotta
UNIT PACKAGING	1L
UNITS PER CASE	6
EAN UNIT	3 451 790 287 695
EAN CASE	3 451 790 758 447
CUSTOMS CODE	1901909938



MOUSSE & PARFAIT

- An excellent base for parfait, mousse and iced soufflés with optimal food hygiene.
- Easily incorporated.
- Can be whipped before or after addition of fruit, purées or fruit coulis and flavourings.
- As a replacement for all delicate and fiddly ice cream bomb bases.

PRODUCT NAME	Mousse & Parfait
UNIT PACKAGING	1L
UNITS PER CASE	6
EAN UNIT	3 451 790 867 088
EAN CASE	3 451 790 757 686
CUSTOMS CODE	1901909938



TIRAMISÙ

- Easy and quick to use (no need to beat eggs).
- Creates consistently high quality preparations (with strong mascarpone taste and texture).
- Thanks to its soft texture and sweet flavour, it can be used in an infinite number of preparations: fruit tiramisù, mousses, mascarpone desserts, etc.
- Does not curdle when alcohol or flavourings are added. Resists incorporation of fruit.

PRODUCT NAME	Tiramisù
UNIT PACKAGING	1L
UNITS PER CASE	6
EAN UNIT	3 451 790 818 974
EAN CASE	3 451 799 081 898
CUSTOMS CODE	1901909938

CHEESES

Elle & Vire has developed specific recipes for its cheeses made in France, the USA and Australia. This guarantees you a high level of quality and functional performance, and a balanced taste that can be adapted to a whole range of applications.



ORIGINAL AMERICAN CREAM CHEESE 34% FAT

- A firm, creamy texture, perfect for making smooth, creamy cheesecakes.
- A traditional recipe for cheesecakes with a unique flavour.
- Can be used either hot or cold for all your recipes (cheesecakes, mousses, ice creams ...).

PRODUCT NAME	Original American Cream Cheese 34% fat
UNIT PACKAGING	1,36 kg - 3 lbs
UNITS PER CASE	10
EAN UNIT	3 451 790 476 945
EAN CASE	3 451 799 047 696
CUSTOMS CODE	0406102080



TRADITIONAL AUSTRALIAN CREAM CHEESE 32% FAT

- Its mild taste can be flavoured however you choose, enabling you to make cheesecakes (sweet or savoury), quiches, sauces, etc.
- Its fat content makes it ideal for use both hot and cold (for soufflés, mousses, dessert mix, ice creams, etc).
- Its firm texture provides good absorption of liquids (cream, olive oil ...).

PRODUCT NAME	Traditional Australian Cream Cheese 32% fat
UNIT PACKAGING	2kg
UNITS PER CASE	6
EAN UNIT	3 451 790 375 781
EAN CASE	3 451 799 037 574
CUSTOMS CODE	0406102080



EMMENTAL DE FRANCE GRATED 28% FAT

- Real Emmental, matured 8 weeks and made from carefully selected milk from France.
- A mild and fruity flavour, ideal for all uses.
- Evenly melting without sweating and a golden colour.

PRODUCT NAME	Emmental de France Grated 28% fat
UNIT PACKAGING	1kg
UNITS PER CASE	10 x 1kg
EAN UNIT	3 451 790 933 349
EAN CASE	3 451 799 093 334
CUSTOMS CODE	0406209000



ORIGINAL AMERICAN CREAM CHEESE 34% FAT

- A firm, creamy texture, perfect for making smooth, creamy cheesecakes.
- A traditional recipe for cheesecakes with a unique flavour.
- Can be used either hot or cold for all your recipes (cheesecakes, mousses, ice creams...).

PRODUCT NAME	Original American Cream Cheese 34% fat
UNIT PACKAGING	13,6kg - 30 lbs
UNITS PER CASE	1
EAN UNIT	3 451 790 837 494
EAN CASE	3 451 790 837 494
CUSTOMS CODE	0406102080



CREAM CHEESE 26% FAT

- A fresh-tasting cheese with a slightly sharp flavour.
- Easy to spread thanks to its smooth, creamy texture.
- Portion packs protect it from the light and maintain all the flavour of the product.
- Economical 15 g portion, ideal for buffets and catering services.

PRODUCT NAME	Cream Cheese 26% fat
UNIT PACKAGING	15 g
UNITS PER CASE	96
EAN UNIT	3 451 790 964 442
EAN CASE	3 272 779 208 018
CUSTOMS CODE	0406102080



EMMENTAL DE FRANCE BLOCK 28% FAT

- Real Emmental, matured 8 weeks and made with carefully selected milk from France.
- A mild and fruity flavour, ideal for all uses.
- A format suitable for large-scale users and for multiple uses (slices for buffets or sandwiches, cubes for salads or grated for gratins).

PRODUCT NAME	Emmental de France Block 28% fat
UNIT PACKAGING	±3 kg
UNITS PER CASE	4 x ± 3 kg
EAN UNIT	3 451 790 933 462
EAN CASE	3 451 799 093 341
CUSTOMS CODE	0406901300