



ALIMENTS
Charpentier





TRIED, TESTED AND APPROVED!

As chefs, we are always looking for new innovations, but also solutions to improve our day to day lives. I recently discovered the Krémeux, a simply incredible culinary foam. I had the great privilege to meet the creator of the Krémeux, Richard Charpentier, who introduced them to me shortly before they were scheduled to launch.

Upon this discovery, I was impressed by their versatility; from making fragrant vinaigrettes, to blend into sauces or simply incorporate them in a mayonnaise. The Krémeux will allow you to benefit from a flexibility of hot or cold never seen before in my opinion. Feel free to play with all your senses and your creativity!

I invite you to do some experimentation, just like me, with this innovative product that will contribute to your menu and with great pleasure simplify your life.

Executive Chef
President of Europea Group





OUR KRÉMEUX;
AN INCOMPARABLE
CULINARY
FOAM,
UNIQUE,
SMOOTH,
SAVORY,
PRACTICAL
YET SURPRISING...
SERVING THE
PLEASURES OF
THE CHEF
AND THEIR
CREATIVITY.





PURE PASSION!

Richard Charpentier, authentic magician of flavors and “aficionado” of gastronomic cooking, has earned an enviable reputation with great chefs thanks to his micro sprouts and his specialty mustards produced from certified organic seeds. Passionate about culinary art, his neurons as well as his hyper-stimulated taste buds have been in a perpetual quest for innovation.

ALIMENTS CHARPENTIER has gone and created, the Krémeux; an incomparable culinary foam that is all natural, gluten free, and lactose free. Our Krémeux CHARPENTIER comes from the mastery of the culinary art, of daring imagination and pure passion. They are the expression of insane precision and a slow and persevering research. A real laboratory where a range of flavors are deployed and their diversity can only be matched by the creativity of the Chef using them.

Dare to discover the mustards and Krémeux CHARPENTIER.

Enjoy your taste journey!



KRÉMEUX, A FLAVOR EXPLOSION!

The possibilities are endless when using the Krémeux. Added to thin your veal stock, thinned with oil, liquor, water, or cream the possibilities are endless and limited only by the Chefs own imagination or menu. It is for you to discover and play!

As a binding agent in and of itself, it can be blended with hot or cold, raw or cooked and the properties remain consistent. Their consistency, texture, and taste remains for all your sauces, vinaigrettes and mayonnaises. They behave perfectly time and again.



OUR KRÉMEUX; WILL NOT TURN YOUR NOSE UP!

They enhance the taste of poultry, fish, choice cuts of meat, sandwiches, fruits or vegetables, eggs and desserts. They can be smeared, glazed and decorate a dish in beauty or swirl nicely on a soup.

The Krémeux, an exquisite sweetness for the fine palate. All components, are completely natural and of a high quality, blend into a voluptuous creaminess at the peak of great taste... gluten free and lactose free.



OUR KRÉMEUX ARE READY TO PLAY

As simple as using the back of a spoon, a scraper, a cream dispenser, a pastry bag, a siphon, a brush, a “Creazy Shaker” or any instrument of your choice. Easy to use, our Krémeux help to improve the speed of execution of a culinary brigade. They are also suitable for all cooking tools including the immersion blender.

Practical implications, our Krémeux can easily be measured with Fifo bottles, which is ideal for the effective control of the cost price of a plate, or happily slide into automated filling machines for large volume uses. They do not block the machinery or hinder the function of your equipment.





OUR KRÉMEUX KEEPS
THE SANDWICHES
THEME STRONG



Sandwiches enhanced with our Krémeux remain crisp and firm even when heated or frozen. The water molecules within our Krémeux have a unique property of remaining emulsified. Sandwiches do not crumble, nor become soft and soggy. They keep their form, their look and texture!

Free from any pathogen, the Krémeux remains intact, at room temperature, up to 500 days. An asset that simplifies the management of refrigerated inventories.



Note: ALIMENTS CHARPENTIER is in the process of acquiring their HACCP certification which attests its control of the critical points of food safety and analysis of the potential dangers. The food safety control of production sites, equipment and products are subject to provincial government rules.

OUR SALTY



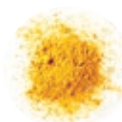
Roasted Garlic

A notorious taste explosion, it is spreadable as well as subtly added to each salty dish you have created, a virtual encyclopedia of culinary dishes. Awe inspiring!



Curry

Everyday dishes rejoice under a touch of exoticism. A curry sauce or a mayonnaise and the taste buds will be as if they escaped on their own journey. An exhilarating foray!



Cilantro

A touch of Cilantro dolloped upon a soup, or a delicate hint in a vinaigrette. It will have you coming back!



Tomato Pesto

Cut with olive oil for your high end pizzas or for a savory coulis on your fresh catch of the day and seafood. Refinement!



Pepper

Chic pepper sauce deglazed with cognac for a sophisticated note on your filets mignons. Long live the simple things!



Our Krémeux simplify the process of a culinary creation, help to speed up the execution of a brigade and above all, they divinely optimize the flavors.

Cheers!



Lemongrass

An ideal match, add some flair to your salmon tartare, shrimps, fish filets, and fried scallops. Perfection!



Salty Lemon

To dress up poached eggs, pasta or asparagus prosciutto, coat them with a butter sauce made with lemon Krémeux. No fuss!



Cucumber

In gazpacho, in sauce for salads, topping in sandwiches, on grilled salmon or omelets. Wonderful metamorphosis!



Port

A few golden nuggets fall down like rain on a cup of strawberries and mint. Comforting flavor!



Horseradish

A hot coulis, placed among the slices of your filet mignon, or as a dip for your fries. An impressive sensation!



White Truffle

Sublime scrambled eggs, refined duck tartare made possible with white truffle Krémeux mayonnaise. Class and distinction!



OUR SWEET



Apricot & Brandy

A duo that wins every duel... savor the performance of a velvety sauce on a spice cake or on a rack of lamb. Win-win!



Blueberry

To glorify a simple vinaigrette base and then pour on a fresh beet and blueberry salad. Surprising! Succulent!



Maple

To add a comforting essence of our Quebec fibre to both your desserts and savory food. What a delicious honor!



Strawberry

Layered in a glass, drizzled on ice cream or added to a smoothie! Summer all year long!



Raspberry

A taste of the Milky way alongside a veal tenderloin, or roast duck! A galactic delight!





Coffee

Why not bring a bit of the Carnival in Rio? This Krèmeux knows how to party in a Brazilian ice coffee. Playful, festive!



Black Cherry

A coulis drizzled over a stack of Sunday brunch pancakes... and irresistible trick that wakes the hunger slowly. An exquisite day!



Sweet Lemon

A sweet solution for your lemon pies... or add modest rosettes to royal chocolate cake.



Orange & Ginger

Dare the famous Maltese sauce. Our Krèmeux expresses without complexity and with finesse even in the legendary classics.



Apple

A good shot of gorgeous green apple spread under a layer of meaty pork chops. A thing of beauty!



Vanilla

For a charming Chantilly Cream: half and half 35% cream and Vanilla Krèmeux, sweeten as you wish! Subtle enchantment!



OUR FINE MUSTARDS... CHEFS PREFERRED

Created in the old fashioned way, CHARPENTIER Mustards are made from certified organic mustard seeds. Simultaneously unique and tasty, enhancing the flavors of your dish. They add a surprising touch to the most sophisticated dishes or instill character to daily meals.

Adorned with a delicious CHARPENTIER Mustard, sauces, vinaigrettes, meat, venison, poultry, sandwiches, burgers pass hands down to the next level. From very good to delectable!

Pamper your world! Use the quintessential of mustards... the very same ones that seduce beyond your highest expectations.



CREDITS

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