

Beat: Health

SAINT-MICHEL - Gourmet secret from Joseph Grellier Pastry Chef in early 1900s

Starting by the Galettes Saint-Michel

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USPA NEWS - Saint-Michel is known for its historical and well-known recipes adored as much by children than by grown-ups, proposing 'Madeleines', 'Cocottes', 'Tronches de Cakes', Pancakes and Cakes.

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- For the biscuits, the range is composed of Galettes, Rondors, Sablés from Retz.
- For the Madeleines : Family Madeleines, individual bag Madeleines, Commercy Madeleines.
- For the Cocottes : Original Cocottes, Breakfast Cocottes, Pastry Cocottes.
- For the 'Tronches de Cakes' (CAKES faces) : Croustillants (crispy), Moelleux (fluffy)
- Cakes.
- Pancakes.

* Since March 2012, St Michel is the first Brand of Biscuits and manufactured Pastry to get the Label 'Origine France Garantie'. This certification, delivered by the organization 'Bureau Véritas', guarantees that at least 50% of the products cost price comes from FRANCE (raw products, packaging, work force). And it can be a higher percentage...

* Since 2015, 100% of St. Michel Biscuits and Pastries are made of eggs coming from chicken raised outdoor.

* St Michel never stops working on the reduction of environmental footprint of its packagings by reducing their weight or in using more environmentally friendly materials.

During the Event EquipHotel 2016 held at Porte de Versailles (PARIS), November 06-10, Saint-Michel had a Stand exposing products and mostly the Madeleines for tasting.

- BISCUITS can be eaten : Breakfast, with coffee or tea, to accompany a desert or as a snack.
- PASTRIES can be eaten : Breakfast, with a coffee, to accompany or as a snack.

Source : SAINT-MICHEL - EquipHotel 2016 at Porte de Versailles (PARIS)

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