



Grands Moufins
de Paris

BAKERY

Collection

ASIA
2025 - 2026

■ Maison française since 1919 ■



OUR PASSION BRINGS US TOGETHER

Grands Moulins de Paris has drawn inspiration from its unique, 100-year history to establish real French milling know-how.

Deeply rooted in France, **our 7 local mills and our baking mix production sites** contribute to the local economy.

We are proud to belong to **VIVESCIA cooperative group's 10000 member-farmers**. We are at the heart of the wheat-flour-bread industry. We cultivate close ties with wheat growers throughout France to source the best wheat and ensure the wheat industry becomes more environmentally and socially responsible.

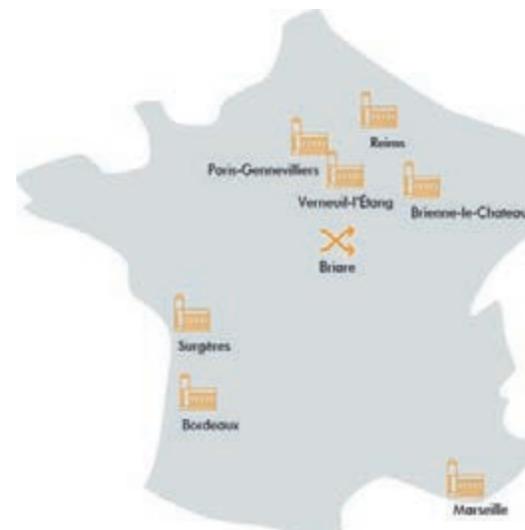
Grands Moulins de Paris's history **is full of people with a passion** for the bakery industry and who build real, lasting close relationships with their stakeholders. A real partner in our customers' success, we offer them advice, services and products that are in line with consumer trends and simplify their everyday lives.

These close relationships are also about looking **towards the future with the "grain of audacity" that characterises us**. For this, we can also rely on the **Paris Bakery and Patisserie School** (EBP, École de Boulangerie et de Pâtisserie de Paris) and **Grands Moulins de Paris's**

Brotherhood of bakers to promote French baking know-how to younger generations in more than 70 countries around the world.

We are determined to act together **for more responsible food, from farm to fork**.

We work closely with the men and women in the field, striving for great quality bread every day, wherever we are.



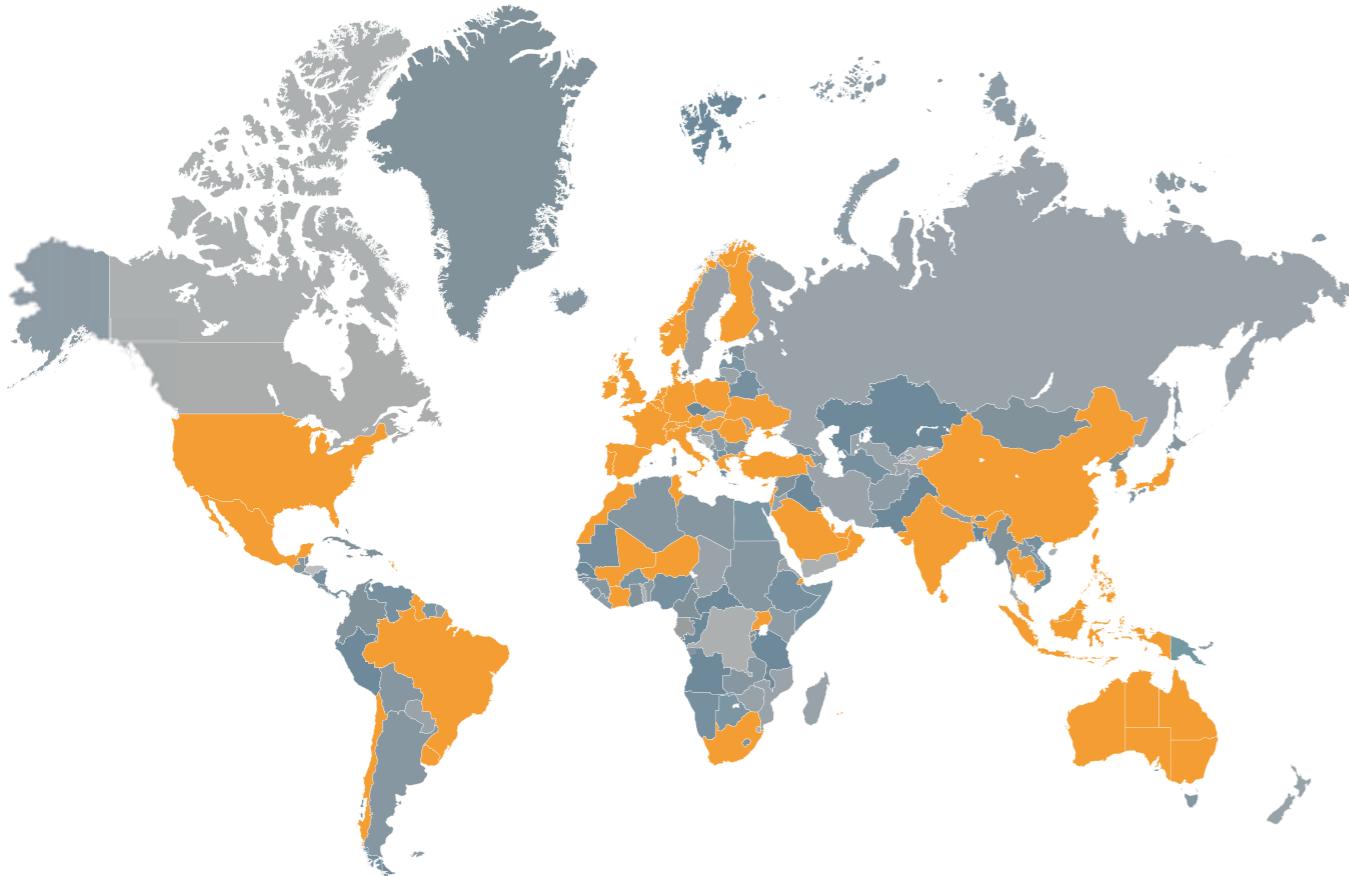
OUR MISSION

To convey French bakery know-how all over the world



MUCH MORE THAN A SUPPLIER

An international presence backed
by substantial logistics expertise



More than 50 years of export experience with a strong presence and support at every stage of your purchase



A selection of the best varieties of wheat to bring you the best quality of flour for your application



A team of experts at your service and proud to share its know-how (member of the Bakers' Brotherhood). We can offer you personalized support



A variety of content and events to feed your creativity: recipes, tutorial videos, broadcasts, masterclasses, summer camps...



A communication support to provide you a complete toolbox: product sheets, videos, social networks, posters, bread bags...



NEW

INTERACTIVE CATALOG

Welcome to your new interactive catalog

Since its creation, Grands Moulins de Paris has never stopped innovating, and we are convinced that the future is also built through digital innovations. That's why this year, we have decided to switch to an interactive digital catalog to offer you an improved experience while remaining true to the quality of our products.

This new catalog format offers innovative features, allowing you to easily browse products and access detailed information about their ingredients, nutritional values, and recommended uses. With its enriching content, you will also have access to practical tips, recipe suggestions, market trends, and creative ideas to diversify your offering and adapt it to your clients' needs.

By hovering over the catalog's products, you can directly view the corresponding page on our marketplace with a single click, making your purchases easier. This intuitive interface allows you to explore our entire product range in a more interactive and immersive way.

Every day, our teams work to offer products and services that always meet your expectations. That's why we have sought to simplify your experience by giving you quick and easy access to valuable resources.

FOR WOMEN AND MEN

FOR OUR SECTORS AND TERRITORIES

FOR THE EARTH

COLLECTIVELY
COMMITTED



Our sustainable
development
approach

Grands Moulins de Paris is a century-old company that has drawn inspiration from its unique history to create an authentic French milling expertise recognized both in France and abroad.

We have a major role to play in ensuring a future for our planet. This is why, for example, we choose to make many of our flours using premium French wheat, grown as close as possible to our milling regions. We also work in partnership with cooperatives such as VIVESCIA to develop more responsible agricultural practices.

Beyond our products, our development and innovation strategy includes a comprehensive offer of commitments and services for you. Since 2018, our "Simple & Bon" approach has helped highlight ingredients that are better for consumers.

Sharing our expertise and know-how is also part of our DNA. For this reason, we have a **baking school** that trains over 300 students each year in apprenticeship programs, in close collaboration with the **Confrérie des Boulanger Grands Moulins de Paris**, helping them in their daily lives as artisans.

We are not just working with flour; we are also deeply connected to **bread as a symbolic food** – a product that nourishes and brings people together.

Together, we are collectively shaping the bakery industry of today and tomorrow, driven by passion and authentic expertise.

“ We transform every moment into an opportunity to build a better future for all ”



BROTHERHOOD OF BAKERS

Grands Moulins de Paris
has nearly

60

experts technicians



Technical advisors support
our customers both in France
and abroad

Each day, the test bakers in our mills carry out bread-making tests to make sure our **flours and baking mixes are completely consistent**. The expert bakers in our **Product Development and Innovation** department fashion new products with innovative raw materials for economical bakery products that look, taste and smell great every time. Last but not least, the trainers at the **“École de Boulangerie et de Pâtisserie”** teach both young people and adult career changers everything they need to know to become artisan bakers. These professionals have created the **“Brotherhood of Bakers”** to discuss ideas for current and future products, approve innovation projects and help create GMP’s signature recipes. It is a **community of dedicated men and women committed to spreading France’s baking traditions far and wide**, with a focus on making **simpler and more socially responsible products**.

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FLOURS

Bread flour

Flour for traditional french bread



TRADITION T65

Traditional French baguette flour must-have

- For a baguette with a sweet typical flavour
- Cream-coloured and very open crumb with a crusty crust
- Very tolerant, easy to do

Code 29900 / 25 kg / 12 months



CAMPAILLETTE GRAND SIÈCLE T65

Wheat flour for traditional bread

- Grands Moulins de Paris branded Best-Seller
- Wheat flour for traditional french baguette
- For an exceptional traditional baguette, with an open and creamcoloured crumb

Code 00463 / 25 kg / 12 months



For french bread (pain courant français)



OR T55

T55 wheat flour for pain courant français (French bread)

- Unmissable multi-purpose flour for baguettes and all breads
- Fits to all working methods

Code 00165 / 25 kg / 12 months



TOUR EIFFEL T55

Multi purpose flour

Ideal for making the traditional french baguette

- Suitable for all uses in artisan bakeries
- A tolerant flour suited to all production methods

Code 61871-62046 / 25 kg / 12 months



RECIPE

PAIN MARBRÉ

PREPARATION

1. Refer to the recipe on the packaging of Grands Moulins de Paris's "Tradition T65" baking mix until you reach the 1st fermentation step.
2. Divide the dough in two.
3. Add, to half of the dough, the malt with a little water. Mix in fast speed to incorporate all the malt.
4. Continue following the rest of the steps for both doughs: 1st fermentation and pre-shaping.
5. Cut several pieces of each of the two doughs. Mix the two doughs, alternating pieces of dough with and without malt. At dividing step make sure to get both white and dark parts dough.
6. Continue following the rest of the recipe: resting time, shaping, proving and baking.

INGREDIENTS

Refer to the recipe on the packaging of Grands Moulins de Paris's "Tradition T65"

Malt extract - Maltroast 1300: 4%

Specialty baguettes

CAMPAILLETTE DES CHAMPS T65

T65 wheat flour for pain courant français (French bread)

- With a typical flavour enhanced by Grands Moulins de Paris unique rye sourdough*
- Baguettes with pointed end and 3 blades strokes

Code 00200 / 25 kg / 12 months



Special breads



MEULE T80

stone ground wheat flour

- Ideal flour for an old-style bread with a light and opened crumb and characteristic flavour brought by the groundstone process

Code 46503 / 25 kg / 12 months



SEIGLE T170

T170 Rye flour

Flour for all rye uses : very dark bread, rye bread, country bread, etc.

Code 01668 / 25 kg / 6 months



RUBAN BRUN T150

T150 wheat flour.

- Very brown coloured crumb
- 11% fiber

Code 00794 / 25 kg / 6 months



JEAN MARIE LANIO

Grands Moulins de Paris Asia Ambassador

Bali Baking Institute - Indonesia

"I really appreciate the flours from Grands Moulins de Paris for their consistency and their dough tolerance throughout the entire production process"

Ash Content: a small number with a big meaning

The "T" type in a flour is determined with the mass of ashes remaining after incinerating 100g of flour. We speak about "rate of ashes" ("Taux de cendres") hence the use of "T", it is equal to the quantity of mineral matter left after milling.

For example, a T55 flour means a flour that has a remaining of 0,55 % of ashes after incineration.

T45



For pâtisserie
and viennoiserie

T55



For standard
bread, biscuits
and pâtisserie

T65



For standard
and tradition
bread, biscuits,
viennoiserie

T80



For brown
bread, specialty
bread

T110



For semi-
wholemeal
bread

T150



For wholemeal
bread

Refined / White

Wholemeal

This classification helps bakers choose the right flour for the right purpose — from delicate pastries to wholemeal bread, as each ash level offers different functional uses.

* In accordance with French bread legislation, the use of deactivated and dehydrated sourdough does not allow you to label the product "pain au levain" (sourdough bread).

RECIPE

NEW
YORK
ROLLS

INGREDIENTS

1000 g Gruau Rouge T45 flour

250 ml skim milk

60 g butter

70 g icing sugar

50 g corn starch

50 g egg yolks

100 g dark cooking chocolate,
broken into pieces

100 g double cream



PREPARATION

Leavened puff pastry

- Refer to the recipe on the packaging of Grands Moulins de Paris's "Gruau Rouge" baking mix. Cut the pastry into strips, making sure the width of each strip matches the height of your mould. Roll up the strips to form swirls, then brush the rolls with egg wash.

Pastry cream

- In a saucepan, pour in the milk, half of the sugar, and the butter. Bring to a boil.
- In a separate bowl, whisk the egg yolks with the remaining sugar and the cornflour until smooth. Slowly pour the hot milk mixture over the egg mixture while stirring constantly.
- Pour everything back into the saucepan and bring to a gentle boil over low heat, stirring continuously until thickened. Transfer the cream to a bowl, cover with cling film (in direct contact with the surface), and leave to cool.

Chocolate ganache

- Heat the cream until simmering, then pour it over the chopped chocolate. Mix until the ganache is smooth and lump-free.

Assembly

- Transfer the pastry cream into a piping bag. Make two small holes in the side of each New York Roll, insert the nozzle, and fill with the cream.
- Then, pour the chocolate ganache into another piping bag and decorate the top of each roll.
- Finish with a sprinkle of crushed hazelnuts for added texture and flavor!

FLOURS

Viennoiserie flour



GRUAU ROUGE T45

Wheat flour T45

- A strong flour for multiple purpose : viennoiserie, brioche, soft breads
- Protein rate allow to provide a lot of strength
- Suitable for recipes rich in butter, eggs, dried fruits, inclusions...

Code 00982 / 25 kg / 12 months



SPÉCIALE FEUILLETAGE T55

Wheat flour T55

- High extensibility and tolerant pastry flour for an excellent development of your puff pastry
- Allow to save time (due to little rest time)
- NOT SUITABLE for leavened puff pastry

Code 00397 / 25 kg / 6 months



Pâtisserie flour

GRUAU VERT T45

Wheat flour T45

The multi-purpose flour for all pastry

- Can be used for all puff pastry or leavened dough (shortcrust pastry, biscuits...)

Code 04902 / 25 kg / 12 months

TAE IL EOM

Chef owner of Atelier Honnête

South Korea



"Grand Moulin de Paris is a company I first encountered during my dedicated studies in baking in France, and it introduced me to the refinement and excellence of French flour. French flour, including products from Grand Moulin de Paris, is categorized based on ash content, and the type of bread that can be made varies depending on the type of flour. Bakers can enhance the unique flavor and taste of their products by using the appropriate French flour for each item."

Thanks to these advantages, French flour holds a significant position in the bakery field, and Grand Moulin de Paris, with over 100 years of history, stands at the pinnacle of technology dealing with flour refinement."

BAKERY MIXES

Special Breads

PAIN DE CAMPAGNE

Country bread mix, top reference in specialty bread range

- A subtle taste of rye sourdough* and excellent volume
- Ideal as a base for special breads with inclusions (nuts, dried fruits, etc.)

Code 10002 / 25 kg / 12 months



CAMPAILLOU

Country bread

Grands Moulins de Paris historical product for more than 40 years

- Great taste of our unique rye sourdough*
- A brown and open crumb with a thick and cracked crust
- The highest hydration rate in the range (80%)

Code 11065 / 25 kg / 12 months



PAIN DE SEIGLE NOIR

Dark rye bread mix

- The rye bread with a dark crumb and an acidic taste
- Contains 74.5% of rye flour with rye sourdough* and buckwheat fibres

Code 01175 / 25 kg / 12 months



Wholemeal bread and fibers



PAIN SPÉCIAL COMPLET

Wholemeal bread mix

- Wholemeal bread with all fractions of wheat
- A tasty bread with a thin and shiny crust with an excellent volume and shelf life
- Source of fibers*

Code 10142 / 25 kg / 12 months



CENTURY

Carefully selected flours from grains giving a raw typical profile

- Subtle tastes that bring back to rustic products
- A crispy crust and an open crumb

Code 04771 / 10kg / 12 months



PAIN AU SON

Bran bread mix

- For a bread with an intense taste of wheat bran (18% of wheat bran)
- High hydration rate (73%)
- Fiber intake : recommended for consumers* attentive to their nutritional balance

Code 10026 / 25 kg / 12 months



*Pain spécial complet: 1056kJ (249kcal) and 4.8g of fiber for 100g of bread cooked according to the recommended recipe. / Also in accordance with European regulation CE N1924/2006



WYTHE SOON

Chef Owner of La Levain

📍 Singapore

"As a proud recipient of the Singapore Bakery Cup 2024 (2nd Runner-Up), I trust Grand Moulins de Paris for their consistent quality and exceptional flour. Their products elevate the texture and flavor of my creations, allowing me to deliver the best to my customers. As a bakery that focuses on artisan breads, GMP's commitment to excellence is a key ingredient in our success."

*In accordance with French bread legislation, the use of deactivated and dehydrated sourdough does not allow you to label the product "pain au levain" (sourdough bread).

BAKERY MIXES

Cereal Breads



7 CÉRÉALES

Light coloured cereals bread mix

- Typical cereals bread with a blond crumb, a soft mild taste
- Contains 7 types of cereals (wheat, durum wheat, rye, spelt, oat, barley, rice) and 2 types of seeds (yellow linseeds, sunflower)
- Contains rye sourdough*

Code 11407 / 25 kg / 12 months



QUINOGRAIN

Mix for special bread

A product containing chia (salvia hispanica), quinoa (8%) and sesame seeds

- A unique flavor and texture
- 14% seeds in the mix
- Contains rye sourdough*
- Versatile mix : baguette, croissant, soft bread...

Code 11451 / 10 kg / 12 months



CAMPAGRAIN

Cereals and seeds bread mix

- Grands Moulins de Paris historical reference
- Brown crumb with 4 types of cereals: wheat, rye, oats, barley and 4 types of seeds (Sesame, Sunflower, brown linseeds, yellow linseeds)
- Pleasant acidic aftertaste

Code 11400 / 25 kg / 12 months

BERROUGA

An high plant protein bread

- Wheat flour and inclusions (green lentils « Label rouge IGP du Berry », Beluga lentils, einkorn wheat, split peas) 100% French.
- Slow baking process
- Authentic Tast
- Versatile mix available in different formats : rustic bread, molded bread sold by slice...

Code 11582 / 10 kg / 12 months



RECIPE

NORDIC KAPNOR SANDWICH

FILLING INGREDIENTS

- 2 slices of smoked trout
- 30 g shallot cream cheese
- 40 g sliced avocado
- 20 g onion confit
- Arugula
- Balsamic vinegar

PREPARATION

1. Peel and finely slice the onions, then sauté them over high heat in a pan with olive oil. Deglaze with balsamic vinegar and let simmer for 15 minutes over low heat.
2. Cut three slices of Kapnor bread.
3. On the first slice of Kapnor, spread the shallot cream cheese, then place a slice of smoked trout, the sliced avocado, and arugula. On the second slice, spread shallot cream cheese, then add the second slice of smoked trout, onion confit, and arugula. Spread shallot cream cheese on the third slice of bread and use it to close the sandwich.

* In accordance with French bread legislation, the use of deactivated and dehydrated sourdough does not allow you to label the product "pain au levain" (sourdough bread).

BAKERY MIXES

Viennoiserie and soft bread



CROISSANT MIX

Mix for a great result for making traditional French croissants, and all leavened puff pastry products, that are both crispy and melt-in-the-mouth

- Can be made with butter or Margarine
- Good development : allows to make more products with the same amount of dough
- Great dough elongation

Code 01112 / 25 kg / 12 months



BRIOCHE MOELLEUSE

Brioche mix

- Extra soft gourmet brioche, with an airy and sweet texture
- Can be made with all different types of fat: butter, margarine or sunflower oil
- Contains wheat sourdough* and barley malt extract
- Versatile mix: brioche with candied fruit, with chocolate chip, filled brioche...

Code 10940 / 25 kg / 12 months



BAGUETTE VIENNOISE

Mix for the making of butter viennoise baguette

- Soft breads (baguette, milk roll, soft sandwiches...) with a sweet crumb
- An excellent balance between butter and sugar

Code 01133 / 25 kg / 12 months



POTATO BUN

Balanced mix for the making of potato bun

- Promotes long-lasting softness
- An attractive color
- Personalize your potato buns by adding sesame seeds, linseeds, or poppy seeds...
- Convenient recipe and process

Code 10168 / 10 kg / 12 months



COLOMBINA

Mix for the making of pastry

- A tasty panettone with a great volume
- Long lasting softness
- Maintained volume after baking

Code 10501 / 25 kg / 12 months



DOOMY

Soft sliced bread mix

An English-style sliced bread with a soft and white crumb

- The reference to compete with pre-packaged soft sliced bread
- Fats and salt to add during preparation
- Recommended for diversifying your recipes: bicolor soft bread, country bread, with seeds...

Code 10068 / 25 kg / 12 months



ALEXANDRE DARBOUSSET

📍 Cocotte Bakery, Cornelius, North Carolina

"After an international offshore engineering cursus, I chose l'École de Boulangerie et de Pâtisserie de Paris for my vocational training. The staff was very helpful and skilled. They helped me develop my menu and my recipes, knowing it would be a challenge working with ingredients from another continent.

After a couple of years we decided to expand our activities. Thanks to Grand Moulins de Paris products, we have improved our process and products. We now supply a dozen hotels and restaurants, we own two cafes and are selling at four farmers markets.

Thanks to the quality of the flours and mixes, the processes are easier, we can produce more quantity but also the general quality of the baked goods significantly improved.

When you decide to wake up every night at 2 AM to make excellent delicatessens and put all your energy into creating quality baked goods, you have to work with the best ingredients."

* In accordance with French bread legislation, the use of deactivated and dehydrated sourdough does not allow you to label the product "pain au levain" (sourdough bread).

Pastry



SPONGE CAKE

- Mix for the preparation of sponge cake
- Extremely soft
- Suitable for freezing (baked product)
- Perfect for layer cakes, swiss rolls

Code 11556 / 10kg / 12 months



BROWNIE

- Rich, dark and chewy brownies featured with a beautifully swirled, flaky top
- Ideal for multiple recipe (chocolate chips, pecan nuts, nuts...)

Code 10498 / 10 kg / 12 months



CAKE EXTRA

- Mix for making all sorts of traditional cakes (savoury cake, pound cake, marbled cake, etc.)
- Excellent support for fruits, in fruits Cake

Code 10497 / 10 kg / 12 months



CREMA FROID

- Mix for the making of custard cream
- Very quick and easy to use
- Stable in freezing and cooking
- Application: raisin bread, swiss bread...
- Supports the addition of aromas and alcohols

Code 11035 / 10 kg / 12 months

PIERRE-ÉDOUARD GRAILLE

Grands Moulins de Paris - Technical Manager

📍 Eastern Region of France

"To enhance the development of flavours, I recommend making the 'Pains de Caractère' using the cold dough method (or cold proofing). This method is more respectful of the products and improves their shelf life. For this process, I use GMP flours, which are perfectly suited to this type of fermentation."



GÉNOISE GOURMET

Sponge cake mix

- For consistent, voluminous, airy and yellow sponges
- Tolerates the addition of other ingredients (eggs, cocoa, butter, almond powder, etc.)
- Suitable for roll and round sponge Cakes

Code 10185 / 10 kg / 12 months

INGREDIENTS

Toasted malt

Natural food products, 100% clean label. Malts offer unique visual signatures to the crust and crumb of your products. Ideal for bringing a unique note to your product by softening its color. Recommended dosage: 0.2% to 5%.



MALTROAST 1300

Dark malt

- *Intense dark brown color*

Code MV066 / 5 kg / 12 months



MALTROAST 200

Light malt

- *Warm caramel brown color*

Code MV067 / 5 kg / 12 months



Deactivated and dehydrated sourdough (powder)



OVER 50 YEARS OF KNOW-HOW

We have been making our sourdough using a traditional baking method for more than 50 years.



MADE IN FRANCE

All our sourdough is made in our mill in Reims (Eastern France).



AT LEAST 72 HOURS FERMENTATION TIME

A slow process to obtain the perfect balance between acidity and aromatic intensity.



NO STARTER CULTURE

Our production method uses a traditional recipe like the one used by artisan bakers.

A RANGE OF FLAVOURS TO BRING THE BEST OUT OF YOUR PRODUCTS

- A wealth of aromas
- Great final result with a darker, caramel cream crumb
- 100% clean label and natural
- Easy to use



RYE SOURDOUGH

A sourdough* with character

- *Ideal for characterizing your breads*
- *Note: rye, roasted/ malted hints*

Code MV068 / 5kg / 12months



WHEAT SOURDOUGH

An essential sourdough*

- *A must-have for bringing flavor to your product gently*
- *Notes: Cereals, roasted, malted hints*

Code MV069 / 5kg / 12months



WHEAT GERM SOURDOUGH

A sourdough* that provides savoury notes

- *Notes: savoury, grilled cheese*

Code 04835 / 5kg / 12 months

Recommended dosage: 0,5 % à 5 %.

Conditioning: 5 kg.

Use: for special breads and fine bakery products¹.

* In accordance with French bread legislation, the use of deactivated and dehydrated sourdough does not allow you to label the product "pain au levain" (sourdough bread).

¹ Prohibited in tradition french bread and common french bread (pain courant français)

INGREDIENTS

Seeds Blends



CÉRÉFLOK'S

Seeds blend
A mix of seeds and flakes
- Contain sunflower seeds, brown linseeds, sesame seeds and oat flakes
- Used as a topping or directly in the dough to personnalize your offer

Code MPIA3 / 5 kg / 12 months



IMPROVERS



SERENITY

- A unique improver for multiple purpose
- A simple and clear dosage depending on products & use
- A better volume
- Higher tolerance of the dough
- Easy to use

Code 10606 / 10 kg / 12 months



SERENITY SOFT

- Give a great and long-lasting soft texture
- Enhanced freshness
- Increased shelf-life

Code 11345 / 10 kg / 12 months



AMÉLIORANT VIENNOISERIE 1%

- This improver helps to incorporate fat when preparing yeast, puff pastry or brioche.
- Easy to use

Code 11333 / 10kg / 12 months



PAULO BAIRAN

Executive Pastry chef at Capella

📍 Bangkok, Thailand

"I have been using Grands Moulins de Paris flours for the past 15 years, and they have been amazing. The consistent results, with excellent texture and reliable stability, have been key to my craft. Whether it's delicate pastries, flaky croissants, rich brioche or hearty breads, their flour provides the perfect foundation."

GENERAL TERMS AND CONDITIONS OF SALE - EXPORT

Effective as of 01/01/2025
Grands Moulins de Paris, S.A. ("GMP")
Public limited company with capital of
€37,232,832.00
Registered office: 99 rue Mirabeau –
94200 IVRY SUR SEINE – France no. 351
466 495, Créteil Trade and Companies
Register (RCS)
Unique ID number: FR210507_01HKEA.

Article 1: Preamble - General - Written agreement

1.1 Definitions

For the purposes hereof, the following terms and expressions identified by a capital letter shall have the meaning indicated below, whether used in the singular or the plural:

"Client" means all clients placing an order for Products with GMP.

"Client Products" means all products sold to the Client under the Client Trademark, the products on which the Client Trademark is mentioned or the products specifically developed for Client.

"Client Trakemark" means a trademark, logo, distinctive sign, trade name or range name, whether registered or not owned by the Client or for which the Client has an authorisation to use.

"Definitive Order" means the firm and final order as further defined under Articles 3.1.2 and 4.1.1 below.

"GMP Products" means all products listed in GMP's standard catalogue not mentioning the Client Trademark.

"GTCS" means these General Terms and Conditions of Sale.

"Product" means the GMP Products and the Client Products intended to be delivered / commercialized / consumed / used by the Client in the Territory

"Territory" means the territory or territories agreed by the Parties outside France.

GMP and the Client shall be referred to herein individually as the "Party" and collectively as the "Parties".

1.2 Scope

These GTCS apply to all orders for Products placed with GMP by the Client and delivered in or intended to be delivered / commercialised / consumed / used by the Client in, the Territory.

1.3 General provisions

1.3.1 Unless otherwise agreed in writing

between the Parties, any order placed with GMP implies full acceptance by the Client of these GTCS. Accordingly, GTCS shall prevail over any contrary provision in the Client's purchase orders, or any other document issued by the Client. For the avoidance of doubt, any Client's general terms and conditions of purchase shall not apply between the Parties,

1.3.2 No failure or delay by either Party in exercising any remedy or right under or in relation to this GTCS shall operate as a waiver thereof.

1.3.3 This GTCS (together with any documents referred to herein) contains the entire agreement and understanding of the Parties and supersedes all prior agreements, understandings or arrangements (both oral and written) including any prior GTCS version.

1.3.4 Any amendment to these GTCS shall be valid subject to a written agreement signed between the Parties.

Article 2: Forecasts and Orders

2.1 Placing the order

2.1.1 Orders for Products are exclusively placed through EDI or by e-mail, unless otherwise expressly accepted by GMP.

2.2 Minimum order requirement

The Customer acknowledges that there may be a minimum order amount or volume regarding certain(s) Product(s) as communicated from time to time by GMP. In that event GMP reserves the right to reject any order below that amount or volume. In such cases GMP shall not be held liable and no penalty shall apply.

2.3 Forecasts

2.3.1 The Client shall communicate to GMP, in writing, at the beginning of each calendar month, a six months rolling forecast, indicating the Products and per-month-quantities as well as the expected delivery dates ("Forecast").

2.3.2 Forecast are estimates only. GMP shall not be liable in the event of missing Products.

Article 3: GMP Products specific conditions

3.1 Amendment, cancellation, final acceptance of the order

3.1.1 Each Party is entitled at their discretion, to amend or cancel an order for GMP Products, subject to written notice to the other Party within the following

deadlines (collectively referred to as the "Deadlines"):

- For non-repackaged GMP Products: up to forty-eight (48) hours before the loading date in GMP Warehouse ;
- For repackaged GMP Products: up to six (6) working days before the loading date in GMP Warehouse.

3.1.2 After the Deadlines, the order shall be definitive and binding upon both Parties and any further amendment shall be subject to the agreement of both parties

Article 4: Client Products specific conditions

4.1 Amendment, cancellation, final acceptance of the order

4.1.1 GMP is entitled at its discretion, to amend or cancel an order for Client Products subject to written notice to the Client at least six (6) working days before the loading date in GMP Warehouse. Thereafter, the order will be considered definitive and binding upon both Parties and any further amendment shall be subject to the agreement of both parties.

4.1.2 For clarity purposes, the Client shall not amend or cancel the order once sent to GMP.

4.2 Client Product Forecasts

4.2.1 Every first month of Client Products Forecast shall be binding upon the Client ("Binding Quantities").

4.2.2 If the Client fails to comply with monthly Binding Quantities (with a margin of up to +/-5%), the Client shall be obligated to purchase any Client Product already manufactured by GMP. In the event GMP does not fulfil this purchase obligation, GMP shall be entitled to sell the Client Product (after making the necessary changes to label or packaging) to any third-party client and to invoice the Client for all fees, costs and losses, related to the sale of such Client Products.

Additionally, the Client undertakes to reimburse GMP for all costs and expenses related to the disposal, management and/or destruction, where applicable, of raw materials and packaging not sold/used by GMP.

4.2.3 If the Client quantity needs exceed the forecasts, GMP shall make reasonable efforts to meet Client's requirements.

However, GMP but shall not be held liable for any unavailability of the relevant Products.

4.2.4 In the absence of Client Products Forecast the reimbursement obligation under 4.2.2 shall still apply if the costs and expenses incurred by GMP are a result of purchases made to meet the Client's known needs.

4.3 Client Trademark

4.3.2 The Client expressly authorises GMP to use the Client Trademark for the purposes of manufacturing, packaging and selling the Client Products .

4.3.3 GMP acknowledges that the use of any Client Trademark does not confer any right of ownership. Therefore, GMP undertakes to cease the use thereof when the sale of any relevant Client Products is stopped.

4.3.4 The Client guarantees that the use of the Client Trademark by GMP does not infringe any third party intellectual property right and shall hold GMP harmless against any third-party claims related thereto.

4.4 Client Requests - End of the business relationship

4.4.2 If following (i) the termination of the commercial relationship hereunder for any reason whatsoever or (ii) any Client's request accepted by GMP, GMP holds a stock of raw materials, packaging or labels intended to produce the Client Products, the Client undertakes to reimburse GMP for all costs and expenses related to the storage and/or destruction, where applicable.

4.4.3 In the event that, for any reason, including the termination of the commercial relationship between the Parties for any cause, GMP is left with a stock of raw materials, packaging, or labels dedicated to Client-Branded Products, the Client agrees to reimburse GMP for all expenses and costs related to the disposal, management, and/or destruction, if applicable, of such stock..

Article 5: Delivery of Products

5.1 Prerequisites for delivery

Should the Client fail to meet its obligations, GMP is entitled to suspend delivery of Products, without liability.

5.2 Lead Time

5.2.1 When delivered pursuant to conditions under 5.3 below, the GMP Products are available within a maximum period of sixty (60) calendar days; from the order receipt by GMP.

5.2.2 The Client Brand Products are delivered within a minimum period of sixty (60) calendar days; from the order date.

5.2.3 Lead Time agreed by the Parties are estimate only. Accordingly any delay

in delivery may not give rise to any compensation, order cancellation, refund or any refusal of the Product.

5.3 INCOTERM

5.3.1 Unless otherwise agreed by the Parties in writing, the Products are delivered EXW [manufacturing facility] (Incoterm 2020).

Article 6: Product Warranties - Client Commitments - Product Non-Conformities

6.1 Product Warranties

GMP warrants that the Products, at the date of delivery, comply with :

a) the Definitive Order ;

b) applicable law and mandatory standards in the country of manufacturing;

c) to the best of its knowledge, with applicable legislation in the Territory to the extent the Client will have confirmed such compliance before importing the Products and will collaborate with GMP by providing information regarding local legislation evolution ;

d) the Product specifications communicated by GMP ("Specifications"); it being understood that such compliance is guaranteed up to the date of minimum durability ("DMD") subject to a convenient storage, transport and conditioning;

Beyond the DMD, no Product warranty is granted and no claim shall be accepted;

THIS WARRANTY IS GRANTED IN LIEU OF ANY OTHER WARRANTY TACIT OR EXPRESS

6.2 Commitments of the Client

The Client undertakes:

a) to load, unload and transport, as applicable, the Products under appropriate conditions and according to modalities compatible with their nature;

b) to store the Products as soon as they are received and for as long as Client has their custody (directly or indirectly) in a cool and dry place;

c) prior to any resale or use of the Product, to:

i. conduct all necessary inspections and analyses to ensure the compliance of the Products; and

ii. check that the quantities and weight of the Products correspond to the indications on the packaging;

d) follow the instructions for using the Product as communicated by GMP;

e) not to market or use the Products

beyond their DMD.

Non-compliance by the Client with these commitments relieves GMP from any liability for non-compliant and/or defective products.

6.3 Non-conformities on delivery

6.3.1 The Client is required to check the Products on delivery.

6.3.2 In the event of apparent defects or missing Products, the Client or its carrier, as the case may be, shall mention its reservations on the delivery note.

6.3.3 Such reservations and any supporting documents necessary to prove the claim must be confirmed to GMP in writing with acknowledgement of receipt, within a maximum of forty-eight (48) hours following the date of delivery.

6.3.4 The Products delivered shall be irrevocably deemed compliant with the order and free from any apparent defect in the event of non-compliance with subsections 6.3.1, 6.3.2 and 6.3.3.

6.4 Non-conformities after delivery

The Client must inform GMP of the existence of non-compliance with the warranties under 6.1 within a maximum of ten (10) days from delivery, in writing with acknowledgement of receipt accompanied by the necessary supporting documents to prove the claim.

In the event of non-compliance with these conditions, the Client's claim shall be rejected.

6.5 Management of non-conformities

6.5.1 In the event of a duly proved non-compliant Product, at GMP's choice, costs and risk, the Client shall (i) return Products in accordance with GMP's instructions or (ii) destroy the Products and provide GMP with the relevant destruction certificate.

GMP shall then reimburse the purchase price of the non-compliant Products, excluding tax to the exclusion of any other compensation, penalty or damages and reimburse such amount plus the costs mentioned above.

6.5.2 In the event of substantiated discrepancies in delivered volumes, GMP will reimburse the purchase price of the missing Product, excluding taxes without any additional compensation, penalties or damages.

6.5.3 Before returning, refusing or destroying any Products the Client must obtain the prior written consent of GMP.

6.5.4 The Client shall reimburse all costs borne by GMP in the event of an unjustified claim including, without limitation, those resulting from returning,

refusing or destroying the allegedly defective without the prior written consent of GMP.

6.5.5 If an order comprises multiple deliveries, any defect in one delivery does not alter the mutual commitments concerning the other deliveries.

Article 7: Liability

7.1 GMP's liability is strictly limited to an amount that may not exceed the purchase price, excluding taxes, of the defective Products in addition to reasonable return or destruction costs as applicable.

7.2 NOTWITHSTANDING ANYTHING TO THE CONTRARY IN THIS STANDARD TERMS AND CONDITIONS OR OTHERWISE TO THE MAXIMUM EXTENT PERMISSIBLE BY LAW GMP WILL NOT BE LIABLE FOR SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOST PROFITS, WHETHER IN CONTRACT, WARRANTY, NEGLIGENCE, TORT, STRICT LIABILITY OR OTHERWISE, ARISING OUT OF ANY BREACH OF OR FAILURE TO PERFORM ANY OF THE PROVISIONS OF THIS GTCS.

Article 8: Price

8.1 Unless otherwise agreed by the Parties:

a) The Products are invoiced at the applicable prices on the day of order receipt by GMP.

b) Prices are payable in euros.

8.2 Unless otherwise agreed by the Parties, Prices are exclusive of taxes, based on EXW [GMP Warehouse] (Incoterm 2020)).

8.3 GMP reserves the right to change its prices at any time. Any order placed after the effective date of the price change date shall be deemed as acceptance of new prices by the Client.

Article 9: Payment terms

9.1 Unless otherwise agreed by the Parties, invoices shall be sent to the Client electronically.

9.2 Unless otherwise agreed by the Parties, and subject to the provisions of Article 9.7 below, the Products are payable in full and in a single payment within the period agreed between the Parties.

9.3 Early payment does not give rise to any discount.

9.4 The Client shall provide details of the invoices paid for proper payment allocation. Failing to do so will, result in GMP allocating the payment at its discretion. In the case of an aggregate payment, relevant invoice details must be

provided simultaneously with the payment.

9.5 The Client is not authorised to offset any claims against GMP from any invoiced amount without prior written agreement.

If GMP has expressly consented the offsetting it shall only apply to specific, undisputed and liquidated amounts .

9.6 Any invoice not paid by the Client on the due date shall accrue interest at the rate of three times the legal interest rate issued by European Central Bank per year, calculated on a per day basis from delay until the final payment is made.

Additionally, a fixed compensation of 40 euros for recovery costs will be due, in accordance with the provisions of Article L.441-10 of the French Commercial Code.

These interest and penalties shall be payable automatically from the day following the invoice due date, upon simple request of GMP.

9.7 In the event of non-payment of a due invoice due or a change in the Client's financial and/or legal situation that could jeopardize the recovery of its debt, all of GMP's claims against the Client shall become immediately due and payable, including those not yet due, regardless of the agreed payment terms and without the need for formal notice.

Furthermore, GMP reserves the right to demand the payment in cash before delivery of any new order or any other security of its choice as well as to refuse any new order and to immediately suspend deliveries in progress.

This provision also applies when transactions between the Client and GMP are not covered by the credit insurance taken out by GMP.

Article 10: Indicators

10.1 Pursuant to the provisions of Article L.443-4 of the French Commercial Code, GMP hereby informs the main price indicators GMP takes into consideration to determine the price of the Products are:

a) the Euronext wheat futures market;

b) the purchase price index of agricultural production means for arable crops (IPAMPA) averaged over a rolling three-month period

These indicators are available on the website: <http://www.intercereales.com/>

In addition to agricultural raw materials, GMP also takes account of other elements relating to:

- Its industrial raw materials (energy, transport, packaging, etc.).

- Its investments in research and

development: GMP pursues an active policy of promoting products through marketing activities designed to specifically fulfil consumers' expectations (development of new products and services, Nutri-Score ratings, etc.).

- Its presence in France through domestic production at its regional mills (Paris-Gennevilliers, Reims and Marseille).

- Its social and environmental responsibility, especially with its commitments in the "Link by GMP" strategy organised around three focus areas, namely (i) "For people", (ii) "For our sectors and communities" and (iii) "For the land". All the commitments can be viewed at <https://entreprise.grandsmoulinseparis.com/nos-engagements/demarche-rse/>.

Article 11: Intellectual property of GMP – Confidentiality

11.1 Intellectual property

11.1.1 GMP retains all industrial and intellectual property rights relating to the products, logos, trademarks, associated distinctive sign, trade name, whether registered or not, as well as the creations, photos and technical or advertising documentation (collectively, "IP Rights") communicated to the Client within the context of their business relationship.

These items may not be communicated or used without the prior written authorisation of GMP.

The Client does not acquire any IP Rights accordingly.

11.1.2 The Client shall not make any changes to GMP IP Rights. Furthermore, the Client shall not damage the brand image and reputation of GMP and its products.

11.1.3 The Client shall indemnify GMP for any infringement of IP Rights of for any damage caused to the brand image or reputation of GMP and its products.

11.2 Confidentiality

11.2.1 For the purpose of this GTCS, the term "Confidential Information" means any and all information relating to the transactions, affairs and/or business of a GMP and the Client and/or its customers, suppliers, clients, holding companies and/or subsidiaries (in whatever form) received or obtained by the other Party as a result of, or in connection with, this GTCS application.

11.2.2 Each party shall during the term of their business relationship and for a period of three years thereafter:

(a) keep all Confidential Information strictly confidential;

(b) not disclose any Confidential Information to a third party, other than to such of its employees and/or officers on a "need to know" basis as a consequence of the performance of that Party's obligations under their business relationship, (in which case the relevant Party shall ensure that each such employee or officer shall keep such Confidential Information confidential and shall not use any of it for any purpose or disclose it to any person, firm or company other than those for which or to whom that Party may lawfully use or disclose it under this agreement); and

(c) use Confidential Information only in relation to the proper performance of this agreement.

11.2.3 The restriction set out in clause 10.2.1 shall not apply to any Confidential Information to the extent that it:

(a) comes within the public domain (other than through breach of this agreement) or was already in the public domain as at the date of this agreement;

(b) is required or requested to be divulged by any court, tribunal or governmental authority with competent jurisdiction; or

(c) is disclosed on a confidential basis for the purposes of obtaining professional advice.

11.2.4 Client hereby agrees not to disclose or divulge to any third parties any bespoke recipes formulated by or on behalf of GMP regardless of whether they launch or not.

Article 12: Personal data protection

Data protection: In the performance of this Agreement, the Parties undertake to comply with applicable data protection legislation and, notably, the Regulation (EU) 2016/679 of the European Parliament and of the Council of April 27, 2016 ("GDPR").

In particular, each Party shall process Personal Data as Confidential Information by nature and solely in connection with the scope of this GTCS. Beyond this scope, the Parties shall agree on a data processing agreement or similar legal instrument as appropriate.

For any questions regarding the protection of Personal Data, the Parties agree to contact the Data Protection Officer (DPO) of the other Party, or the person designated for this purpose at the following addresses:

For GMP and its Affiliates by e-mail at dpo@vivescia.com and/or at the postal address of VIVESCIA - at 2 rue Clément Ader – 51100 Reims (France).

Article 13: Anti-corruption and Anti-influence peddling

Each Party hereby undertakes to ensure that itself and all persons representing, associated with or otherwise performing services for or on behalf of the respective Party comply with any applicable anti-bribery and anti-corruption legislation, statutes, codes and policies, including but not limited to the French Loi Sapin II, the USA Foreign Corrupt Practices Act (FCPA), the UK Bribery Act 2010, and any other applicable Law.

Article 14: Termination

GMP reserves the right to terminate the contractual relationship under this GTCS (and cancel ongoing sales accordingly) immediately, without compensation or liability through simple notification, in the following cases:

a) in the event of a change in the Client's financial and/or legal situation that may threaten the recovery of its debt;

b) in the event of a breach by the Client of the applicable legislation;

c) in the event of assignment or transfer, in any manner whatsoever, of the rights and obligations arising from this relationship, without the express, prior, written agreement of GMP..

Article 15: Force majeure

15.1 No liability shall arise from the delay in performance, non-performance or performance becoming excessively onerous (except for the obligation to pay for delivered Products) due to circumstances beyond the reasonable control of the affected Party, including, but not limited to, Acts of God, pandemic, fire, flood, war, sanction, embargo, any mandatory administrative or governmental regulation or measure, accident labour trouble, or shortage of, or inability to obtain material, equipment, or transportation (collectively an "Event of Force Majeure").

15.2 Any obligation of the Party unable to perform due to an Event of Force Majeure (the "Delayed Party") shall be suspended, and non-performance shall be excused, during such Event Force Majeure, subject to the Delayed Party's compliance with the following:

15.3 The Delayed Party shall give the other Party written notice of its inability to perform and a description, in reasonable detail, of the cause of the inability and will use diligent efforts to remedy the situation and remove, so far as is commercially reasonable and as soon as practicable, the cause of such inability. The Delayed Party shall give the other Party prompt notice of the cessation of the Event of Force Majeure.

15.4 If the Delayed Party is unable to remove the Event of Force Majeure, and resume performance in accordance with the terms of this Agreement, within thirty (30) days of the occurrence of the event, each Party shall have the right to terminate their contractual relationship (and cancel ongoing sales accordingly) under this GTCS by providing written notice of termination to the other.

Article 16: Language

16.1 These GTCS are drafted in English. In the event of a translation, the English version shall prevail over any translated version.

16.2 Unless otherwise agreed, communications between the Parties in respect of their business relationship shall be made in English.

Article 17: Applicable law – Jurisdiction

17.1 This GTCS and the commercial relationship between GMP and the Client shall be governed by and construed in accordance with the laws of France with the express exclusion of its conflict of laws rules and of the United Nations

Convention on Contract for the international Sale of Goods dated 11 April 1980.

17.2 Any dispute, controversy, or claim arising out of or relating to this contract, or the breach, termination, or invalidity thereof, shall be submitted to the exclusive jurisdiction of the Commercial Court of Paris, France.

Article 18: Retention of title clause

THE PRODUCTS SOLD SHALL ONLY BECOME THE CLIENT'S PROPERTY UPON RECEIPT BY GMP OF FULL PAYMENT, PURSUANT TO ARTICLE L.624-16 OF THE FRENCH COMMERCIAL CODE, UNLESS OTHERWISE AGREED BETWEEN GMP AND THE CLIENT



For more information,
please contact your
SALES REPRESENTATIVE.

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