

CATALOG



AQUITAINE SPÉCIALITÉS

Unique know-how
for **more than 30 years**



For professionals only

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THE CANELÉ

THE CANELÉ, THE EMBLEM OF BORDEAUX

1519

The origin of Canelé remains a mystery. Legend has it that it was created by the nuns at the **Annonciades convent**, located behind the church of Sainte-Eulalie. They would collect wheat from the port that had fallen out of the holds of boats or from torn sacks and egg yolks from the cellars of the Quai des Chartrons, the whites being used in the fining of wine.

17th Century

History tells us that it was in the heart of Bordeaux that the first canauliers made “canaules”, the ancestors of canelés. The recipe was simple: **flour and egg yolks**.

1785

So many canelés were eaten that there were no fewer than 39 canauliers!

20th Century

A pastry chef gave the canelé **its characteristic shape resembling the Doric columns of the Grand Théâtre in Bordeaux!** He created the 12-flute mould and improved the recipe with rum and vanilla.

1980

The canelé has become one of Bordeaux’s most iconic delicacies and can be found in fine pastry shops throughout the city.

ABOUT US

Aquitaine Spécialités is the **world leader in the production of Canelé de Bordeaux**. Located in the Bordeaux region and founded by Mr. Bernard Lussaut, the family-run company has grown to become a key player in the production of Canelé de Bordeaux.

Aquitaine Spécialités started out as a small-scale manufacturer in the early 80s, and has since built up a high-performance production facility to expand its presence in France and around the world. Today, we offer **a wide range of Canelé products for every**

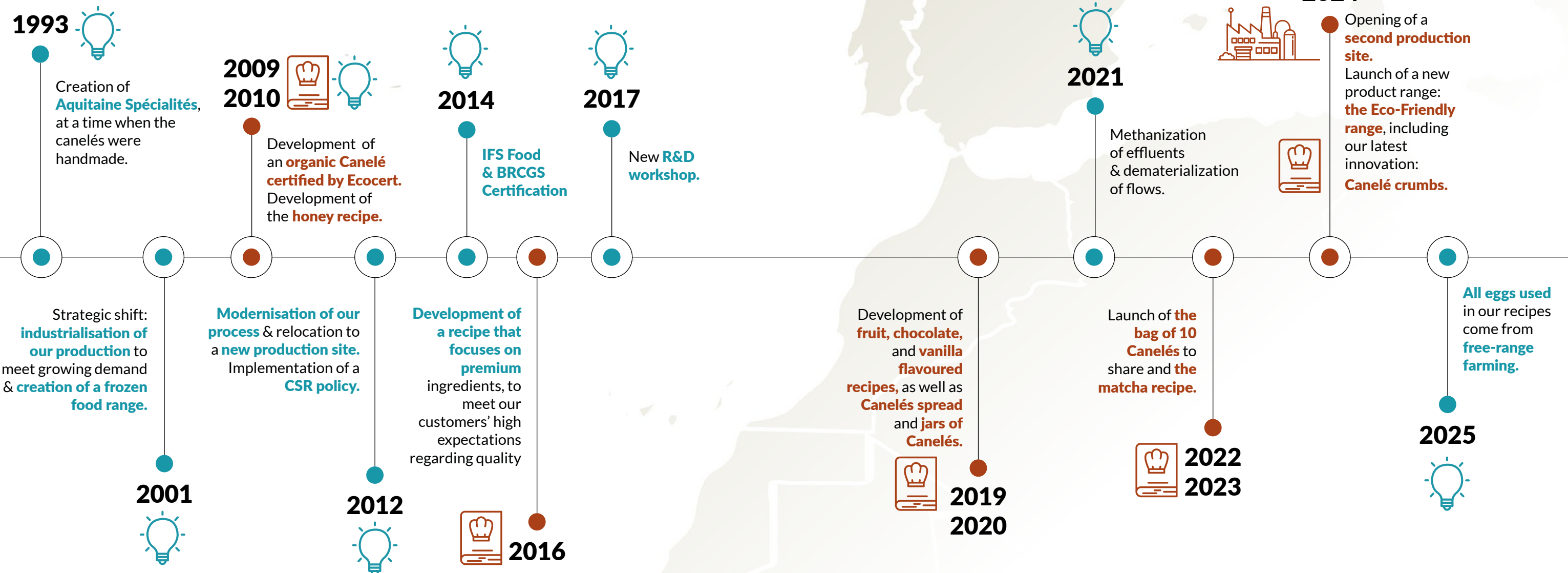
taste and every occasion.

Aquitaine Spécialités is more than a company: it's a living heritage, **a tribute to the culinary wealth of our region**.

That's why every Canelé we create, as a tribute to our gastronomic heritage, involves **meticulous monitoring** and **strict adherence to quality standards** at every stage of the manufacturing process, to ensure an incomparable taste experience.



SAINT-LOUBÈS



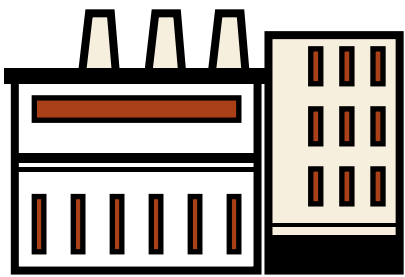
KEY FIGURES

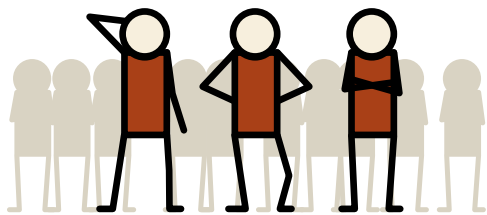
1
UNIQUE
know-how


30
YEARS
of experience


SOLD IN
18
COUNTRIES


+100 MILLION
Canelés produced per year


2 PRODUCTION
UNITS


+70 PEOPLE
dedicated to customer satisfaction

OUR COMMITMENTS



Attentive to our customers' expectations, we have committed to meeting the **requirements of several certifications**, reflecting our commitment to **quality and performance**.

IFS Food and BRCGS Food Safety are standards recognised by the GFSI Global Food Safety Initiative. They impose a high level of requirements in terms of food safety, product quality and process control. These certifications demonstrate our commitment to providing safe, high-quality products while meeting our customers' requirements and expectations, both in France and internationally.

Our organic products are manufactured using ingredients that have been sourced with the utmost care, and we closely monitor every stage of the production process to ensure compliance with organic standards and to guarantee that our customers receive products that are both compliant and high-quality.

Professional customer service


Personalised
and expert support


High-quality
Canelés


Logistical optimisations
tailored to each market

OUR C.S.R. POLICY

Every day, Aquitaine Spécialités is committed to producing **high-quality Canelés that combine food safety, expertise and responsibility**, in order to sustainably meet the expectations of our customers.

We are committed to ensuring a safe environment for the people who work here and to protect our resources.

We aim to promote a local product both within and outside the region, to manufacture it at the fairest price in order to offer everyone a sustainable, delicious product.

"We are committed to perpetuating the precious culinary heritage of Canelé by showcasing our unique know-how and ensuring that our expertise is passed on to future generations."

Bernard USSAUT
Founding Chairman



1. Well-being at work

- Developing a risk analysis culture and implementing measures to prevent social and environmental risks
- Systematic analysis of the root causes of reported workplace accidents and near-misses
- New developments (individual offices, optimisation of some existing offices, enlarged break room)



2. Supply management

- Supplier audits every two years for suppliers that are not GFSI-certified
- Annual temperature monitoring of transport conditions using temperature data loggers
- Raw materials of French origin: organic flour and milk, sugar and conventional rum
- All eggs used in our recipes come from free-range hens



3. Innovation

- Variations from the original Canelé recipe: Clean Label, Lighter and fruit-flavoured Canelés, Canelés spread...
- Implementation of an integrated management software in production: production optimisation, logistics, inventory management, etc.



4. Resources management

- Heat recovery from baking ovens to heat water for the production workshop and sanitary facilities
- Managing our waste by sending it to methanation to produce renewable energy
- Installation of an ultrasonic cleaning system for our moulds
- 97% of recycled waste
- Progressive digitisation of our documents to sustainably reduce paper consumption



5. Eco-design

- We have established a waste-reduction process by reusing our rejected Canelés to produce Canelé crumbs for use in patisserie and spread production
- Implementation of an eco-design plan:
 - A 50% reduction in label size
 - A 15% reduction in the thickness of thermoforming film
 - A 7% reduction in the size of the outer bag
- Progressive integration of recycled materials into our packaging, in close collaboration with our suppliers, with the aim of making all our packaging recyclable
- Membership of Citeo to support our eco-design commitment



6. Regulations

- Subscription to a monthly legal watch on Quality, Health, Safety and the Environment
- Strengthening our Food & Safety Culture
- Annual Ecovadis audit to measure environmental, social and ethical impact according to CSR principles

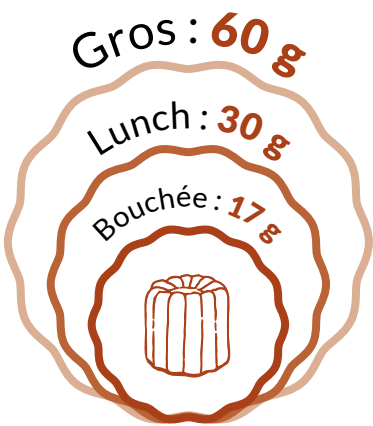


7. Research and Development

Our R&D department develops tailor-made solutions designed to meet our customers' specific requirements. We adapt our recipes, formats and processes to create products that are perfectly aligned with their expectations.

OUR GOURMET RANGES

We've developed a number of **ambient and frozen ranges** to meet the expectations of our customers and consumers, so there's something for everyone! With quality in mind, our products are **free from GMOs, colouring, preservatives and additives.**



Our 3 sizes of Canelés



PET box



Sleeve



Flowpack



Break-away Canelé



Bulk box



Frozen case



Bucket

Our packaging

**NO COLOURING,
PRESERVATIVES,
ADDITIVES
OR GMOs**



**Made in
SOUTHWEST
OF FRANCE**



Some packaging sizes are subject to minimum order quantities. Please contact us for further details.

For more information on available packaging, please refer to pages 22-23.

Our Genuine recipes

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Our Creations

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Our Delicatessen range

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Our Eco-friendly range

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OUR GENUINE RECIPES



Canelé
LUNCH
30 g

Canelé
GROS
60 g

Canelé
BOUCHÉE
17 g

Traditional

INGREDIENTS

Water, sugar, **wheat** flour, rum, food preparation (**whey** powder, vegetable fat [copra], **milk** protein, skim **milk** powder), whole **egg** powder, vanilla flavouring.

Lighter

Less sugar, less rum!

INGREDIENTS

Water, sugar, **wheat** flour, rum, food preparation (**whey** powder, vegetable fat [copra], **milk** protein, skim **milk** powder), whole **egg** powder, vanilla flavouring.

Clean Label

A simple, carefully crafted recipe enhanced by natural vanilla flavouring.

INGREDIENTS

Rehydrated semi-skimmed **milk** powder, sugar, **wheat** flour, rum, semi-skimmed **milk** powder, powdered free-range **eggs**, natural vanilla flavour.

Organic

INGREDIENTS

Water, sugar*, **wheat** flour*, rum*, skimmed **milk** powder*, whole **egg** powder*, natural vanilla flavour*. May contain traces of **soy** and **mustard**.

*Organically grown ingredients

A true Bordeaux icon, our canelé is renowned for its delicate notes of rum and vanilla, enhanced by its beautifully caramelised crust. Perfectly suited to any time of day, it pairs wonderfully with coffee, desserts, special occasions and moments of indulgence.

OUR CREATIONS

RUM-FREE RECIPES

Original variations with fruity, gourmet notes, as well as rum-free recipes specially developed to meet the expectations of every segment of your customers.



Raspberry

A delicious raspberry taste and a pretty pink colour, reminiscent of the summer season.



Lemon

A lovely sour note for a new version of Canelé.



Matcha

A sophisticated marriage of Bordeaux tradition and the rich umami notes of matcha tea.



Vanilla flavour

Generous notes of vanilla that bring sweetness and indulgent richness.



Honey

A tasty revisit thanks to honey, a naturally sweet ingredient full of character, which adds a subtle taste.



Chocolate

A Canelé that reveals the perfect union of crispiness and chocolate sweetness. For those who love intense pleasures!

OUR CREATIONS

RUM-FREE RECIPES

NEWS RUM-FREE Orange Blossom Flavour & Salted Butter Caramel Flavour



RUM-BASED RECIPE



RECIPE WITH FRENCH RUM

Rum & Coconut

An explosion of sweetness for this tropical duo.



OUR DELICATESSEN RANGE

To ensure the very best experience for your customers, our Fine Foods range is carefully packaged and preserved to maintain the freshness and distinctive flavours of our products over time.



Canelés spread

100 g / 220 g

Crafted from our delicious Canelés, this indulgent spread is a natural fit for fine food retailers as well as foodservice professionals.

Available in Organic version



Bag of 10 Canelés to share

300 g

Enjoy a delicious treat wherever you go with this convenient, portable pouch. Individually wrapped portions ensure lasting freshness, making it perfect for sharing a delicious moment...

Available in Organic version

OUR DELICATESSEN RANGE

LONG SHELF LIFE PRODUCTS



Jars of Canelés

95 g / 150 g

Rum lover's guilty pleasure!
2 or 4 Canelés de Bordeaux soaked in rum syrup.

Available in Organic version



The Canned Canelé

90 g

Preserved in a delicate rum syrup, our Bordeaux Canelé combines convenience with lasting flavour and freshness, making it perfect for every occasion.

Available in Organic version

OUR ECO-FRIENDLY RANGE

Food waste in France represents 10 million tonnes of products per year, 21% of which is generated during the processing phase! With this in mind, Aquitaine Spécialités has created an Eco-friendly range. A committed range that keeps on innovating every year to save even more products.

Rejected Canelés

They are Canelés with imperfections (shape, colour...). Sorted directly on the production line, they are sold in bulk as part of our commitment to reduce food waste and value our products, so that they can be re-used in pastries, chocolates, infused rums or other gourmet creations.

Canelés Purée

This product, made directly from our rejected canelés, is a tasty purée that can be easily used in pastries to give that inimitable taste and offer an alternative to more traditional flavours.

Canelés chips

Canelé chips are made from Canelés that are carefully crushed and oven-dried to develop an intense caramelised flavour and an exceptionally crisp texture. Made exclusively with Clean Label Canelés. Manufactured under contract by Gironde Pâtisserie, at a facility that is not IFS or BRC certified.

NEW Canelés crumbs

Canelé crumbs are made from finely crushed Canelés. Their finer texture, compared with Canelé chips, makes them ideal for incorporating into your recipes while preserving the distinctive caramelised notes of Canelés. Manufactured under contract by Gironde Pâtisserie, at a facility that is not IFS or BRC certified.

Discover our collection of delicious recipes.



Made in
**SOUTHWEST
OF FRANCE**

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❖ Images generated by AI and verified by a member of our team



Indulgent chocolate with **CANELÉ CRUMBS**



Ice cream cone with crunchy **CANELÉ CHIPS**



Macaron filled with **CANELÉ PURÉE**



Tiramisu made with **REJECTED CANELÉS**

NEW



Discover our Canelés BAKING MIX by La Toque Cuiérée

Easily make delicious Canelés with our Canelé Baking Mix.

Simple and quick to prepare, just add 430 ml of water to obtain a batter ready for baking.

Perfect for saving time while preserving the iconic indulgent taste of Canelés de Bordeaux, ready to share or enjoy at any time of day.

MAX-ÉNERGIE
CANELE INTENSE
by La Toque Cuiérée

KEEP AT
ROOM
TEMPERATURE

STICK FORMAT:
Convenient
to take away!

Only good ingredients!
NO COLOURING,
NO PRESERVATIVES

12 bags
ready for sale!



ENERGETIC & GOURMET



**THE FIRST ENERGY STICK
MADE OF CANELÉ!**

MAX-ÉNERGIE
CANELE INTENSE
by La Toque Cuiérée

Boost your energy anytime with the Max-Énergie Stick! Ideal for overcoming fatigue or energising your workouts, it combines caffeine and sugar with a gourmet touch inspired by Canelé de Bordeaux. Practical and easy to take with you, it goes everywhere with you for long-lasting energy without a dip.

PACKAGING

PACKAGING

FROZEN / DEEP FROZEN RANGE

AMBIENT RANGE



OUR CANELÉS ALL OVER THE WORLD



If you have any queries, please do not hesitate to contact our sales team, who will be delighted to help you with your projects.

Monday to Friday, from 8:30 a.m. to 4:30 p.m.

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