



PRESS FILE

JEAN MARTIN, « EXPORTING » PROVENÇAL GASTRONOMY SINCE 1920



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PRESS RELEASE

Jean MARTIN, bringing Provence to your table !

September 2011



Created in 1920 in Maussane-les-Alpilles, in the heart of Vallée des Baux de Provence region of south-western France, **Jean MARTIN is a benchmark in Provençal cuisine** thanks to its authentic recipes, which take rigorously selected olives and vegetables from the south of France as their main ingredient.

For its first appearance at the Salon Anuga fair, Jean MARTIN will be waiting to meet you in Hall 10.2 (gourmet delicatessen section), stands F-010/G-019, giving you the chance to try its products, talk to its representatives and get hold of a taster selection box.



Ratatouille, tapenade, tabbouleh, riste d'aubergine and aubergine caviar, pistou soup, marinated olives...**throughout its 45 sunny years, Jean MARTIN has shown its attachment to its roots on a daily basis by exporting a little bit of Provence to your table.**

A family business, innovating since 1920

An olive specialist since 1920, Jean MARTIN went into business in 1956. It was his grandsons, Bernard and Jean-Louis MARTIN – today CEO and managing director respectively – who started to innovate during the 1970s with their first fine food recipes based on olives and vegetables, which are still emblematic of the brand today: **deli-prepared tabbouleh, aubergine caviar and riste d'aubergine.**

Since then, whilst developing its ranges, the business remained true to its objective of creating traditional products which can be easily prepared and enjoyed. The company also opened up a **new pathway in 2011 with six new, organic-certified recipes**, including the company's classic tabbouleh in two new organic guises: an organic Mediterranean tabbouleh with raisins and honey and an organic quinoa tabbouleh in individual Doypack pouches.

Showing the world the Provençal way of life

As well as distributing its products throughout France and on its website (www.jeanmartin.fr), Jean MARTIN can be found in several European countries (Belgium, Switzerland, Germany), as well as in Japan and Hong Kong. **The company is hoping to conquer new international markets.**

With this in mind, in 2010, Jean MARTIN opened a **new, high-performing factory in Tarascon**, a few kilometres from its headquarters in Maussane-les-Alpilles.



This new plant has been awarded **five certificates**, demonstrating the brand's commitment to quality, and has seen its production capacities double.

It is there, in the heart of Provence, that all Jean MARTIN's products are made, without artificial colours, preservatives, genetically modified ingredients or major allergens, but with a guaranteed tracing system across the production process.

An authentic flavour of Provence in the Jean MARTIN department



Jean MARTIN can adapt to all requirements to give the best possible presentation of its Provençal culinary world. In France, its products are sold in major shops, and in delicatessens. The company also has a shop in Maussane-les-Alpilles, which is the true showcase for its products.



Jean
MARTIN
DEPUIS 1920

Créé & Cuisiné en Provence



The five times certified Jean MARTIN in Tarascon (Bouches-du-Rhône)

PROVENCE IN 45 DISHES....

For all its recipes, Jean MARTIN rigorously selects its ingredients on the basis of their high-quality taste, and strives to provide you with an authentic and familial atmosphere for all meals, whether you eat them on your own, or with your family or friends.

APERITIFS



Black olive tapenade
240g et 110g



Green olive tapenade
110g



Sweet anchoiade dip
240g et 110g



Tomato confit
220g



Red pistou
110g



Pistou
100g



Aubergine caviar
110g



Cream of artichoke
110g



Marinated olives
385g

VEGETABLE BREAD



Aubergine bread
570g



Pepper bread
550g



Pepper bread
550g



Artichoke bread
470g

THE ORGANIC RANGE (1/2)



Organic Mediterranean tabbouleh with raisins and honey
480g



Organic quinoa tabbouleh in individual Doypack pouches
200g



Organic tomato sauce with basil, honey and AOC certified Provençal olive oil
240g



Organic tomato sauce with thyme, honey and AOC certified Provençal olive oil
240g

THE ORGANIC RANGE (2/2)



**Organic aubergines
cooked with tomatoes
and basil**
360g



**Organic courgette
confit with garlic
and olive oil**
360g

PRE PREPARED MEALS



Seafood tabbouleh
630g et 220g



Tabbouleh
630g et 220g



Aubergine caviar
380g



**Riste
d'aubergine**
600g et 240g



Ratatouille
600g et 240g



**Parmentier de
courgettes**
600g



Bohémienne
(Provençal
vegetable
dish)
360g



Poivronade
(Provençal
side dish)
360g



**Onion
pissaladiere**
360g

SAUCES AND CONDIMENTS



**Tomato sauce
with basil**
240g et 500g



**Tomato sauce
with olives**
240g



**Tomato sauce
with peppers**
240g



**Cream of
aubergine**
240g



Onion confit
240g



Fig confit
240g

SOUPS

OLIVE OIL

MINI-CANAPES



Gazpacho
750g



Pistou soup
750g



**AOC certified Provençal
olives oil**
50 cl



Mini-canapés
100 g

Large quantity orders for food professionals

Jean MARTIN has also developed a range of products for food industry professionals, which is ideally suited to chefs, caterers and major consumers of the brand alike. Presented to you in Doypack pouch form (1kg or 1.8kg), the range offers the perfectly preserved flavour of fresh vegetables cooked in extra virgin olive oil. The doypack system also has the advantage of a long shelf life of 24 months when stored at room temperature, rapid post-storage preparation and no need for pre-cooking or defrosting.

Seven trademark in dishes Provençal cuisine are available, for a vast range of potential recipes :

Doypack pouch

- Black olive tapenade
- Aubergine caviar



Doypack 1,8 kg

- Tomato sauce with basil
- Gazpacho
- Ratatouille with caramelised vegetables
- Riste d'aubergine
- Tabbouleh mix

