

PRODUCT



OF FRANCE

# Téméraire®

*Original recipes coming from Mustard History*

*Atlas Jar 200g (7.05oz)*



*Dijon Mustard*



*Wholegrain Mustard*



*Fennel Mustard*



*Honey Mustard*

*Also available in Creamy Mustard and Provence Style Mustard.*

*Atlas Jar 370g (13oz)*

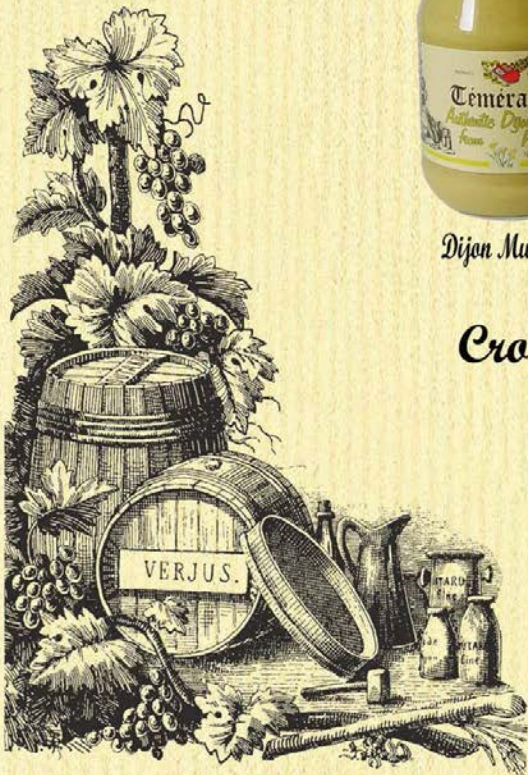


*Dijon Mustard*



*Wholegrain Mustard*

*Crocks 500g (17.6oz)*



*- Dijon Mustard*

*- Wholegrain Mustard*

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## Original recipes coming from Mustard History

### *Our history . . .*

*began in 1816 when « Maison Bonnier » took over the Messigny Mill and inherited the know-how and traditional recipes handed down from mustard maker to mustard maker.*

*In 1971 the company moved to Couchey (South of Dijon) and became Européenne de Condiments.*

*It was the beginning of a strong growth period with annual volumes increasing within 30 years from 2,500 to over 27,000 tons.*

*Today more than 125 people are working for EdC, which is now the second largest mustard manufacturer in France.*

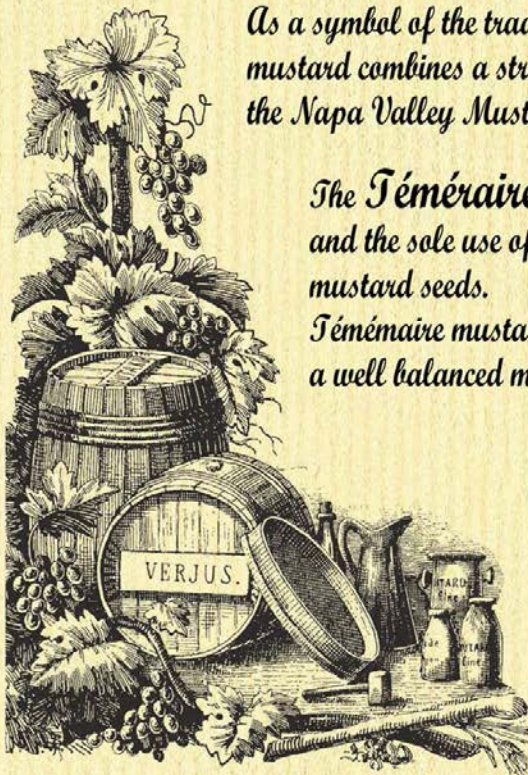


*Since 1816, Téméraire has been the historical brand of Européenne de Condiments, which manufactures premium-quality mustards based on original recipes coming from mustard makers' expertise.*

*As a symbol of the traditional French cuisine, the authentic Téméraire Dijon mustard combines a strong, hot and fine taste. A unique product regularly rewarded at the Napa Valley Mustard Competition including the Gold medal in 2008.*

*The Téméraire wholegrain mustard, which results from a unique recipe and the sole use of brown seeds, will stimulate your sense with its crunchy mustard seeds.*

*Téméraire mustards offer you a variety of flavored recipes, a well balanced marriage between mustard strength and ingredients flavor.*



Européenne de Condiments

7 rue Jean Moulin - Z.I. - B.P. 49

21160 COUCHEY - FRANCE

Phone : +33 (0) 3 80 51 52 00

Fax : + 33 (0) 3 80 51 52 03

[www.moutarde.com](http://www.moutarde.com)