


CATALOGUE 2017



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We are here!
In the heart of Lot-et-Garonne, surrounded by our orchards...



Laurence Boquet & Alain Brugalieres
Founder Manager

Editorial

LOU PRUNEL was created nearly 50 years ago.

The initial family-owned organic farm which already boasted a prune packing plant went on to become a fully-fledged company: LOU PRUNEL.

And now a new plant has been created, with greater safety for staff and consumers, and greater efficiency in terms of energy and other natural resources.

Working alongside Laurence and I is a team with strong values focused on improving the quality of our products, values inherent to our land and the great solidarity between us and our organic fruit farmers.

Our customers trust our products, and we in turn promise to uphold these values and remain attentive to their needs.

None of this would have been possible without the rise in organic farming due to increased demand, and without Man's growing respect for nature and his concern for the health of consumers and citizens.



A little history...



AGEN PRUNES

Ente prunes have been grown in the Vallée du Lot since the 12th century, their production passed on from one generation to the next. This know-how, combined with the exceptional climatic conditions in Lot-et-Garonne, give our prunes their great taste.

Thanks to the town's river port, prunes were ferried via the Garonne to other towns along the Atlantic coast of Europe. Because shipments were marked with the name of their original town, prunes soon came to be known as Agen prunes. This name endured for several centuries until it was officially acknowledged by the European Union in November 2002, in the form of a Protected Geographical Indication (PGI) quality label.

2016: A YEAR UNDER THE BANNER OF INNOVATION FOR LOU PRUNEL

Little story... great adventure!

1969

It all started when Michel and Josette Galant, farmers in Lot-et-Garonne, chose to convert their prune orchards to organic farming methods. Along with a few other farmers, they were the pioneers of the "Organic Agen prune" industry.

1982

They set up a company and named it Lou Prunel.

2002

Their daughter Laurence Boquet took over, and Alain Brugalières, on the strength of his experience in organic products, joined the company's capital.

2007

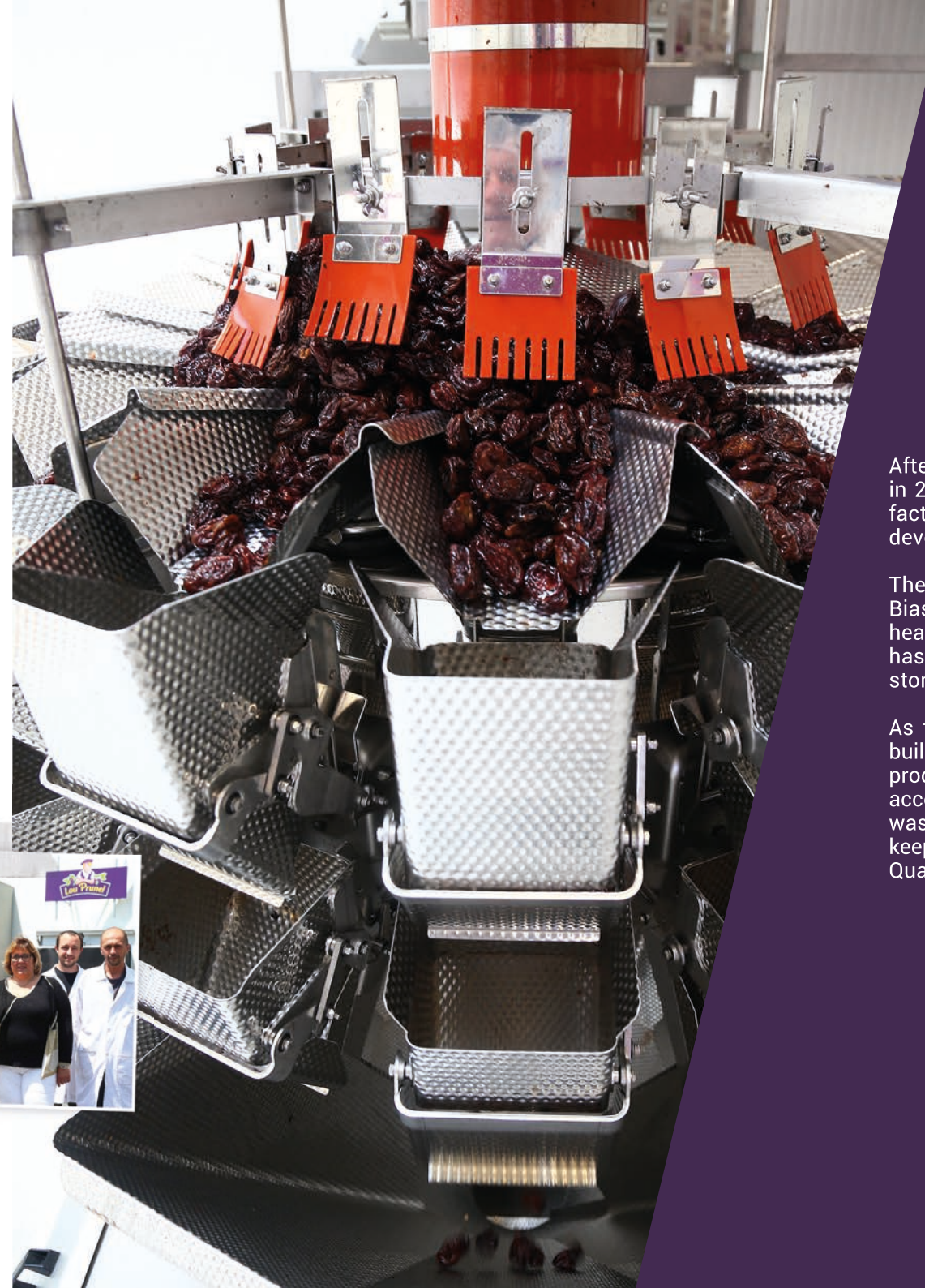
Alain Brugalières began producing organic prunes on the hilly terrain in the Vallée du Lot area.

2016

New factory, new image. Lou Prunel adopted a new process which is even more environmentally friendly.

2017

New LP Bio range: small portions of dried fruit in re-sealable packets.



*2017: a double challenge for Lou Prunel.
Modernization and environmental friendliness.*

After 46 years on the same site, early in 2016 Lou Prunel invested in a new factory, thus doubling the surface devoted to its operations and offices.

The new site, which is still located in Bias near Villeneuve-sur-Lot, in the heart of the Agen prune PGI area, now has new machines, an integrated cold storage area and an onsite store.

As far as Lou Prunel was concerned, building an environmentally-friendly production unit while taking into account the latest standards in force was essential. The new factory is in keeping with "High Environmental Quality" requirements.

It is also highly effective in terms of eco-construction and eco-management. Thanks to solar panels, the building is almost entirely self-sufficient in terms of energy.

For the sake of everyone's comfort, we have focused on space and light in office, store and production areas alike.

With this new production unit, Lou Prunel has taken its historic convictions to their limit; that of producing organic Agen prunes, a healthy and simple product par excellence, in an eco-friendly environment that is pleasant and ergonomic for its staff. These facilities are also used to produce other types of organic dried fruit.

OUR PRUNES

Agen prunes

Prunes are dried using traditional methods and ever-so-slightly rehydrated, making them uniquely delicious with "moist, melt-in-the-mouth" properties.



AGEN PRUNES GIANT 33/44

(33 to 44 pieces of fruit
for 500 g)



CODE	SA02PR33	SA05PR33	BO05ANN33
DESIGNATION	Organic Agen prunes Giant 33/44	Organic Agen prunes Giant 33/44	Organic Agen prunes Giant 33/44 - "Collector" box
GENCOD	3 543 267 102 331	3 543 267 105 332	3 543 264 205 332
CONTENT	250 g	500 g	500 g
UNITS PER PACK	15	15	6

AGEN PRUNES VERY LARGE 44/55

(44 to 55 pieces of fruit
for 500 g)



CODE	SA02PR44	SA05PR44	CA30PR44
DESIGNATION	Organic Agen prunes Very Large 44/55	Organic Agen prunes Very Large 44/55	Organic Agen prunes Very Large 44/55
GENCOD	3 543 267 102 447	3 543 267 105 448	3 543 266 130 441
CONTENT	250 g	500 g	3 kg
UNITS PER PACK	15	15	2

Palletization: 500 g box: 8 layers of 16 packs, each pack containing 6 boxes; that is 128 packs | **250 g bag:** 12 layers of 8 packs, each pack containing 15 bags; that is 96 packs | **500 g bag:** 9 layers of 8 packs, each pack containing 15 bags; that is 72 packs | **3 kg bag, bulk:** 13 layers of 8 packs, each pack containing 2 bags; that is 104 packs | **Best before, as from manufacturing date:** 24 months.

PITTED AGEN PRUNES GIANT 33/44



CODE	SA02PRSN33	SA05PRSN33
DESIGNATION	Pitted Organic Agen prunes 33/44	Pitted Organic Agen prunes 33/44
GENCOD	3 543 267 102 034	3 543 267 105 035
CONTENT	250 g	500 g
UNITS PER PACK	15	15

PITTED AGEN PRUNES VERY LARGE 44/55



CODE	SA02PRSN44	SA05PRSN44
DESIGNATION	Pitted Organic Agen prunes 44/55	Pitted Organic Agen prunes 44/55
GENCOD	3 543 267 102 041	3 543 267 105 042
CONTENT	250 g	500 g
UNITS PER PACK	15	15

PITTED AGEN PRUNES LARGE 55/66



CODE	CA30PRSN
DESIGNATION	Pitted Organic Agen prunes 55/66
GENCOD	3 543 266 130 007
CONTENT	3 kg
UNITS PER PACK	2

Palletization: 250 g bag: 12 layers of 8 packs, each pack containing 15 bags; that is 96 packs | **500 g bag:** 9 layers of 8 packs, each pack containing 15 bags; that is 72 packs | **3 kg bag:** 13 layers of 8 packs, each pack containing 2 bags; that is 104 packs | **Best before, as from manufacturing date:** 24 months.

OUR PRUNES

The Demeter range

"Biodynamic farming draws its strength from nature, and is careful to put back whatever has been taken out. Biodynamic farming is therefore the sustainable alternative that includes all the original balances that are vital to Man and his environment, because it respects the seasons, fertility cycles and earth's numerous other daily wonders."



CODE	DEM02PR44	DEM05PR44	DEM02PRSN33	DEM02PRSN
DESIGNATION	Demeter Agen prunes Very large 44/55	Demeter Agen prunes Very large 44/55	Pitted Demeter Agen prunes 33/44	Pitted Demeter Agen prunes 55/66
GENCOD	3 543 263 002 444	3 543 263 005 445	3 543 263 002 031	3 543 263 002 000
CONTENT	250 g	500 g	250 g	250 g
UNITS PER PACK	15	15	15	15

Palletization: 250 g bag: 12 layers of 8 packs, each pack containing 15 bags; that is 96 packs | 500 g bag: 9 layers of 8 packs, each pack containing 15 bags; that is 72 packs | **Best before, as from manufacturing date:** 24 months.

Read all about the
Demeter range by scanning
this QR Code



Semi-cooked prunes

Because our orchards enjoy exceptional levels of sunshine, we are able to harvest fruit with a particularly high level of sugar, which makes for incredibly tasty prunes. We have therefore decided to increase the best part of our harvest to give you semi-cooked prunes. As their cooking process is interrupted at 35% humidity there is no need for them to be rehydrated.

Semi-cooked prunes are sold in presentation boxes for easy shelving.



CODE	SA05MC44X12
DESIGNATION	Semi-cooked Organic Agen prunes Giant 33/44
GENCOD	3 543 267 205 339
CONTENT	500 g
UNITS PER PACK	12

Palletization: 6 layers of 10 presentation boxes containing 12 bags each; that is 60 packs | **Best before, as from manufacturing date:** 24 months.



Discover everything there is to
know about our semi-cooked
prunes here!



SPREADS

Mes Délices aux Pruneaux

Lou Prunel brings you "Mes Délices aux Pruneaux", a range of prune pulp-based spreads.

Choose from three different flavours:

- **Prune, Apple & Vanilla:** a round and aromatic flavour that children will enjoy spread on a slice of plain cake.
- **Prune & Orange:** with its subtle taste, this surprising combination will delight everyone's taste buds when enjoyed on tea-time pancakes.
- **Prune, Chocolate & Hazelnut:** chocolate revisited with prunes and hazelnuts make this an essential treat for young and old alike.



CODE	BC210DPV	BC210DO	BC220DCN
DESIGNATION	Mes Délices aux Pruneaux "Prune, Apple & Vanilla"	Mes Délices aux Pruneaux "Prune & Orange"	Mes Délices aux Pruneaux "Prune, Chocolate & Hazelnut"
GENCOD	3 543 262 401 217	3 543 262 402 214	3 543 262 403 211
CONTENT	210 g	210 g	220 g
UNITS PER PACK	6	6	6

Palletization: 210 or 220 g jars – 8 layers of 33 packs, each pack containing 6 jars; that is 264 boxes | **Best before, as from manufacturing date:** 36 months for Prune-Apple-Vanilla and for Prune-Orange; 24 months for Prune-Chocolate-Hazelnut.

Our "Mes Délices aux Pruneaux" products are also on our website



Prune puree

This fruit puree is a natural health food, sweetened only by the fruit's own sugar. Prunes are carefully selected to ensure that the taste of our prune puree is always perfectly balanced. No sugar or preservatives are added. It can be eaten like jam, and is also easy to add to desserts, ice cream and pastries.



CODE	BC335PU
DESIGNATION	Sugar-free Organic prune puree
GENCOD	3 543 262 203 354
CONTENT	335 g
UNITS PER PACK	6

Palletization: 335 g jar: 10 layers of 19 packs, each pack containing 6 jars; that is 190 packs | **Best before, as from manufacturing date:** 36 months.

Chocolate-coated prunes

Lou Prunel's pitted chocolate-coated prunes are a gourmet experience! Enjoy the full flavour of Agen prunes coated in delicious, organic, fair trade dark chocolate.



CODE	BA02PRCH
DESIGNATION	Organic prunes coated in dark chocolate
GENCOD	3 543 261 302 997
CONTENT	200 g
UNITS PER PACK	8

Palletization: 200 g punnet: 8 layers of 11 packs, each pack containing 8 punnets; that is 88 packs | **Best before, as from manufacturing date:** 6 months.



SOFT FRUIT



CODE	SA025AB	SA025FI	SA025RA
DESIGNATION	Pasteurized soft Organic apricots	Pasteurized soft Organic figs	Organic sultanas
GENCOD	3 543 267 502 001	3 543 267 802 002	3 543 267 702 005
CONTENT	250 g	250 g	250 g
UNITS PER PACK	15	15	15

Palletization: 250 g bag: 12 layers of 8 packs, each pack containing 15 bags; that is 96 packs | Best before, as from manufacturing date: 24 months.

BULK
FRUIT



CODE	CN50AB	CN50FI	CN50RA
DESIGNATION	Organic apricots, bulk	Natural Organic figs, bulk	Organic sultanas, bulk
GENCOD	3 543 267 599 506	3 543 267 799 500	3 543 267 899 507
CONTENT	5 kg	5 kg	5 kg
UNITS PER PACK	1	1	1

Palletization: 5 kg bag : 13 layers of 8 packs, each pack containing 1 bag; that is 104 packs | Best before, as from manufacturing date: 12 months.

Lou Prunel apricots

Our apricots are grown in **orchards in Malatya in Turkey**, the world's leading apricot-producing region. Apricots are selected fresh, then sun-dried, calibrated and sorted prior to being shipped. Dried apricots have a high vitamin A, B3, B5, C and K, mineral and fibre content, and strong antioxidant properties (greater than that of the same fruit when fresh).

Lou Prunel figs

Our figs are grown in Turkey, in an area close to the Aegean Sea, in the **Aydin Basin**. Figs are believed to be a sacred fruit in all religions, and they do indeed boast unsuspected nutritional properties. The various names given to figs depend on their shape when packed: Lerida, Protoben, Pulled, Baglama, Garland. Lou Prunel has chosen to use **natural figs** without giving them any particular shape, which is why they have no particular name. Dried figs rank among the healthiest fruits, as they contain numerous vitamins (A, K, B1, B5, B6, etc.) and minerals (calcium, copper, iron, etc.).

Lou Prunel raisins

Our sultanas are grown in the northern part of the **Aegean region in Turkey**. Sultanas are a variety of seedless grape. They are natural dried raisins. When bunches are mature, they are dried in the sun. The raw material thus obtained must then be transformed: grapes are put on a production line where they are washed, calibrated and sorted. This manual sorting process is repeated 3 times to ensure incomparable quality and colour. At the end of this process, we add a natural anti-caking agent: organic sunflower oil. These dried raisins are also an interesting source of fibre and vitamins, and an excellent source of potassium, iron and copper. This high-energy food is a great source of nourishment for athletes. Dried raisins, like grape juice and wine, are also powerful antioxidants.

To ensure a quality service, **we visit** our Turkish producers and suppliers once a year, selecting the fruit in the orchards, controlling their working methods, and making sure they



A few photographs of our producers and their orchards

observe the good practices that are inherent to organic farming. As soon as the apricots and figs arrive at our plant, they are very slightly rehydrated, then bagged and pasteurized prior to being packed and shipped out. The fruit is soft and will keep for up to 24 months in the pasteurized bags. Once open, they should be stored in the lower part of your refrigerator. Raisins are bagged directly prior to being packed and shipped out. Once the bag has been opened, they can be kept for several weeks, in a sealed plastic box or jar. None of these 3 dried fruits (apricots, figs and raisins) have been pasteurized. It is preferable to store them in a cool and dry area prior to placing them in tubs.



Read all the information on our website, and follow us on our Facebook page!



DRIED FRUIT

Pistachio nuts

Pistachio nuts are an invaluable source of protein and monounsaturated fatty acids, which help to reduce cholesterol levels. They are also a great source of numerous trace elements (potassium, phosphorus, etc.).

Did you know?

Producers know exactly when to pick pistachio nuts because their shells open when they are ripe!

CODE	DKPIST
DESIGNATION	Grilled pistachio nuts from Spain
GENCOD	3 543 262 000 090
CONTENT	125 g
UNITS PER PACK	12



Hazelnuts

Hazelnuts are strong antioxidants, protecting body cells from the adverse effects of free radicals. Their mainly monounsaturated fat is acknowledged to have a beneficial effect on the cardiovascular system.

Suggestion:

Hazelnuts can be grilled by leaving them in an oven at 180°C for 10 minutes. They can also be added to savoury salads and fruit salads.

CODE	DKNOIS
DESIGNATION	Shelled hazelnuts from Spain
GENCOD	3 543 262 000 021
CONTENT	200 g
UNITS PER PACK	12



Aloe Vera

The 1st dehydrated organic Aloe Vera produced in Spain.

Aloe Vera is good for the skin: thanks to its high water content, it moisturizes and rejuvenates the skin, making it more flexible thanks to collagen and the restorative action of elastin.

It boosts the body's digestive and detoxification processes.

It is very rich in vitamins (A, C, E, B1, B2, B3, B6, B12) and minerals (calcium, magnesium, iron, potassium, etc.)

It stimulate the body's natural ability to adapt to external changes, resist disease and withstand stress, whether physical, emotional or environmental (pollution).

CODE	DKALOE
DESIGNATION	Aloe Vera from Spain
GENCOD	3 543 262 000 106
CONTENT	200 g
UNITS PER PACK	12



Walnuts

Walnuts are naturally rich in omega 3.

Walnuts rank second on the list of antioxidant plants (which contains fruit, vegetables, nuts, grains and cereals).

Thanks to their high Arginine content, walnuts are great blood circulation boosters.

Suggestion:

Organic Agen prunes, Roquefort cheese and walnut bites, hot and cold versions

Ingredients: 16 organic and pitted Lou Prunel Agen prunes, 75 g Roquefort cheese, 30 g of organic and shelled Lou Prunel walnuts.

Cut the Roquefort cheese in 16 pieces. Stuff each prune with a piece of Roquefort cheese, add a sprinkle of chopped walnuts and close the prune with a toothpick if necessary. Refrigerate them. To prepare the hot version, preheat your oven (180°C). Place the stuffed prunes in a dish and cook for 5 minutes. Let them cool a little before eating. To prepare the cold version, remove them from the refrigerator 15 minutes prior to serving.

CODE	DKNOIX
DESIGNATION	Shelled walnuts from the south-west of France
GENCOD	3 543 262 000 069
CONTENT	125 g
UNITS PER PACK	12



Almonds

Almonds are high in fibre and antioxidants. They are also an excellent source of magnesium. They are used in sweet and savoury dishes alike.

CODE	DKAMAN
DESIGNATION	Shelled almonds from Spain
GENCOD	3 543 262 000 014
CONTENT	200 g
PCB	12



Cashew nuts

Because they have a low salt content, cashew nuts make an excellent snack. They are liberally used in numerous Indian dishes: pilau rice, chutneys and curries.

Did you know?

The scientific name of the cashew tree is *Anacardium occidentale*!

CODE	DKCAJOU
DESIGNATION	Cashew nuts
GENCOD	3 543 262 000 083
CONTENT	175 g
UNITS PER PACK	12



Cranberries

The tart flavour of cranberries makes them an original ingredient to be added to sauces and vinaigrettes. Thanks to their antioxidant properties, they help prevent urinary infections and numerous diseases.

CODE	DKCRANB
DESIGNATION	Cranberries from Canada
GENCOD	3 543 262 000 052
CONTENT	150 g
UNITS PER PACK	12



Goji berries

In traditional Chinese medicine, Goji berries are believed to protect the liver, kidneys and eyesight. They boost the immune system, delay neurological ageing and combat fatigue and weakness.

CODE	DKGOJI
DESIGNATION	Goji berries
GENCOD	3 543 262 000 038
CONTENT	125 g
PCB	12



Mulberries

Like many super fruits, mulberries are recommended for athletes; they are an excellent source of vitamin B2 and a real fitness booster! They have a very high iron content and help combat fatigue and anaemia. Moist and slightly crisp, mulberries are also sought after for their mild and sweet taste and subtle vanilla flavour. They are easy to add to dairy products or muesli.

Did you know?

Mulberries are the fruit of the mulberry tree, a fruit tree that originated in Asia. Its leaves are used to feed silkworms.

CODE	DKMURE
DESIGNATION	Dried white mulberries
GENCOD	3 543 262 000 076
CONTENT	125 g
UNITS PER PACK	12



Calabacitas figs

These small, finely textured figs are produced in the region of Extremadura, in southern Spain. These sun-dried figs are highly appreciated for their sweet taste and are the ideal snack for athletes.

Suggestion:

They make great additions to bread and clafoutis.

CODE	DKCALAB
DESIGNATION	Calabacita figs from Spain
GENCOD	3 543 262 000 045
CONTENT	175 g
UNITS PER PACK	12



Palletization: 7 layers of 14 packs, each pack containing 12 bags; that is 98 packs | **Best before, as from manufacturing date: 12 months.**



PRESENTATION BOXES

Our presentation boxes can be pre-ordered **in March** for delivery in April, and **in June** for delivery in September. The size will be specified when you place your pre-order.



Presentation boxes contain:

- 30 x 250 g bags, with stone
- 60 x 500 g bags, with stone
- 30 x 500 g bags, pitted



General Conditions of Sale - Lou Prunel - Specialist networks

Conditions applicable as of 1 January 2017 in mainland France

1. General Principles

1.1 These General Conditions of Sale apply to all Products sold by LOU PRUNEL 'Femouillade' 47300 BIAS (hereinafter "LP"). They are sent in advance so that the Distributor may be fully informed before placing an order.

1.2 Any order of our Products implies acceptance without reservation by the Distributor of our current conditions, which cancel and replace any provisions to the contrary. The placing of an order shall lead to the compulsory renunciation by the Distributor of the right to invoke any general or specific conditions of purchase that they may have or any other similar document, sent in advance or at a later date, without exemption resulting from a prior express agreement. If LP does not invoke any of the clauses hereinafter at any given time, this may not be interpreted as renunciation on our part to not be able to invoke it at a later date.

2. Orders

2.1 Orders may be sent by fax to the following number: 05 53 40 05 96, sent to the following e-mail address: commande@louprunel.com, to the sales department or directly by the sales representative.

It is only final once the Products are shipped. Any modification to the order must be made in writing and must be approved by the sales department.

2.2 LP reserves the right to make any modifications to the Products deemed necessary while processing the order (in particular in the event of changing methods of production or legal or regulatory provisions).

2.3 Orders may in no case be modified or cancelled by the Distributor without the LP's express prior agreement.

3. Delivery

3.1 Delivery shall take place in accordance with the order, either by direct delivery of the Product to the Distributor, or by simple notification that it is available to collect, or by handing it over to a shipping or transportation company at LP's shipping site.

3.2 LP reserves the right to make full or partial deliveries, taking care to give prior notification to the Distributor.

3.3 LP shall make every effort to respect the agreed delivery deadlines, although it should be noted that these deadlines are only indicative and are not guaranteed. In the event of partial or late delivery, the Distributor may not claim any compensation, for any reason whatsoever, in particular if the goods arrive within 48 hours of the original delivery date, whether or not the Distributor accepts this delivery. The production constraints of Organic Farming may lead to temporary problems with the supply of raw materials, for which LP may not be held responsible.

3.4 The Products travel at the risk of the recipient, even those sent with free shipping, who must check for any damage and/or missing items at the time of delivery. LP is entirely responsible for choosing the method of transportation. Any evidenced reservation or complaint must be noted on the delivery slip or consignment note, and confirmed to the transporter in a registered letter, in accordance with the conditions of article 133-3 of the Code of Commerce, with a copy of this letter accompanied by a copy of the delivery slip or consignment note in question sent by registered letter with acknowledgement of receipt to LP's registered office, within 15 days of receipt of the goods, or the complaint shall not be valid. The comment "subject to unpacking" is not valid, reservations must be specific and complete.

3.5 It is the Distributor's responsibility to provide all evidence of the complaints made, and to make it possible for LP to identify the Products in question and to check the alleged facts in order to resolve them. No goods deemed unfit for sale may be destroyed without our express written agreement.

3.6 In the event of damaged and/or missing items, the Distributor shall be eligible for a free replacement or a refund of the Products ordered, as agreed with LP, with no compensation payable. The customer may request delivery of the remainder with the normal transportation deadlines.

3.7 Products may only be returned with LP's express and prior written agreement.

3.8 For deliveries of Products in 'Europe' pallets, if the pallets are not exchanged on the delivery date by the transporter then LP reserves the right to invoice the Distributor for them.

4. Retention of title and transfer of risk clause

4.1 PURSUANT TO ARTICLE 121 PARA.2 OF THE MODIFIED LAW OF 25 JANUARY 1985, THE PRODUCTS ARE SOLD WITH A RETENTION OF TITLE CLAUSE. LP RETAINS OWNERSHIP OF THE PRODUCTS DELIVERED TO THE DISTRIBUTOR UNTIL FULL PAYMENT OF THE PURCHASE PRICE IS MADE IN PRINCIPAL, FEES AND INTEREST. HOWEVER, THE TRANSFER OF RISK FOR THE PRODUCTS TO THE DISTRIBUTOR SHALL TAKE PLACE UPON THE PRODUCTS BEING MADE AVAILABLE AT LP'S SHIPPING SITE, EVEN IF THE LATTER IS IN CHARGE OF TRANSPORTATION.

4.2 The Distributor agrees to take out the necessary insurance to cover this transfer of risk.

4.3 In the event of late delivery caused by the Distributor or late collection, the Products shall be stored and moved at the risk and expense of the Distributor.

4.4 By express agreement, LP shall retain ownership of any sales assistance mount or any display case for 24 months (twenty-four months) after delivery. Any destruction of the display case must be indicated in writing to our accounting department in the month of its destruction.

5. Force majeure

LP reserves the right to suspend or amend the sale, fully or partially, in the case of the occurrence of a force majeure event, expressly defined for these purposes as any unavoidable event that is likely to delay or stop the production or the delivery of the Products, or to prevent the normal execution of the contract.

6. Guarantee

6.1 Unless there is express and written prior agreement by LP, the Products are guaranteed by LP until their best before date or use by date, if one exists, against defects related to design, materials or production.

6.2 In the event of a proven defect, the Distributor may be given a free replacement or a refund for the Products ordered, at LP's discretion, with no compensation payable. The replaced Products remain the property of LP to whom they must be returned upon simple request. In order to implement the guarantee, the Distributor must inform LP of the defect without delay, and as soon as possible send in writing all available information concerning the detected defect and the product lot number.

With regard to the implementation of the guarantee, it is understood that:

- the Products must have been stored and used in the appropriate conditions, the Distributor is presumed to have been aware of these conditions;

- compensation for any damage suffered by the Distributor or any third party, other than direct damage as set out in article 6.2, shall be the responsibility of the Distributor, who should take out, against such damage, the insurance that it deems appropriate, unless it prefers to be its own insurer.

6.3 Certain products are marked with a best before date. This date indicates the period of optimal quality of the product. If it is exceeded this does not mean that it is unfit for consumption. LP's only obligation in respect to this, for products bearing a best before date, is to deliver them to their customers:

- with at least 1/3 of their shelf life remaining is the best before date is between 2 and 4 years,

- with at least 1/4 of their shelf life remaining is the shelf life is less than 2 years.

LP may therefore not accept the return of products for this reason. Customers are solely responsible for storing them under normal conditions and for rotating their stock.

7. Pricing conditions

7.1 All orders are invoiced at the price in force on the date that the Products are shipped, the price is known by the Customer on the order date. LP's prices include the eco-friendly packaging tax with free delivery, for all orders of a sum equal to or more than:

• €300 for orders placed by and sent to Distributors who sell directly to consumers at their retail outlet;

• €2000 for orders placed by a warehouse; this is defined as:

- a customer who does not sell directly to consumers and,

- having permanent facilities for the receipt and/or storage of large quantities of the products order from a supplier and,

- redistributing the products at a least 13 retail outlets for sales to consumers.

Orders are delivered to mainland France (including Corsica, excluding overseas territories) in a single delivery and to a single place, including ordinary packaging. Express delivery fees shall however be charged to the Distributor, if that is who requested the express delivery.

7.2 Any order for a sum below these amounts shall lead to the invoicing of real costs with a minimum of 40 euros, excluding tax.

7.3 No refund or credit may be made on goods delivered more than 2 (two) months ago.

8. Invoices - payment terms

8.1 Invoices are payable within thirty (30) days of the invoice date, the Sales Revenue accounted for being that which appears on the invoice.

8.2 Payment is considered to have been made on the date upon which the funds are made available to the beneficiary or to its subrogated party. The Distributor shall be responsible for any fees incurred by the selected method of payment. As a result, any payment must be sent to LP:

- via transfer, on the invoice due date;

- by cheque 5 working days before the payment deadline;

- by a bill of exchange presented directly to the Distributor's bank;

- via promissory note and banker's draft

8.3 Any full or partial payment made after the payment date appearing on the invoice may legally lead to, and at LP's discretion:

- following formal notice, the application of late penalties at a rate equal to the interest rate applied by the most recent European Central Bank to its refinancing operations, plus 10 percentage points, being no less than three times the legal interest rate in force on the payment deadline date;

- and/or, following formal notice, the forfeiture of the deadline and as a result, all outstanding sums owed to LP become immediately payable, even those that are not yet payable;

- and/or, LP's right to cancel the processing of any open sales and/or to demand cash payment for future orders until the situation is fully resolved, without the need to respect any notice period and without right to claim any type of compensation. Late penalties shall be payable upon receipt of the registered notification with acknowledgement of receipt and shall be calculated from the payment deadline until full payment of the price.

8.4 Even in the event of disputes, all invoices must be paid by their deadline, disputes do not cancel payments. Any automatic deductions and/or compensation, for whatever reason, may only be made by the Distributor following LP's prior written agreement. Any invoice not disputed within thirty (30) days of its receipt is deemed to have been accepted.

8.5 In the event that the Distributor owes several payments to LP, it is agreed that the oldest debts shall be charged first.

8.6 In the event of late payment, LP shall charge a fixed indemnity of €40 for recovery fees if these fees are less than that and if they are greater, then the actual cost, upon provision of proof.

8.7 In the event of a change in the legal or financial situation of an existing Distributor, or for initial orders from a new Distributor, LP reserves the right to request advance or cash payment and/or to request guarantees.

8.8 No discount shall be given for early payment unless expressly agreed in writing by the parties.

9. Services delivered in view of or at the time of resale:

The Distributor is reminded that the provision of services may only be carried out and invoiced to LP on the sole condition that a prior and express written agreement has been signed between the parties. The aforementioned agreement must precisely define the specific services that the Distributor must put into effect.

10. Intellectual Property

The Distributor may only use the brands, logos, documents, studies or other intellectual property rights belonging to LP, or that it has been given, with its express and prior written agreement and for the sole purpose of aiding the resale of its Products throughout the French mainland.

11. Assertion of retention of title

As stated in article 4, the products are sold with a retention of title clause. The Distributor agrees to take all measures to allow the Products delivered to be protected and customised, to inform LP of these measures and to allow LP to freely access the premises where the Products will be stored. In the event of a claim, the Products in the Distributor's possession shall be presumed to be those not yet paid for;

12. Divisibility

If any of the provisions of these conditions is deemed to be null and void, this shall in no way affect the validity, the legality or the enforceability of the other provisions.

13. Modification of the General Conditions of Sale

LP reserves the right to modify its prices and these General Conditions of Sale at any time, giving one month's notification, in particular in the case of any increase in the price of raw energy materials or any other unforeseeable event. Any modification made to these General Conditions of Sale must, in order to be valid and for LP to be held responsible, be contained in a written document signed by a person expressly authorised for this purpose by LP and with reference to these General Conditions of Sale.

14. Applicable law - Competence

ANY DISPUTE THAT MAY ARISE CONCERNING OR IN RELATION TO THESE GENERAL CONDITIONS OF SALE SHALL BE REFERRED TO THE COMMERCIAL COURT OF AGEN, EVEN IN THE CASE OF MULTIPLE DEFENDANTS OR CLAIMS UNDER GUARANTEE, UNLESS LP PREFERS TO BRING THE MATTER BEFORE ANY OTHER COMPETENT JURISDICTION.

LOU PRUNEL

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R.C.S. AGEN - VAT No.: FR 95 325 111 953 - SIRET: 325 111 923 00015 - APE: 1039 B S.A.R.L. with registered capital of €196 100.

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Do you have a question or need some information?

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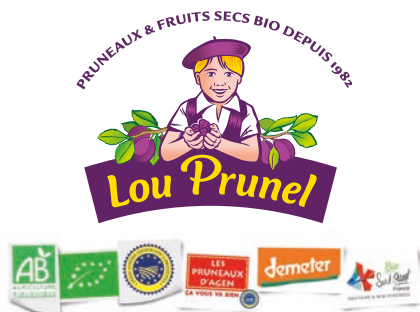
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