

Les Anis de Flavigny

un bien bon bonbon®



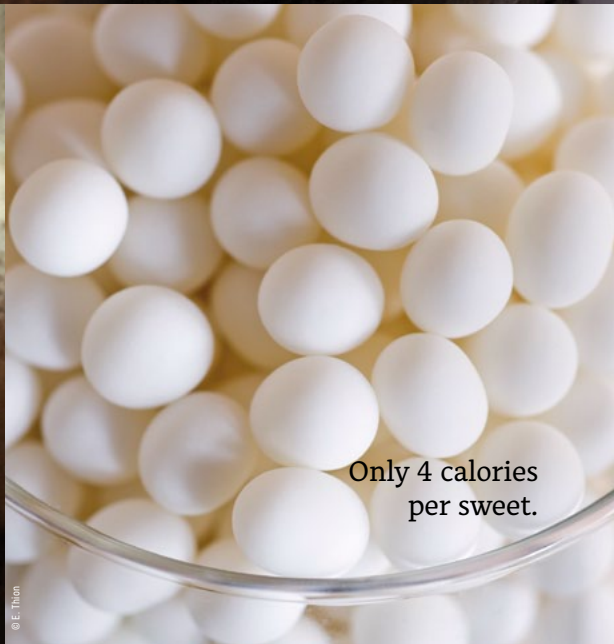
Long before
1591

OVER **400** YEARS
OF HISTORY

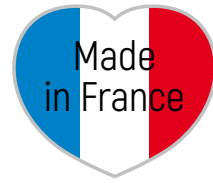




Les Anis de Flavigny® sweets
are slightly egg-shaped, evenly
coloured, perfectly smooth right
down to the small seed in the
middle, exquisitely fragrant...
and always tasty!



Only 4 calories
per sweet.



LES ANIS DE FLAVIGNY®, A **SINGULAR** SWEET

We've been faithful to the same recipe since long before 1591, coating each green aniseed in a delicately flavoured sugar syrup in large copper basins until we obtain a small, soft, white pearl weighing around 1 gram – our Anis de Flavigny®! Patience and attention to detail are key to our craft, because even today, it takes around two weeks to produce a single Anise sweet. And that's why our sweets melt so slowly and remain smooth in your mouth as you savour them.

- ▶ We source over 95% of our ingredients in France*.
- ▶ 100% manufactured in France.
- ▶ 100% of Factory personnel based in France.
- ▶ Packaging made in France.

* The cane sugar used in our organic range is sourced in Brazil and certified by Ecocert.



Such a beautiful village, inextricably linked to its sweet! The medieval village of Flavigny-sur-Ozerain, nestling in the heart of the Auxois region, is a major landmark of French history and heritage, and listed as one of the most beautiful villages in France. From the minute you arrive, you'll be swept away by a westerly wind filled with the scent of aniseed: that's right, you're in the capital of Anise sweets!



3 OR 4 INGREDIENTS, NOTHING MORE!

ANISE (*Pimpinella anisum*) is a plant that measures 50 cm to 80 cm and produces small white flowers arranged in umbels which bloom at the end of summer. They bear highly fragrant fruits, known as aniseed, which offer warmth and spiciness. Originating from the Mediterranean Basin, Anise requires a warm and dry climate to thrive. To date, our trials in France haven't yielded good harvests. This is why we currently source our aniseed in Spain and Egypt.

THE BEET SUGAR used to produce our classic range is derived from sugar beet, characterised by its white flesh and conical, fleshy root. While only the leaves emerge on the surface of the field, the real star is the root, which contains the sugar. A single beet can produce around 25 lumps of sugar! Sugar beets enjoy temperate climates, which tend to be humid, with dry spells before the harvest. **Our supplier harvests them in the north of France, then processes them in refineries in Bar-sur-Aube (Aube) or Pithiviers (Loiret), both neighbouring regions of Burgundy.**



Anise plants thrive in light soil and relish basking in warm sunshine.



Interesting facts! The same molecule, sucrose, is extracted from sugar cane stalks and sugar beets. In France, most white sugar comes from white-fleshed sugar beets. Sugar derived from cane produces a naturally coloured sugar called brown sugar. Ingested in equal proportions, there is no major difference in nutritional value between these two types of sugar.



THE CANE SUGAR (*Saccharum officinarum*) used in our **organic range** is a giant grass **primarily cultivated in tropical and subtropical regions**. Sugar cane and honey were humanity's only sources of sugar for many centuries: sugar cane stalks contain up to 16% sucrose. **We have chosen Brazilian cane sugar, certified organic by Ecocert.** A genuine commitment to the environment, the certification criteria exclude all synthetic products, synthetic pesticides, synthetic fertilisers, antibiotics... We are currently conducting experiments using certified organic beet sugar sourced in France, but we are not yet satisfied with the resulting gustatory experience.

NATURAL FLAVOURS. While the human taste buds can only identify four basic flavour perceptions (sweet, sour, salty and bitter), there are literally thousands. Flavours basically provide the essence of the taste in food. Our Anis® come in a variety of tastes, created exclusively with natural flavours. For many years now, the majority of our work has been undertaken in collaboration with flavourists from Grasse, a town renowned for its century-old expertise. Since natural origin is our highest priority, we do not use artificial flavours, additives or flavour enhancers of any kind. That's the reason why we don't create Anise sweets in all flavours, such as strawberry, for example.

A PLANT EXTRACT is also used to create our Rose, Violet, Lemon, Orange Blossom and Blackcurrant Anise sweets.

INGREDIENTS
OF NATURAL,
PLANT-BASED
ORIGINS

VEGAN

Our raw materials are 100% free from insecticides, fungicides, herbicides and heavy metals.

Our Anise sweets are suitable for a vegan diet, as they are exclusively made from natural and plant-based ingredients.



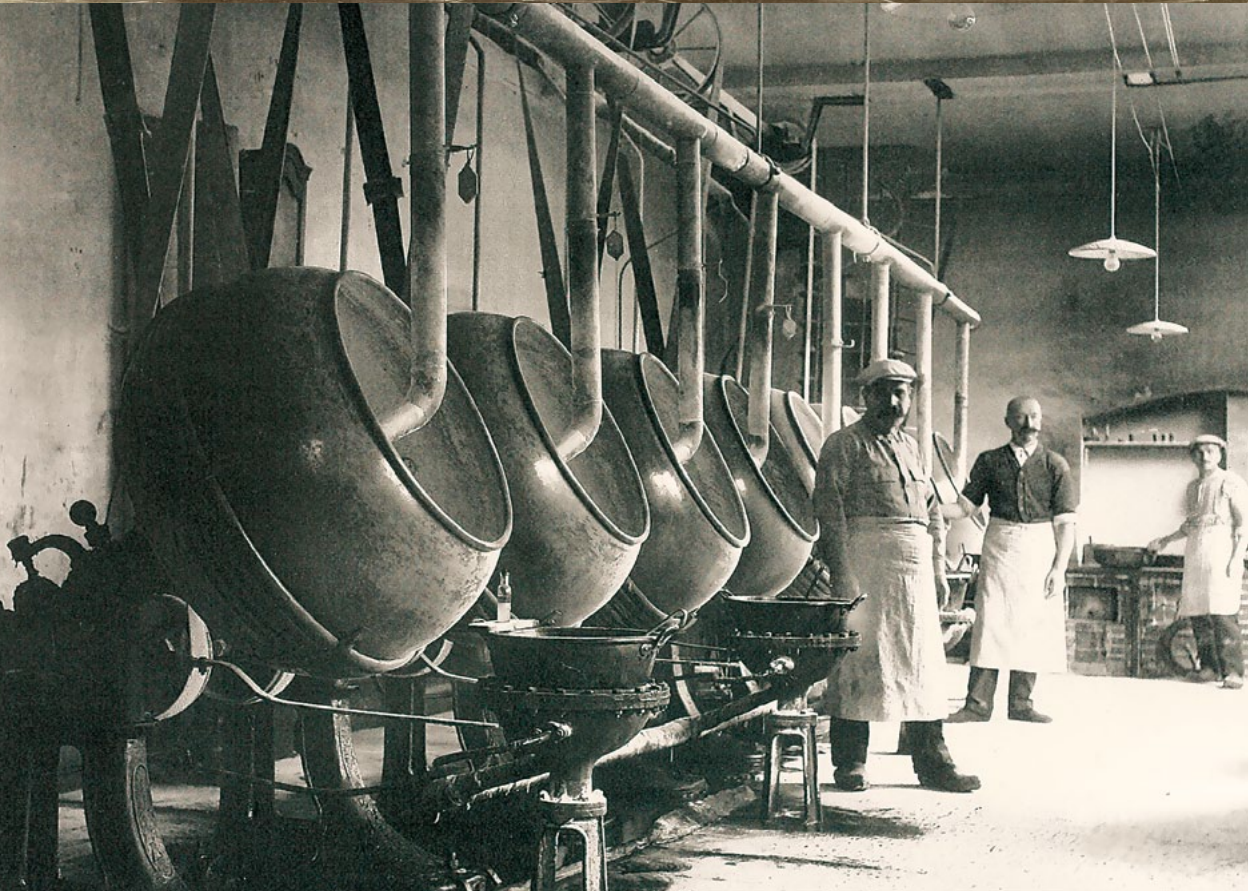
Star anise, Les Anis de Flavigny®'s natural anise flavouring.



Two tonnes of rose petals are necessary to produce one litre of natural rose flavour.



Les Anis de Flavigny® is the remarkable story of generations of men and women who have contributed to the life of the factory.



A FACTORY BRIMMING WITH EXPERTISE

Les Anis de Flavigny® was awarded the 'Entreprise du Patrimoine Vivant' (Living Heritage Company) label in April 2017. A fine endorsement for the entire team, who take great pride in passing on to future generations their rare expertise, along with the techniques and tools involved (such as the famous copper basins). The art of sugarcoating an aniseed is so specific that it can only be learnt at the heart of the Factory, and requires three years to master the skills born of a long tradition rooted in the region.

Combining the remarkable history and architecture of the site with its intangible heritage, the Factory still operates within the former Flavigny Abbey established in 719. Our small, family-run, craft business, founded after the monks abandoned the abbey a few years after the French Revolution, is now a leading manufacturer in France and worldwide.



Successive layers of syrup coat the heart of the sweet, thickening it to 500 times its size.

AN ATTENTIVE TEAM, DRIVEN BY THE PASSION OF BRINGING LES ANIS® TO LIFE!

A FACTORY THAT KEEPS UP WITH THE TIMES

The number of employees at the Anis® Factory rose from 16 in 1990 to 30 in 2024. Over the years, the small, family-run craft factory gradually became more structured, to adapt to changes in an increasingly fast-paced world. New roles and new responsibilities have thus emerged at the Factory, which now includes a production manager, a sales team, a quality manager, an export manager, an innovation team, a CSR team, a communications officer, a logistician, a tourism coordinator, etc. Les Anis de Flavigny® is more than ever reliant on the expertise of each and every one of its employees.

Perpetuating our expertise

As in any other company, the life of the Factory involves employees leaving. Transmitting their skills and knowledge to those destined to take over from them is an essential part of preserving a unique body of expertise. With their long-term vision, Catherine Troubat and her employees are well aware of their responsibility as intermediaries, attentively transferring skills at the very heart of the abbey. And so the adventure continues, ensuring that future generations will be able to enjoy our Anise sweets too.





Our Anise sweets are manufactured in the heart of the former Benedictine abbey.



A new warehouse, for storing and shipping Anise sweets, stands at the entrance to the village of Flavigny, 500 metres from the abbey.

CULTIVATING VERSATILITY

Everyone working at the Factory knows their job inside out, which doesn't prevent them from also developing additional skills. For instance, in the packaging team, some staff also perform minor maintenance on the machinery, while others welcome visitors; our sugar coaters undergo electrical training to meet specific workshop needs while our export manager is also part of the Anise sweet-tasting team, and so on. As a result, each staff member develops expertise in several areas, making collaboration smoother and more efficient, reducing potential misunderstandings. Empowered by a greater sense of responsibility, each member of staff is more actively involved in the life of the company and becomes part of a cohesive team, determined to succeed together.

The sales team decides which trade fairs to attend over the course of the year.

Meaningful missions

Each employee deserves a job that reflects their values: to be able to do their job well with the right tools, to use natural ingredients, to develop an eco-friendly approach, to work in a family business, to be free to make suggestions, etc. The team prides itself on its choice of ingredients and our centuries-old manufacturing process. They are committed to ensuring consumer satisfaction by guaranteeing that our products are manufactured, packaged and dispatched in a safe and healthy way.



ONE OF FRANCE'S OLDEST BRANDS SINCE 1591

Les Anis de Flavigny® have now been crafted in the village of Flavigny, in the heart of the former Benedictine abbey, for over 400 years.

Aniseed first came to Flavigny in 52 BC., during the Gallic Wars when Caesar set up camp on a hill (which would later become Flavigny), to confront Vercingetorix. Roman legionnaires used to consume aniseed as a remedy against dysentery, a digestive tract infection.

In 719, Widerard founded the Benedictine Abbey in Flavigny. The monks of Flavigny used aniseed to aid digestion, just as the Romans had done before them. And to preserve aniseed, the monks coated the seeds in sugar, creating Anis de Flavigny® over the years. While the date Anise sweets were first created is still unknown, records in the Semur-en-Auxois archives reveal that **Les Anis de Flavigny® already existed in 1591** and were distributed to passing guests. As a result of the brand's long history,

Les Anis de Flavigny® were awarded the 'Ruban Bleu Intersuc' (Intersugar Blue Ribbon) in 1988. The sweets have carried this name since their creation, long before 1591.



Engraving depicting the Flavigny Abbey in the late 17th century.



Aniseed is one of the 'chamber spices'. At the end of the Middle Ages, banquets concluded with a 'boutehors' (which literally means kick outside). Once the meal was over, guests would go to another room where wine, spices and sugar-coated fruit were served. This delicacy, known as 'chamber spices', was prepared by apothecaries or religious communities. The famous Anis® were crafted by the monks of the Flavigny Abbey.

The Benedictines left the abbey during the French Revolution. A succession of different families then took over production. According to records, there were eight Anise sweet manufacturers in the village in 1814. These tiny sweet factories had poetic names such as 'Au Galant Berger' (The Gallant Shepherd), 'À la Source des Douceurs' (The Source of Sweetness), 'À la Belle Mairaine' (The Beautiful Godmother), or 'À la Fontaine de la Recluse' (The Fountain of the Recluse)... Eventually, one of these manufacturers gradually acquired its competitors. This is how Jacques Edmond Galimard and his sons came to run the only factory in the former abbey buildings. The Troubat name entered the Anis de Flavigny® legend when Jean acquired the factory in 1923. Today, Catherine represents the third generation of Troubat to run the business.

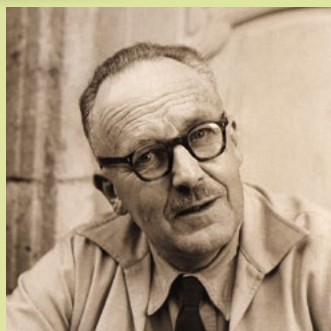
Interesting facts! The Duc of Saint-Simon reported that King Louis XIV (1638–1715) enjoyed sucking on 'anisse' sweets, keeping them in a round, fairly flat pocket sweet container made from the finest materials. Saint-Simon is a major witness to the end of the reign of Louis XIV and the Regency.

Extract from Annie Perrier-Roberts
'Dictionnaire de la Confitiserie'
(Dictionary of Confectionery).





Troubat: three generations of Anis manufacturers



1923

Jean Troubat acquires the abbey and Anise sweet Factory from the Galmard family. Thanks to his creative and innovative spirit, Les Anis de Flavigny® became a household name in France, especially when Anis® were introduced in vending machines at train and underground stations, and at fairgrounds. He also exported his sweets internationally, selling them in Europe, the United States, Canada and Algeria. Jean then decided to package the Anis® in delicately illustrated oval metal

boxes. These tins, treasured and even collected, have never fallen out of fashion. Les Anis de Flavigny® stands for a unique taste, a history and delightful tins!



Different means of transport for each era... In the 1930s, Anis® were distributed in train and underground stations across France. In the '80s, Anis® were available at service stations on French motorways. And by the 2000s, they were being sold in airports in over 40 countries!



1965

Nicolas Troubat joined forces with his father in 1965. Both men formed the perfect partnership: Jean was creative and Nicolas was passionate about mechanical engineering. Nicolas took over the reins of the company independently after thirteen years of working together. He commissioned a new sugarcoating workshop in the abbey, increasing annual production from 80 to 250 tonnes of Anise sweets. Nicolas introduced our Anise sweets to motorway service stations. In 1982, he was awarded the 'Ruban Bleu' (Blue Ribbon) prize by the Intersuc trade association on account of Les Anis de Flavigny®'s longevity record, and in 1992 the Factory was declared a 'Site Remarquable du Goût' (Outstanding Taste Site).



1990

Following 9 years working with her father as 'apprentice boss', **Catherine Troubat** replaced him in 1999. Perpetuating the tradition of Les Anis de Flavigny®, she further developed the business, which grew from 16 to 30 employees. Catherine introduced Anis® in garden centres and airport duty-free shops, launched a certified organic range and introduced the 35-hour working week at the factory. She updated the graphics on the oval tins, giving a new dimension to the idyll of the shepherds at the Recluse fountain. She gradually restored the abbey, developed tourism and, like previous generations, continued to promote Les Anis de Flavigny®, the village and its abbey, in France and around the world. On average, 220 tonnes of sweets are produced at the Anis® Factory annually.



The legendary oval tins recount the romance between a shepherd and a shepherdess in Flavigny. A timeless romance!

THE SHEPHERD AND HIS SHEPHERDESS, ICONS OF LES ANIS DE FLAVIGNY®

In the early 19th century, each manufacturer featured their own illustration on their box of Anise sweets. The most common depiction was of a couple in love: a shepherd and a shepherdess embodying innocent love. Over the years, of course, this portrayal evolved, from noble and bourgeois families to shepherds and shepherdesses, with the lovers gradually drawing closer together. Similarly, the castle in the background became a church and then a village. By the end of the 20th century, the image barely changed as everything came together to represent Anis®: the shepherd offering sweets to his shepherdess, a fountain, a linden tree, a sheep, a jug, a stick and the village in the background. The illustration is now as famous as the sweets themselves.



All the engravings and illustrations, taken from the Abbey's archives, were designed at the initiative of successive manufacturers of Les Anis de Flavigny®





Who doesn't have fond memories of playing hopscotch with an oval tin of Anis® in lieu of a pebble, or buying a little tin, bright-eyed, at a fairground stall or a vending machine at the train station? Who doesn't remember sucking on Anis® with great anticipation, then crunching them and discovering the little green aniseed that tantalises the palate? And who wasn't introduced to Anis® by their parents and grandparents? After all, **Anis® are the sweets of childhood, the ones shared from one generation to the next.**



All our sweets are called Anis, but they don't all taste like aniseed: our range includes 13 different flavours to satisfy every palate!

400 YEARS OLD & STILL IN TUNE WITH TODAY'S TASTES

FOR ALL TASTES, INCLUDING YOURS!

Sweets always bring a sparkle to children's eyes, soothe their sorrows and brighten the best birthday celebrations. Sweets come in all shapes and colours, they can be fizzy, chewed or sucked...

Made from simple, natural ingredients, Les Anis de Flavigny® offer a smooth texture, a delicate, fresh taste and a wide choice of flavours, making them a real crowd-pleaser and one of the most popular sweets. Today, the exceedingly tasty sweet is as popular as ever, simply because it is tasty!

You can find Anis® in confectioners, delicatessens, garden centres, organic shops, newsagents, train stations, motorway service stations, airport duty-free shops, in the gourmet section of department stores and in a number of theme parks, major French châteaux and monuments, hotels and pharmacies. And, of course, on our website.

Anis® are exported to over 40 countries, including the United States, Canada, Australia, New Zealand, the United Arab Emirates, Chile, Japan, Korea, China, Germany, the Netherlands, Belgium, Switzerland, the United Kingdom, Sweden, Mexico, Italy and several African countries.



Interesting facts! Canadians and Latin Americans are huge fans of anise flavoured Anis®, while Asians prefer lemon or rose flavoured Anis®. Americans, meanwhile, love our violet flavoured Anis®.



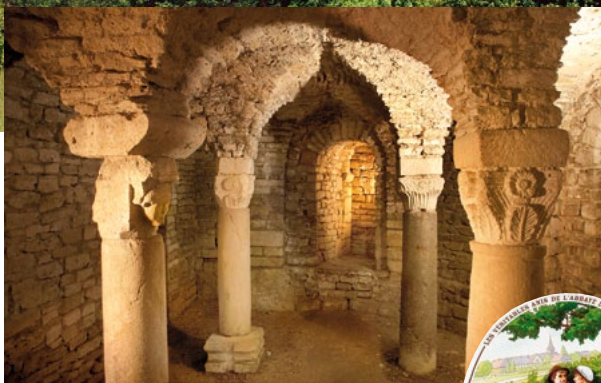


Remembrance of things past for adults,
gourmet treats for children!



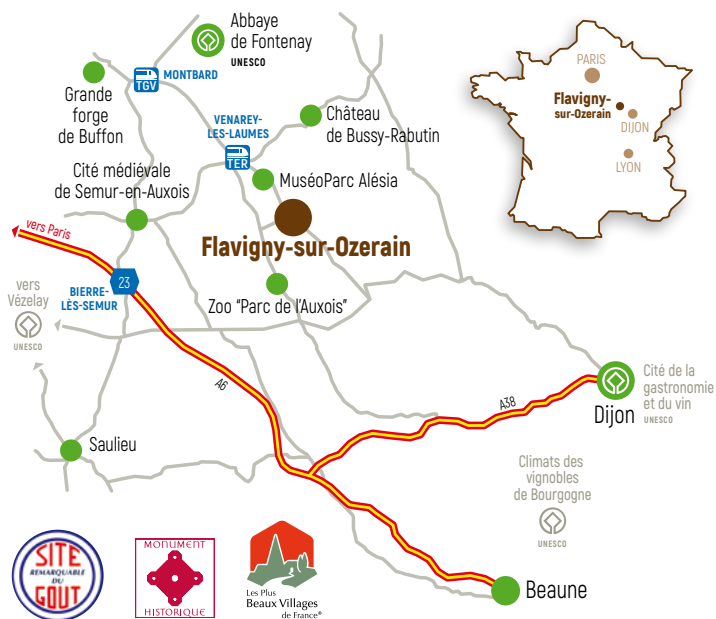


Free
visits & Anis®
tasting



Over **100,000 visitors** each year

Visitors are welcome to the Anis de Flavigny® Factory. Come and explore the production workshop, the Anise Museum and its old workshops, the Carolingian crypt... Anis® is one of France's oldest brands, spanning over 4 centuries of indulgence. For opening hours, please visit our website at www.anisdeflavigny.com



ABBAYE
de
FLAVIGNY®

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