

THE BASICS
MIXOLOGY

— PARIS **LOUIS**
FRANÇOIS
1908



ICONIC

FOR OVER 100 YEARS

A 100% French heritage and expertise

For over a century, Louis François has combined **excellence, passion, innovation, and transmission**. With internationally recognized, 100% French expertise, we develop responsible, environmentally friendly solutions adapted to our clients' needs. Our R&D designs more natural, **low-sugar, and low-fat** solutions. We support our clients with **personalized technical assistance** and chef **demonstrations**. Based in the Paris region (Île-de-France), we prioritize local employment and source French and European ingredients to guarantee quality and sustainability.



La certification qualité a été délivrée par AFNOR Certification au titre de la catégorie d'actions suivantes :
ACTIONS DE FORMATION



CONTENTS

FOREWORD LOUIS FRANÇOIS	04	FONTAINEBLEAU, REVISITED RECIPE	14
THE 3S RULE SWEET - SOUR - STRONG	06	BASICS	16
TEXTURES	08	GIN BASIL SMASH RECIPE	20
SIGNATURE COCKTAIL RECIPE	10	SOBACHA HIGHBALL RECIPE	22
SUGARS	12	INDEX	24

« Modern **mixology** is where your **expertise, our technical standards**, and a shared **passion** meet: the passion for **innovation** dedicated to **taste**. »

Mixology today: between heritage and creativity

At Louis François, we see mixology as an art of balance: between precision, emotion, and innovation. It is this spirit that we share with everyone who shapes the cocktail experience, from passionate bartenders to the teams that support them daily.

An art in motion

Mixology has never been static. From Jerry Thomas to today's signature bars, it has evolved without losing its essence: balance, emotion, and mastery of the craft. It is no longer just about «making a cocktail»; it's about telling a story through texture, aroma, and presentation. As you know: every creation is a multi-sensory experience.

From revisited classics to the avant-garde of taste

From «American Bars» to the new generation of cocktail bars, mixology culture has never stopped reinventing itself. With the emergence of iconic venues like the Experimental Cocktail Club in Paris, the mixology scene is entering a new phase: creativity is combined with a greater search for precision and increasingly specialized ingredient sourcing. Today, you draw from gastronomy, perfumery, and science alike to push the boundaries of taste.

Techniques that redefine the modern bar

Clarification, infusion, carbonation, fat washing, barrel aging... These essential processes make it possible to reinvent textures, aromas, and mouthfeel. Technique no longer opposes creativity—it enhances it. And this is where product innovation plays a key role: offering you reliable and inspiring solutions to serve your creativity.

A new philosophy: drink less, but better

Today, cocktails are part of a responsible pleasure approach. Menus are becoming shorter, aromatic profiles more precise, and ingredients are carefully sourced. From the most prestigious establishments to the most convivial bars, mixology is establishing itself as a universal language of taste, sharing, and emotion.



The perfect **cocktail** balance: the **3S** rule

Sweet – Sour – Strong :

three pillars that every bartender masters. This balance between sweetness, acidity, and the strength of the alcohol is what makes the difference between a good cocktail and a great cocktail.

Technical products for creativity:

- Syrups, sugars, and liqueurs provide roundness and aromatic consistency.
- Bitters and infusions enhance the flavors and complexity of the profile.
- Clarifiers ensure visual clarity and a beautiful presentation.

- Texturizing agents (egg white, Ovofree foam, gums...) ensure foam and structure.

- Carbonation brings freshness and liveliness.

LF **Our approach**

At Louis François, we share the **passion for the bar**.

Our technical solutions are designed to support your **creativity**, while guaranteeing the **consistency** and **performance** of every preparation.



TEXTURES

AGAR AGAR



PROPERTIES

Creates a firm and brittle gel, thermoreversible at 90-95°C. It is used to make jellies or faux caviars, and also to clarify beverages through freezing.

DOSAGE

0,5 to 40 g / kg



POWDERED BEEF GELATINE, 200 BLOOM



PROPERTIES

Creates a soft, elastic gel that melts in the mouth (at 37°C). It is used to make jellies or to clarify beverages through freezing.

DOSAGE

10 to 20g/kg



POWDERED PORK GELATINE, 200 BLOOM



PROPERTIES

Creates a soft, elastic gel that melts in the mouth (at 37°C). It is used to make jellies or to clarify beverages through freezing.

DOSAGE

10 to 20g/kg



POWDERED FISH GELATINE, 200 BLOOM



PROPERTIES

Creates a soft, elastic gel that melts in the mouth (at 37°C). It is used to make jellies or to clarify beverages through freezing.

DOSAGE

10 to 20g/kg



XANTHAN GUM



PROPERTIES

A transparent thickener that stabilizes elements in suspension and even alcoholic emulsions.

DOSAGE

0.3 to 1.5 g/kg



SUCROESTER



PROPERTIES

An emulsifier that stabilizes fatty or alcohol-containing foams and froths. For greater stability, it can be combined with a small amount of xanthan gum.

DOSAGE

0,2 to 1 %



LIQUID SOY/SUNFLOWER LECITHIN



PROPERTIES

An antioxidant used to create foams in fat-free and alcohol-free preparations.

DOSAGE

1 to 3 g/kg



POWDERED SOY / SUNFLOWER LECITHIN



PROPERTIES

An antioxidant used to create foams in fat-free and alcohol-free preparations.

DOSAGE

1 to 3 g/kg





LOUIS FRANÇOIS TIP

Our OvoFree Mousse solution is perfect for replacing egg whites to create a smooth, plant-based foam.



Signature Cocktail

STEP 1/4 | VANILLA-INFUSED AGAVE SYRUP

Ingredients

1000g	Agave syrup (LF)
3	Vanilla beans
1000g	Total weight

Process

Cut the vanilla beans in half lengthwise. Heat the agave syrup with the vanilla beans. Infuse for a week

STEP 2/4 | ACID SOLUTION

Ingredients

16g	25%	Citric acid (LF)
10g	25%	Malic acid (LF)
20g	50%	Water
40g	100%	Total weight

Process

Add the citric and malic acids to the water. Microwave until fully dissolved to obtain a homogeneous solution.

STEP 3/4 | SHAKER MIX

Ingredients

5cl	Spiced rum
6cl	Pineapple juice
2cl	Citric/Malic Acid Solution (LF)
1cl	Vanilla-infused agave syrup
0,5g	Coconut milk powder (LF)
1g	OvoFree Mousse (LF)

Process

Add the spiced rum, pineapple juice, acid solution, vanilla-infused agave syrup, coconut milk powder, and OvoFree Mousse to a shaker.

STEP 4/4 | ASSEMBLY

Ingredients

QS	QS	Grated coconut (LF)
QS	QS	Agave syrup (LF)
QS	QS	QS

Process

To rim the glass: dip the edge of the glass in agave syrup, then in the grated coconut. Pour the cocktail into the glass. Garnish with a dehydrated lemon wheel.



SUGARS

SÜVY

The taste of sugar without the sugar



PROPERTIES

A low-glycemic index, low-calorie sugar alternative (GI < 2). A 1:1 sugar replacement.

DOSAGE

QS



MUSCOVADO SUGAR LIGHT & DARK



PROPERTIES

Unrefined cane sugar from Mauritius with a strong aroma.

DOSAGE

QS



COCONUT BLOSSOM SUGAR



PROPERTIES

Organic coconut blossom sugar, provides caramelized notes and a brown color.

DOSAGE

QS



AMBER MAPLE SYRUP



PROPERTIES

Provides a characteristic maple flavor and an amber color.

DOSAGE

QS



AGAVE SYRUP



PROPERTIES

Used as a sugar substitute for its low glycemic index. Certified organic. Sweetening power of 130 compared to 100 for sucrose.

DOSAGE

QS



POPPING SUGAR

PROPERTIES

Creates an interesting popping sensation. Ideal as a topping or for rimming glasses

DOSAGE

QS





LOUIS FRANÇOIS TIP

The blend of citric and malic acids is perfect for well-balanced, fruity cocktails.



Fontainebleau, Revisited

STEP 1/4 | STRAWBERRY-INFUSED VODKA

Ingredients

2g	2%	Strawberry Chunks (LF)
100g	98%	Vodka
102g	100%	Total weight

Process

Blend the strawberry chunks into a powder and let infuse in the vodka overnight. Strain the next day.

STEP 2/4 | ACID SOLUTION

Ingredients

10g	25%	Citric acid (LF)
10g	25%	Malic acid (LF)
20g	50%	Water
40g	100%	Total weight

Process

Add the citric and malic acids to the water. Microwave until fully dissolved to obtain a homogeneous solution.

STEP 3/4 | STIRRED MIX

Ingredients

4cl	30%	Strawberry-infused vodka
10g	25%	Agave syrup (LF)
10g	25%	Citric/malic acid solution (LF)
6cl	44%	Ginger ale
40g	100%	Total weight

Process

In a glass, add the strawberry-infused vodka, agave syrup, citric-malic acid solution, and ginger ale. Stir gently.

STEP 4/4 | ASSEMBLY

Ingredients

QS	QS	Strawberry Chunks (LF)
QS	QS	Dehydrated lemon wheel
QS	QS	Fresh mint

Process

Dip the rim of the glass in agave syrup, then in the Strawberry Chunks. Pour the cocktail into the glass. Garnish with a dehydrated lemon wheel and fresh mint.



BASICS

SKIMMED MILK POWDER (0% FAT)



PROPERTIES

Provides a milky taste, can be used for clarification.

DOSAGE

94g of powder in 940mL of water to reconstitute 1L of skimmed milk.



WHOLE MILK POWDER (26% FAT)



PROPERTIES

Provides a milky taste. Can be used for clarification.

DOSAGE

140g of powder in 890mL of water to reconstitute 1L of milk.



PASTEURIZED DRIED EGG WHITE



PROPERTIES

Pasteurized egg white powder, creates foam in cocktails. Works very well in a shaker.

DOSAGE

12.5g of white in 87.5g of water yields 100g of egg white.



BLANC GALLIA PLEIN AIR



PROPERTIES

Stabilized egg white powder, creates a stable foam. Also available in a Free-range version.

DOSAGE

2 to 5% of the liquid whites' quantity.

ASCORBIC ACID



PROPERTIES

Antioxidant, helps preserve the color and taste of juices.

DOSAGE

0.2 to 0.5 g/kg



TARTARIC ACID



PROPERTIES

Lowers pH, provides a sour taste.

DOSAGE

Make a 50% acid solution and add it to your preparation until the desired pH is reached.



CITRIC ACID



PROPERTIES

Lowers pH, provides a sour taste.

DOSAGE

Make a 50% acid solution and add it to your preparation until the desired pH is reached.



MALIC ACID



PROPERTIES

Lowers pH, provides a tangy taste.

DOSAGE

Make a 50% acid solution and add it to your preparation until the desired acidity is reached.



SPECIALTIES

OVOFREE MOUSSE



PROPERTIES

A blend of plant proteins and fibers to partially or completely replace liquid egg whites.

DOSAGE

10 to 30g/kg





SENSORY PALETTE

RASPBERRY CHUNKS



PROPERTIES

Dehydrated raspberry chunks, provide color and flavor. Origin France.

APPLICATIONS

Perfect for rims, garnishes, or even infusions.



STRAWBERRY CHUNKS



PROPERTIES

Dehydrated strawberry chunks, provide color and flavor.

APPLICATIONS

Perfect for rims, garnishes, or even infusions.



CHOPPED BASIL



PROPERTIES

Dehydrated and chopped basil, provides color and a powerful basil flavor. Made in France

APPLICATIONS

Can be used in infusions.



CHOPPED MINT



PROPERTIES

Dehydrated and chopped mint, provides color and a powerful mint flavor. Made in France.

APPLICATIONS

Can be used in infusions.



SOBACHA



PROPERTIES

Intense roasted buckwheat notes, a stable flavor whether hot or cold.

APPLICATIONS

Infusion and hot drink, cold drinks and cocktails.

DOSAGE

QS



GRATED COCONUT (FINE, MEDIUM)



PROPERTIES

Provides visual appeal, texture, and a coconut taste. Fine or medium grain size.

APPLICATIONS

Perfect for rims or garnishes.

DOSAGE

QS



COCONUT PASTE



PROPERTIES

Provides fat content and a coconut taste.

APPLICATIONS

Ideal for piña coladas. QS, 10 to 20% of the recipe, depending on the desired taste.

DOSAGE

QS, 10 to 20% of the recipe, depending on the desired taste.



POWDERED COCONUT MILK



PROPERTIES

Easily soluble, provides a coconut taste.

DOSAGE

QS





LOUIS FRANÇOIS TIP

Louis François sunflower lecithin allows you to obtain a light and airy foam.



Gin Basil Smash

STEP 1/4 | BASIL GIN INFUSION

Ingredients

3g	3%	Chopped basil (LF)
100g	97%	Gin
103g	100%	Total weight

Process

Cold infuse the basil in the gin overnight. Filter the next day.

STEP 2/4 | ACID SOLUTION

Ingredients

10g	25%	Citric acid (LF)
10g	25%	Malic acid (LF)
20g	50%	Water
40g	100%	Total weight

Process

Add the citric acid and malic acid to the water. Melt in the microwave to obtain a homogeneous solution.

STEP 3/4 | SHAKER MIX

Ingredients

1cl	55%	Infused gin
0,5g	18%	Agave syrup (LF)
1g	27%	Citric/malic acid solution (LF)
11cl	100%	Total weight

Process

Add the infused gin, agave syrup, and the citric/malic acid solution to the shaker. Shake everything together with ice.

STEP 4/4 | MOLECULAR CLOUD

Ingredients

3g	1%	Sunflower lecithin powder (LF)
200g	66%	Water
100g	33%	Clarified lemon juice
303g	100%	Total weight

Process

Pour the liquid into a wide container. Add the sunflower lecithin. Blend on the surface with an immersion blender (not deep). Wait a few seconds: a foam will form on the surface. Gently scoop the foam with a spoon and place it on the cocktail.



LOUIS FRANÇOIS TIP

The Sobacha brings roasted and nutty notes that pair very well with the aromas of whisky and citrus.

The Süvy syrup brings sweetness and roundness to the cocktail, while limiting its caloric content and impact on blood sugar levels.



SOBACHA HIGHBALL

STEP 1/4 | SOBACHA INFUSION

Ingredients

50g	4,8%	Sobacha (LF)
1000g	95,2%	Water
1050g	100%	Total weight

Process

Steep the Sobacha in 1L of water for 6 hours.

STEP 2/4 | ACID SOLUTION

Ingredients

5g	1%	Citric Acid (LF)
1g	0,2%	Malic Acid (LF)
500g	98,8%	Water
506g	100%	Total weight

Process

Dissolve the acids in 500ml of cold water.

STEP 3/4 | SÜVY SYRUP

Ingredients

500g	50%	Süvy (LF)
500g	50%	Water
1000g	100%	Total weight

Process

Dissolve 500g of Süvy in 500ml of lukewarm water.

STEP 4/4 | ASSEMBLY

Ingredients

40ml	29,6%	Scotch Whisky
80ml	59,3%	Sobacha Infusion
5ml	3,7%	Acid Solution
10ml	7,4%	Süvy Syrup
QS		Sparkling Water
1		Untreated orange zest
135ml	100%	Total weight

Process

In a highball glass filled with ice cubes:
Pour the Scotch Whisky and the Sobacha infusion
Pour the acid solution and the Süvy syrup.
Top with sparkling water.
Stir with a bar spoon and express an untreated orange zest.



FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
TEXTURIZERS				
131A	AGAR AGAR POWDER 20 KG	1 X 20	0.5 to 4%	8
130A	AGAR AGAR 1 KG	6 X 1	0.5 to 4%	8
10038	AGAR AGAR POWDER 150 G	40 x 150 g	0.5 to 4%	8
735H	PORK GELATIN 200 BLOOM 25 KG	1 X 25	1 to 2%	8
732A	PORK GELATIN 200 BLOOM 1KG	12 X 1	1 to 2%	8
10132	PORK GELATIN 200 BLOOM 150 G	40 x 150 g	1 to 2%	8
10163	BEEF GELATIN 200 BLOOM 25 KG	1 X 25	1 to 2%	8
10178	BEEF GELATIN 200 BLOOM 1KG	6 X 1	1 to 2%	8
10215	BEEF GELATIN 200 BLOOM 150 G	40 x 150 g	1 to 2%	8
732P	FISH GELATIN 200 BLOOM 25 KG	1 X 25	1 to 2%	8
10023	FISH GELATIN 200 BLOOM 1 KG	12 X 1	1 to 2%	8
10025	FISH GELATIN 200 BLOOM 150 G	40 x 150 g	1 to 2%	8
1825F	XANTHAN GUM 25 KG	1 X 25	0.2 to 0.5%	9
1821A	XANTHAN GUM 1 KG	6 X 1	0.2 to 0.5%	9
10024	XANTHAN GUM 80 MESH 150 G	40 x 150 g	0.2 to 0.5%	9
1247K	SOY LECITHIN POWDER 20 KG	1 X 20	0.1 to 0.3% of the total mass in baking and biscuit/pastry making; 0.7% in cooking	9
1245A	SOY LECITHIN POWDER 1 KG	9 X 1	0.1 to 0.3% of the total mass in baking and biscuit/pastry making; 0.7% in cooking	9
10040	SOY LECITHIN POWDER 100 G	40 x 100 g	0.1 to 0.3% of the total mass in baking and biscuit/pastry making; 0.7% in cooking	9
1243G	LIQUID SOY LECITHIN 25 KG	1 X 25	0.3 to 0.5%	9
1241A	LIQUID SOY LECITHIN 1 KG	12 X 1	0.3 to 0.5%	9
10111	SUNFLOWER LECITHIN POWDER 20 KG	1 X 20	0.1 to 0.3% of the total mass in baking and biscuit/pastry making; 0.7% in cooking	9

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
10112	SUNFLOWER LECITHIN POWDER 1 KG	9 X 1	0.1 to 0.3% of the total mass in baking and biscuit/pastry making; 0.7% in cooking	9
10116	SUNFLOWER LE- CITHIN POWDER 100 G	40 x 100 g	0.1 to 0.3% of the total mass in baking and biscuit/pastry making; 0.7% in cooking	9
10063	LIQUID SUN- FLOWER LECITHIN 25 KG	1 X 25	0.3 to 0.5%	9
10062	LIQUID SUNFLOWER LECITHIN 1KG	6 X 1	0.3 to 0.5%	9
10060	SUCROESTER 20 KG	1 X 20	0.2 to 1%	9
10061	SUCROESTER 1KG	6 X 1	0.2 to 1%	9
10053	SUCROESTER 150 G	40 x 150 g	0.2 to 1%	9
SUGARS				
10188	LIGHT MUSCOVADO SUGAR 25 KG	1 X 25	As desired	12
10219	LIGHT MUSCOVADO SUGAR 1KG	12 X 1	As desired	12
10210	DARK MUSCOVADO SUGAR 25 KG	1 X 25	As desired	12
10218	DARK MUSCOVADO SUGAR 1KG	12 X 1	As desired	12
10211	COCONUT BLOSSOM SUGAR 5 KG	4 X 5	As desired	13
10220	COCONUT BLOSSOM SUGAR 1 KG	12 X 1	As desired	13
1245A	AMBER MAPLE SYRUP 22.7 L	1 X 22,7	As desired	13
10261	AMBER MAPLE SYRUP 4 L	4 X 4	As desired	13
10283	AMBER MAPLE SYRUP 1L	8 X 1	As desired	13
10276	AGAVE SYRUP 5 KG	4 X 5	As desired	13
10377	SÜVY 10 KG	1 X 10	As desired	12
10376	SÜVY 5 KG	1 X 5	As desired	12
10384	SÜVY 1 KG	6 X 1	As desired	13
10097	POPPING SUGAR 1KG	9 X 1 KG	As desired	13

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
BASICS				
250B	BLANC GALLIA CARTON 10 KG	12 X 1	2 à 5% de la quantité de blancs liquides	16
251B	BLANC GALLIA 1 KG	9 X 1	2 to 5% of the liquid egg white quantity	16
10045	BLANC GALLIA 100 G	40 x 100 g	2 to 5% of the liquid egg white quantity	16
10232	BLANC GALLIA FREE-RANGE 10 KG	1 X 10	2 to 5% of the liquid egg white quantity	16
10231	BLANC GALLIA FREE-RANGE 1 KG	1 X 25	2 to 5% of the liquid egg white quantity	16
1221F	SKIMMED MILK POWDER 25KG	1 X 25	Depending on application	16
1220A	SKIMMED MILK POWDER 1KG	6 X 1	Depending on application	16
1226F	WHOLE MILK 26% FAT 25 KG	1 X 25	Depending on application	16
10200	WHOLE MILK 26% FAT 1 KG	12 X 1	Depending on application	16
101P	ASCORBIC ACID 25 KG	1 X 25	0.02 to 0.05%	17
100A	ASCORBIC ACID 1 KG	12 X 1	0.02 to 0.05%	17
10184	ASCORBIC ACID 150 G	40 x 150 g	0.02 to 0.05%	17
107F	CITRIC ACID POWDER 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until the desired pH is reached	17
106A	CITRIC ACID POWDER 1 KG	12 X 1	Make a 50% acid solution and add to your preparation until the desired pH is reached	17
10107	CITRIC ACID POWDER 150 G	40 X 150 g	Make a 50% acid solution and add to your preparation until the desired pH is reached	17
111F	TARTARIC ACID 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until the desired pH is reached.	17
110A	TARTARIC ACID 1 KG	6 X 1	Make a 50% acid solution and add to your preparation until the desired pH is reached	17
10105	TARTARIC ACID 150 G	40 X 150 g	Make a 50% acid solution and add to your preparation until the desired pH is reached	17
10209	MALIC ACID 25 KG	1 X 25	Depending on application	17
10228	MALIC ACID 1 KG	6 X 1	Depending on application	17
10297	MALIC ACID 150 G	40 x 150 g	Depending on application	17

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
SPECIALTIES				
10329	OVOFREE MOUSSE 15 KG	1 X 15	1 to 3%	17
10330	OVOFREE MOUSSE 1 KG	9 X 1	1 to 3%	17
10331	OVOFREE MOUSSE 100 G	40 X 100 g	1 to 3%	17
THE SENSORY PALETTE				
10356	RASPBERRY CHUNKS 400 G	6 X 400 G	As desired	18
10354	STRAWBERRY CHUNKS 400 G	6 X 400 G	As desired	18
10357	CHOPPED BASIL 100 G	6 X 100 G	As desired	18
10358	CHOPPED MINT 100 G	6 X 100 G	As desired	18
10430	SOBACHA 1 KG	6 X 1	As desired	19
1447C	MEDIUM GRATED COCONUT 11.34 KG	1 X 11,34	As desired	19
1411C	FINE GRATED COCONUT 11.34 KG	1 X 11,34	As desired	19
1402C	FINE GRATED COCONUT 2 KG	1 X 11,34	As desired	19
1606C	COCONUT PASTE 25 KG	1 X 25	As desired	19
1960J	COCONUT PASTE 1.5 KG	6 X 1,5	As desired	19
1220K	COCONUT MILK POWDER 15 KG	1 X 15	As desired	19
10096	COCONUT MILK POWDER 1 KG	9 X 1	As desired	19



Notes

[illegible]

NOM DE LA RECETTE

THE BASICS - MIXOLOGY

LOUIS FRANÇOIS



Culinary & technological workshops



100% FRENCH EXPERTISE AND KNOW-HOW

For over a century, Maison Louis François (founded in Paris in 1908) has been passionately sharing its discoveries, innovations, knowledge, and expertise.

Its production site and laboratory located in the Île-de-France region enable it to offer and market worldwide a wide range of products for artisans and manufacturers in the bakery, pastry, chocolate, confectionery, and ice cream industries, and of course, for all chefs who prepare, imagine, explore, and revisit gastronomy.



TAILORED TRAINING

With its Training Center, Maison Louis François provides an innovation hub and a team of engineers, technicians, and chefs who are attentive to your needs and at your service to help you understand textures and discover the excellence of the food ingredients used in its manufacturing process.

Its innovation center helps you master different textures, reach new markets, and respond to current trends (vegan, less sugar, less fat, lactose-free, Nutriscore improvement, etc.).



1-DAY PACKAGE

At Louis François
(Marne-La-Vallée).

OR

« CUSTOMIZED » FORMULA ON DEMAND

At Louis François
or within your company.

Qualiopi
processus certifié
■ RÉPUBLIQUE FRANÇAISE

La certification qualité a été délivrée par AFNOR Certification
au titre de la catégorie d'actions suivantes :
ACTIONS DE FORMATION



www.louisfrancois.com

58 rue de Lamirault
77090 Collégien
FRANCE

tel. +33 (0)1 64 62 74 20
clients@louisfrancois.com

 @louisfrancois_ingredients
  @louisfrancois

ICONIC

FOR OVER 100 YEARS

A 100% French
heritage and
expertise

PARIS **LOUIS
FRANÇOIS**
1908