



(CEMOI,
a sustainable &
innovative
French business)





THE CEMOI GROUP



LEADING FRENCH
CHOCOLATE MAKER,
established in 1814



An INDEPENDENT
family group



PATRICK POIRRIER
3rd generation
since 1962



A NETWORK
approach



OUR MISSION



Patrick POIRRIER
President of the group

THE GROUP'S MISSION

We are committed to the entire cocoa network ; from the planter to the consumer, to ensure that you enjoy our cocoa and chocolate in any shape or form.

OUR AMBITION

The CÉMOI group's aim is to anticipate consumer requirements. Our expertise in not only the selection, but the blending of cocoa varieties means that we can offer constantly evolving tastes to meet these requirements.

NETWORK



COMMITMENT



TASTE





A FEW KEY FIGURES



260 000 TONS
of product sales



145 000 TONS
of cocoa beans bought by the
group every year



**775 MILLION
EUROS**
group turnover



3 GENERATIONS



of which
360 MILLION EUROS
IN EXPORT SALES
260 millions via our international subsidiaries
& 100 millions via France



3 200 EMPLOYEES
(2 100 in France)



22 LOCALISATIONS
(14 in France)



**120 MILLION
EUROS**
invested over 10 years



OUR ESTABLISHMENTS

EUROPE



AFRIQUE



USA



➔ 14 FACTORIES

➔ 4 WAREHOUSES
LOGISTICAL
PLATFORMS

➔ 3 SALES
OFFICES

➔ 1 HEAD OFFICE



(CÉMOI,

THE ADVANTAGE OF A VERTICALLY
INTEGRATED COMPANY





OUR COMMITMENT

→ COCOA

Agronomical and economical investment for a sustainable cocoa

→ QUALITY

Complete control of the quality of our chocolate right from the very 1st transformation via cutting edge technologies and a sharply adapted industrial tool

→ INNOVATION

Pro-activity by focusing on innovation and anticipation of market orientation

→ CLIENTS

We are committed to offering our customers quality, food safety and correct lead times





THE PROCESSING STEPS



HARVESTING



FERMENTATION
& DRYING



GRINDING
& ROASTING



MIXING
& REFINING



CONCHING



MOULDING
& COATING



OUR CHOCOLATE AT EVERY STAGE : FROM BEAN TO BAR, IN ANY FORM, FOR ALL USERS AND CONSUMERS.



» A UNIQUE MODEL

↓ COCOA BEAN CONTROL

- › Farmer
- › Program
- › Agronomy
- › Certification
- › Quality
- › Expertise



↓ TRANSFORMATION FROM BEAN TO LIQUOR

- › Economy
- › Independence
- › Taste
- › Traceability



↓ TRANSFORMATION FROM LIQUOR TO CHOCOLATE

- › Our essential business
- › Technological expertise
- › Industrial performance
- › Differentiation



↓ FROM CHOCOLATE TO CONSUMERS GOODS

- › Market expertise
- › Customers focus

Seller or chocolate user markets



A NETWORK STRATEGY, COVERING ALL OUR CUSTOMERS' REQUIREMENTS. OUR INNOVATIVE APPROACH WITHIN THE COCOA NETWORK GUARANTEES QUALITY COCOA AND CHOCOLATE FOR ALL OUR PARTNERS.



» OUR COMMITMENT

- INITIATED BY CÉMOI IN 2010
- JOINT VENTURE OF 3 FAMILY-RUN INTERNATIONAL COMPANIES:

- CÉMOI (FRANCE)
- BLOMMER (UNITED-STATES)
- PETRA FOODS (SINGAPOR)

- 17 FERMENTATION AND DRYING CENTRES
- 24 COOPERATIVES
- 19 000 FARMERS IN IVORY COAST

OUR PILLARS:

- PROMOTE QUALITY
- VALUE PEOPLE
- PROTECT THE ENVIRONMENT



PACTS, AN ALLIANCE OF TRANSFORMERS FOR A TRACEABLE AND SUSTAINABLE COCOA



Alongside farmers and cooperatives



Cocoa specialist Chocolate Expertise and



Une filière

CEMOI COMPETITIVE EDGE

MARKET INSIGHT

Multi-market knowledge through our foreign subsidiaries



EXCELLENCE

We strive to continually improve ourselves



COCOA MASTERY

Commitment to the entire cocoa network



VALUES

Flexibility
Customer orientation
Transparency
Integrity

STRONG PRESENCE IN INDUSTRIAL CHOCOLATE



GRUPO SIRO

Colian



SENABLE



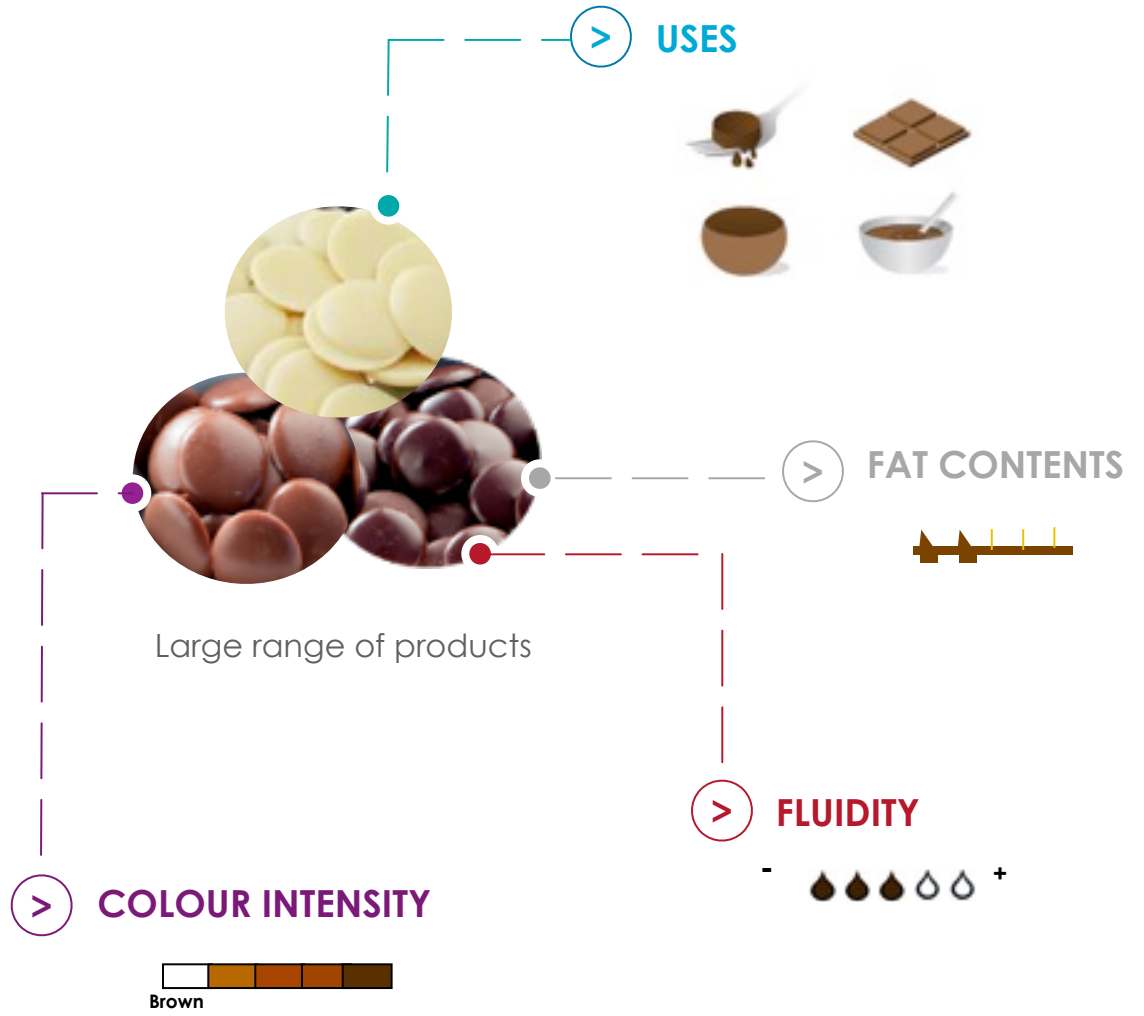


(CÉMOI,

Product range



INDUSTRIAL PRODUCT EXPERTISE



CHOCOLATE DROPS



In addition to these standard references, we can offer tailor-made solutions.



Plain chocolate drops



Milk chocolate drops



White chocolate drops



Cocoa Element %

44-46 %

50-55 % Plain

27-30 % Milk

White

Fat %

25% 27%



27% 30%



25% 30%



28%



Cocoa flavour strength



+ Vibrated, semi vibrated or non vibrated drops

USES

Ice-creams, cookies, biscuits, viennoiseries and pastries.

PACKAGING

10 carton, 20 et 25kg bags, Big bag, Box palette
 Pieces per kilo : 4 000, 6000, 7 500, 12 000, 22 000 ou 25 000

CHOCOLATE CHIPS



In addition to these standard references, we can offer tailor-made solutions.



Plain chocolate chips



Milk chocolate chips



White chocolate chips



| Cocoa Element % | Fat % | Fluidity | Cocoa flavour strength |
|----------------------------|---------|-----------|------------------------|
| 44-50% | 25% 28% | - ●●●●● + | ●●●●● |
| 27-30% Milk | 25% 30% | - ●●●●● + | ●●●●● |
| White | 30% 36% | - ●●●●● + | ●●●●● |
| Chocolate coating : | | | |
| 72-85% Plain | 37% 44% | - ●●●●● + | ●●●●● |
| 55-64% Plain | 35% 41% | - ●●●●● + | ●●●●● |
| 48-55% Plain | 33% 35% | - ●●●●● + | ●●●●● |
| 34-38% Milk | 32% 36% | - ●●●●● + | ●●●●● |
| 30-33% Milk | 32% 36% | - ●●●●● + | ●●●●● |

USES

Mouldings, hollow figures, coatings, couvertures or as ingredient.

PACKAGING

25Kg bag / 10Kg carton / 5kg box / 2.5kg block

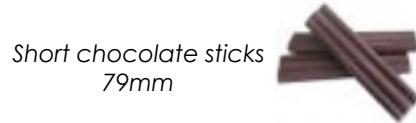
CHOCOLATE STICKS



In addition to these standard references, we can offer tailor-made solutions.



Long chocolate sticks
360mm



Short chocolate sticks
79mm



Chunks chocolate
8*8*3mm



| Cocoa Element % | Length | Weight | Fat % |
|-----------------|--------|-------------------------|----------|
| 44 % Short | 79 mm | From 9.5 to 10.5 g | 25 % |
| 44 % Short | 79 mm | From 5 to 5.5 g | 25 % |
| 44 % Short | 79 mm | From 3 to 3.5 g | 25 % |
| 40 % Short | 79 mm | From 9.5 to 10.5 g | 23 % |
| 40 % Short | 79 mm | From 5 to 5.5 g | 23 % |
| 44 % Long | 360 mm | From 22 to 25 g | 25 % |
| 44 % Long | 360 mm | From 13.5 to 16.5 g | 25 % |

USES





Stable baking chocolate sticks for your pains au chocolat, croissants and other viennoiseries.

PACKAGING

Short sticks : 1.6 kg box in carton of 15 box = 24kg

Long sticks : 5 kg box



| | Cocoa strength | Colour |
|----------------|---|---|
| Standard |  |  Dark brown |
| Origin Premium |  |  Dark brown |

TECHNICAL CHARACTERISTICS

Fat : 52,5% minimum
pH: maximum 6

PACKAGING

25 kg bags and 5 kg box



CHOCOLATE POWDERS



In addition to these standard references, we can offer tailor-made solutions.



Chocolate powders



Cocoa Element %

40 %

38 %

64 % Dark

25 % Milk

20 % White

Fat %

21 %

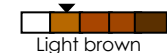
21 %

28 %

26 %

29 %

Colour



USES

Creams, ice-creams, dairy creams and biscuits.

PACKAGING

20 kg carton

CERTIFICATION

Click to directly access the website



*Organic
Cocoa*





CEMOI & RAIMONDI for ITALY

Raimondi Expertise

- ✓ Experience in the cocoa and chocolate market since 1954
- ✓ A strong network in Industry and Foodservice channel
- ✓ With proven historical success partnerships

Our mission is to supply innovative products with high quality standard respecting the customers and the environment in which we live.

Since 2014 Cemoi and Raimondi work together to develop the chocolatier français on the Italian market



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