

Maelie

L'ALTERNATIVE GOURMANDE



Premium look and design reflecting the **French Gastronomie** and French Know-how, this **premium Mustard range** will find its place on all the table around the world.

Artisanal production done in **France** and IFS certified workshop because tradition means no compromise with quality, we have selected the **best ingredients**.

The alliance between **tradition** and **modernity** are our main concerns to perpetuate this love of gastronomy for many years...

The Maelie mustards are **naturally called** "l'alternative gourmande".

For your **Gourmet recipes** you can use our **Maelie Mustards** in many ways, either with cold plates or hot recipes, like meats, sandwiches, salad dressing, sauces, mayonnaise, marinades etc...Mustard seasons dishes with its delicately spicy flavor.

MAELIE SAS - LE MAZEL - 48700 LES LAUBIES - FRANCE

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PREMIUM MUSTARDS RANGE



Dijon / Whole grain
Mustard 1 Kg



Whole grain
Mustard 5 Kg



Dijon Mustard 5 Kg

Format	UVC par carton Units / Case	Dimensions Case Size LxHxW in mm	Pallet 100X120 Cases/Layer/Layers/Pallet/Weight Per Kg
5 Kg	2	486x246X187	10/7/760
1 Kg	6	405x272X140	10/9/619

*Also available in 220 kg barrels

