



BIO PLANETE

Huilerie Moog fondée en 1984

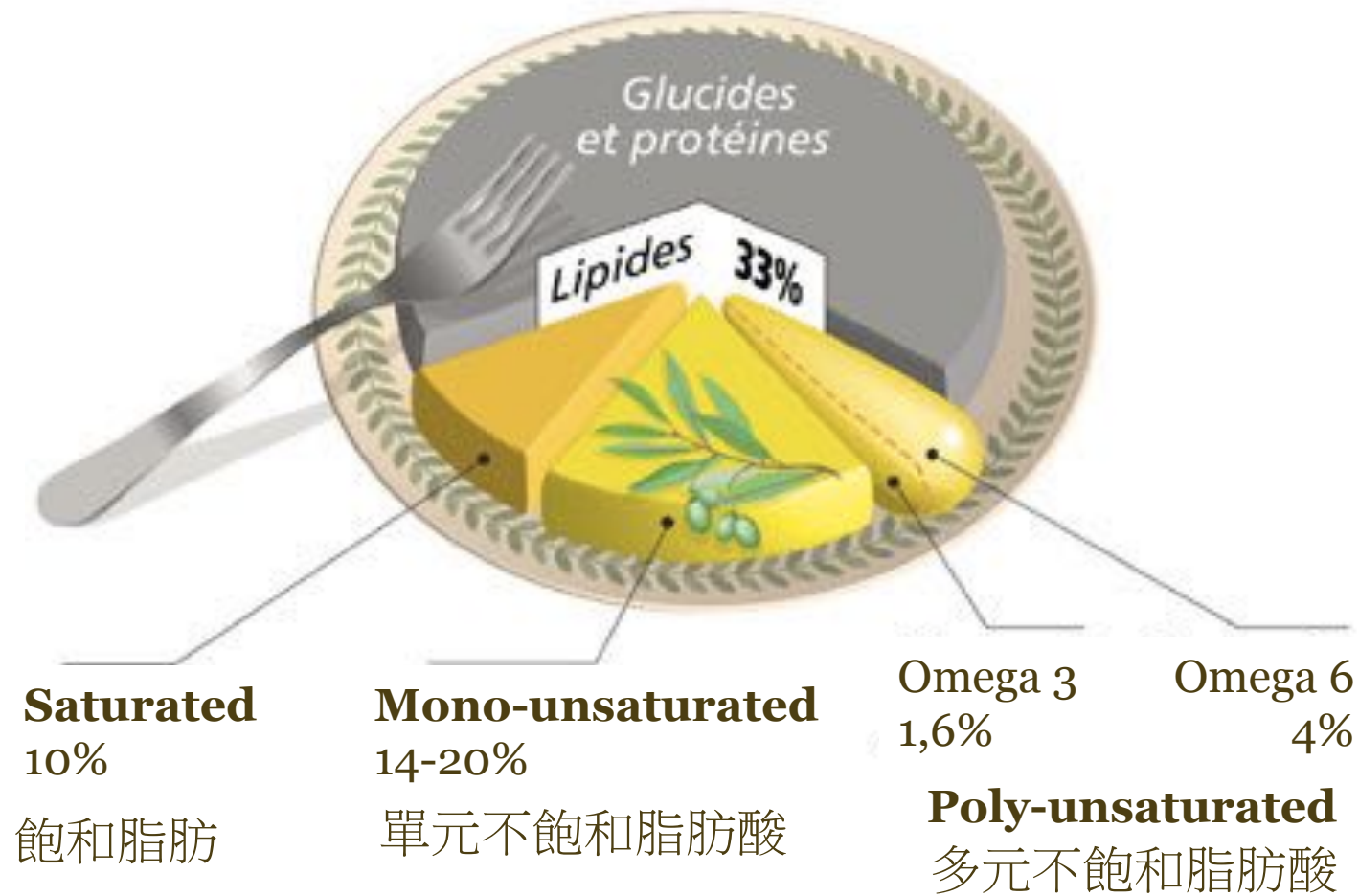
法國有機行星

Producing and Exporting High Quality Organic Oils

March 9th 2016



Our daily energy needs





Cold-pressed oils

=



Flavors

Colors

Fatty acids

Omega 3-6-9

Vitamins

Oligo-elements

...





Bio Planète 法國有機行星

Safe, delicious and healthy oils, for every need.






classic


gourmet


vitalité



classic for everyday cooking

www.bioplanete.com



Rapeseed Oil Virgin



Huile de colza vierge

57	18
Vitamin E: 30	

Sunflower Oil Virgin



Huile de tournesol vierge

10	26	56
Vitamin E: 64		

Cooking + Frying Oil Deodorized



Friture + poêlées

78
Vitamin E: 37

Salad Oil Virgin



Salades + crudités

54	25
Vitamin E: 34	

Omega+



OMEGA+

66	11
Vitamin E: 30	

Rapeseed Oil + Olive Oil Extra Virgin



Colza+Olive

57	17
Vitamin E: 30	

Frying + Wok Oil



Cuisson + wok

75
Vitamin E: 35

Sauces & Mayonnaise Oil Virgin



Sauces + mayonnaises

26	56
Vitamin E: 30	

Oil in Box 3 L



Sunflower Oil, Rapeseed Oil, Olive Oil, Cooking & Frying Oil

Coconut Fat Mild



Huile de coco déodorisée

84 incl. 46% lauric acid
Vitamin E: 0

Healthy Everyday Cuisine

■ saturated fatty acids (g/100 ml)
 ■ mono-unsaturated fatty acids (g/100 ml)
 ■ Omega 6 (g/100ml): polyunsaturated fatty acid (linoleic acid)
 ■ Omega 3 (g/100ml): polyunsaturated fatty acid (alpha-linolenic acid)
 Vitamin E (mg/100 ml)





0 11,0 L 0,5 L	0 11,0 L 0,5 L	0 11,0 L 0,5 L	0 11,0 L 0,5 L
45	43	45	44
Vitamin E: 24			

gourmet for creative cuisine

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Olive Oil Rarity

A culinary rarity is our BIO PLANÈTE olive oil Fraicheur. For the first oil of the new harvest exclusively green olives are pressed. Unfiltered and unmixed with a grassy, fruity taste, this seasonal oil is only available for a short time at the end of the year.



vitality for a healthy life

www.bioplanete.com



Flaxseed Oil
Virgin



†|100ml|250ml|0,5L

1	18	17	47
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Vitamin E: 5

Camelina Oil
Virgin



♂ | 250 ml

29	17	34
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Vitamin E: 7

Hempseed Oil
Virgin



♂ | 250 ml

10	12	52	18
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Vitamin E: 10

Soya-bean Oil
Virgin



♂ | 250 ml

14	21	50
----	----	----

Vitamin E: 17

Omega-Pink



♂ | 100 ml

22	24	37
----	----	----

Vitamin E: 17

Omega-Orange



♂ | 100 ml

18	33	46
----	----	----

Vitamin E: 9

Omega-Green



♂ | 100 ml

33	22	29	26
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Vitamin E: 6

Omega-Blue



♂ | 100 ml

31	19	35	20
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Vitamin E: 20

Chia Oil



♂ | 100 ml

10	8	38	56
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Vitamin E: 47

Sacha Inchi Oil



♂ | 100 ml

7	10	35	42
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Vitamin E: 35

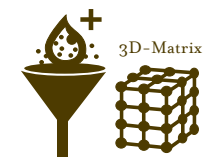
Black Cumin Oil



♂ | 100 ml

14	22	54
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Vitamin E: 0



3D過濾技術
移除苦味分子



The oil selection table

油品特性和脂肪酸含量		涼拌・冷盤 & 生菜沙拉	清蒸 & 調味	煎・煮・炒・炸	糕餅 & 甜點類	各種脂肪酸含量				耐熱度	維生素 E ** (mg/100 g)
classic 經典系列	葵花油	🔵	🟡		🟣	11	28	61		耐中高溫・可適度加熱	70
	菜籽油	🔵				8	62	20	10	不可加熱	33
	橄欖油	🔵	🟡	🟠	🟣	16	74	9		具高度耐熱性*	26
	生菜沙拉專用油	🔵				9	59	27	5	不可加熱	37
	煎煮炒炸專用油		🟡	🟠	🟣	8	86	6		具高度耐熱性*	41
	菜籽油 + 橄欖油	🔵				12	62	19	6	不可加熱	33
	Omega+	🔵				10	72	12	6	不可加熱	33
gourmet 美食系列	芝麻油	🔵	🟡		🟣	17	43	40		耐中高溫・可適度加熱	6
	紅花油	🔵	🟡		🟣	10	13	77		耐中高溫・可適度加熱	64
	花生油	🔵	🟡	🟠	🟣	21	39	39		具高度耐熱性*	24
	核桃油	🔵			🟣	10	19	61	10	不可加熱	12
	榛果油	🔵	🟡		🟣	10	72	18		耐中高溫・可適度加熱	29
	椰子油		🟡	🟠	🟣	95 including 50 % lauric acid				具高度耐熱性*	< 1
	酪梨油	🔵	🟡	🟠	🟣	20	71	8		具高度耐熱性*	14
	罌粟籽油	🔵	🟡		🟣	12	16	72		耐中高溫・可適度加熱	9
	杏核油	🔵	🟡		🟣	6	71	23		耐中高溫・可適度加熱	7
	夏威夷堅果油	🔵	🟡	🟠	🟣	15	83	2		具高度耐熱性*	< 0,5
	南瓜籽油	🔵				18	32	50		不可加熱	30
	摩洛哥堅果油	🔵	🟡		🟣	18	46	36		耐中高溫・可適度加熱	7
	巴旦杏仁油	🔵	🟡		🟣	10	67	23		耐中高溫・可適度加熱	44
	O'citron 檸檬橄欖油	🔵	🟡		🟣	18	64	18		耐中高溫・可適度加熱	38
	O'range 橙汁橄欖油	🔵	🟡		🟣	16	69	15		耐中高溫・可適度加熱	28
	巴薩米可醋 & 橄欖油	🔵				50% 橄欖油 50% 巴薩米可醋				不可加熱	
vitality 活力系列	大豆油	🔵				15	23	54	8	不可加熱	18
	亞麻薺油	🔵				13	36	18	33	不可加熱	15
	亞麻仁油	🔵				12	20	22	46	不可加熱	13

■ 飽和脂肪酸 (g/100g)
 ■ 單一不飽和脂肪酸 (g/100g)
 ■ 多重不飽和脂肪酸：Omega 6 (g/100g)
 ■ 多重不飽和脂肪酸：Omega 3 (g/100g)

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Awards



Organic brand of the year



A family owned company

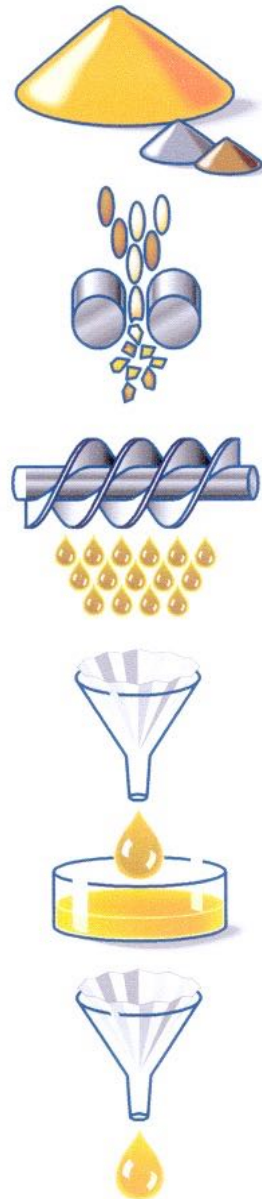
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Locations



Production process



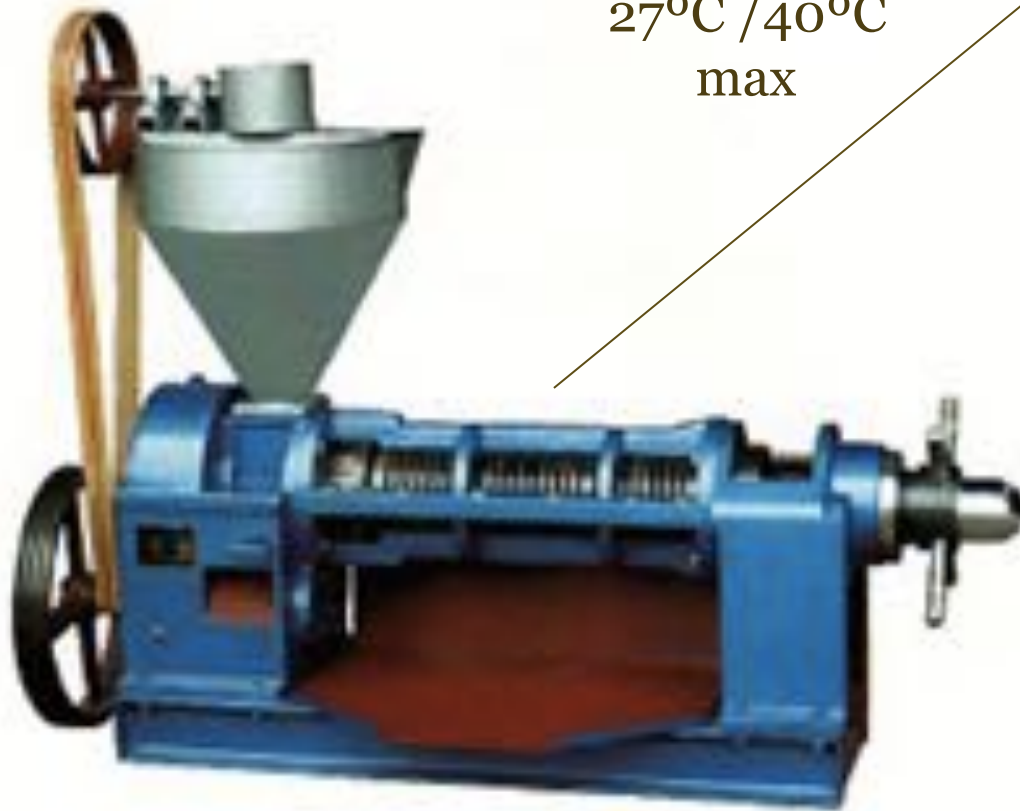
Cold-pressing?

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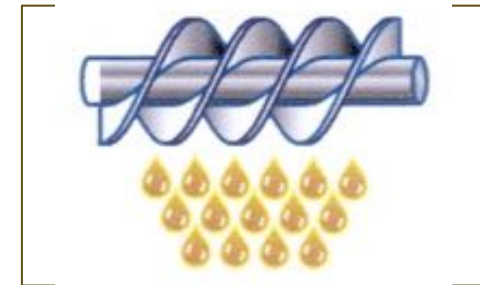


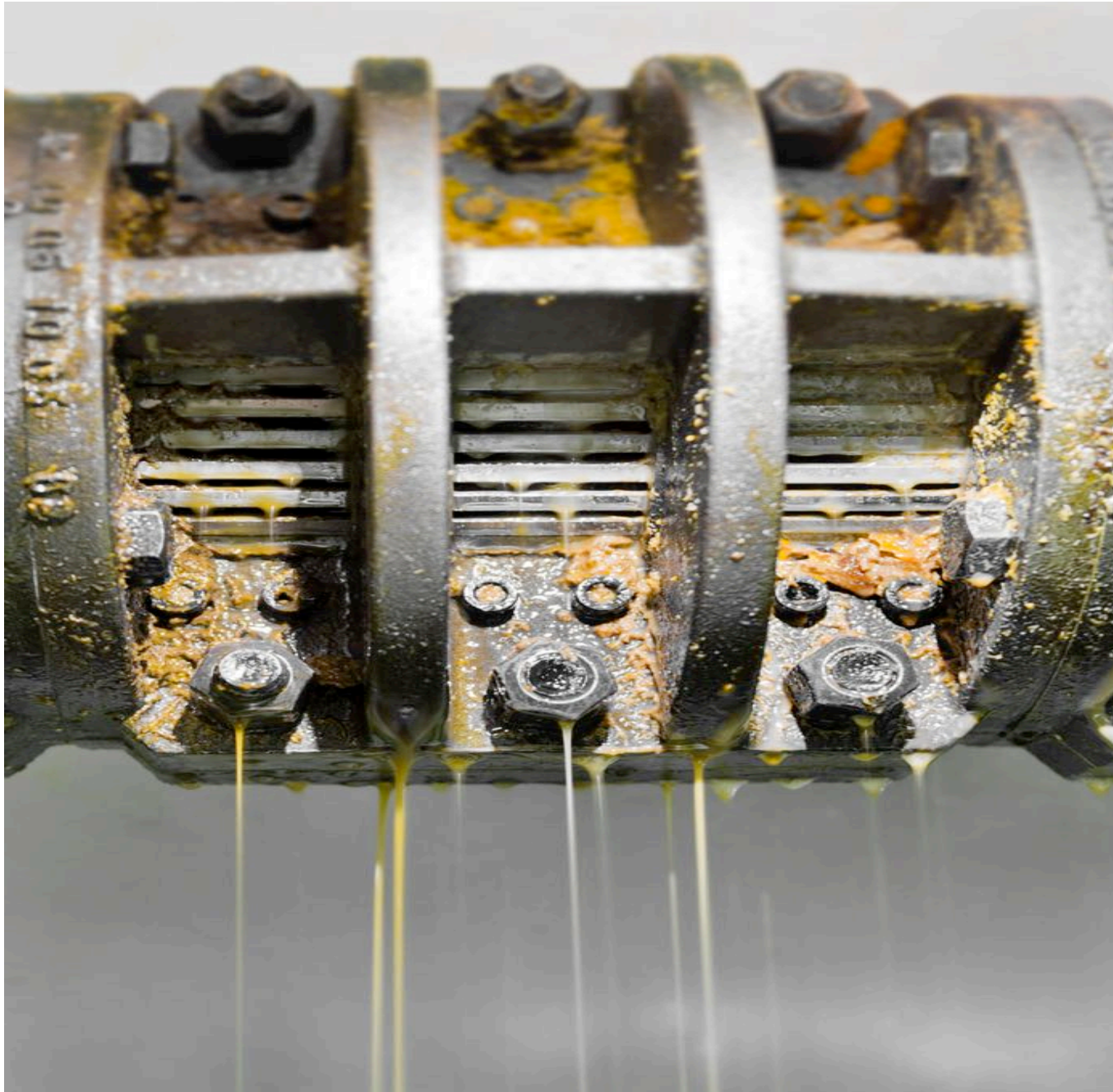


Cold-pressing



27°C / 40°C
max













Analysis

more than
20 times

- Each batch received
- Each harvest
- During production
- After production
- During storage



*Sensory analysis, Free fatty acids,
Peroxide value, Pesticides, Phthalates,
Fatty acid profile, Trans fatty acids,
Erucic acid, Tocopherols PAH, K-factors,
3-MCPD, MOSH/MOAH, Capsaicinoids,
Coumarin, Refractometry....*



Mandatory and Voluntary quality standards



How does Bio Planète follow the EU organic regulations?



EU organic regulations for a food processor



- Production facilities
- Raw materials

**Must be
EU organic
certified**

- Traceability system
- Labeling

**Must
follow EU
organic
rules**





Getting certified

Choosing an EU accredited Certifier



1 x Annual audit

1 x Surprise control





Buying well



- Strong purchasing team: 7
- Investing on long term with our strategic suppliers
- Advance payments of harvests



Buying well

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link to video: <https://www.youtube.com/watch?v=kjkUe3ma3ec>

Transparency



CN-BIO-141
Non-EU Agriculture





Challenges of exporting to Asia





Challenges of exporting to Asia

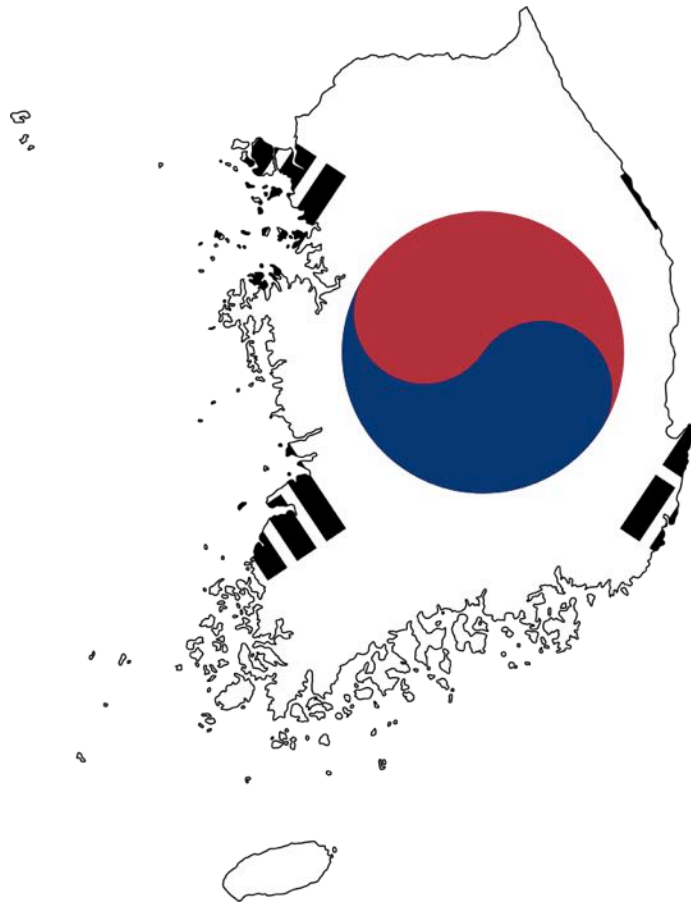


- Chinese Organic certification is mandatory





Challenges of exporting to Asia



- Fear of cyanide in flaxseed





Challenges of exporting to Asia



- Regulation on residues





How regulations can help the expansion of organic products trade?

Trusted
by consumers

Clear
measurable values

Reasonable
realistic



Thank you - 謝謝 - Merci



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