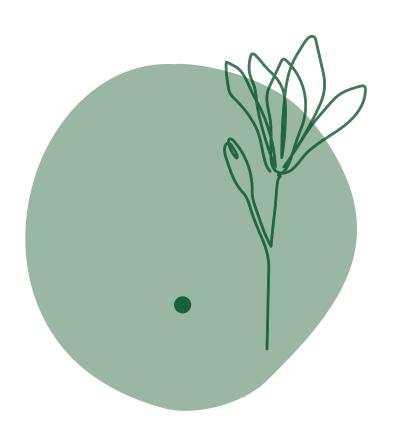




COSMETIC OILS



A FAMILY HISTORY

The Cauvin oil mill, set up in 1951, has been able to maintain and develop its know-how for five generations.

Thanks to the determination of the families who contributed to the history of the brand, the company has grown to become a key player in the market for edible and cosmetic oils today, both conventional and organic.

From its production site in the Gard department, near Nîmes, the brand is distributed throughout the country and the world.







OUR VALUES

A multidisciplinary team is at your service and ready to help you with all your technical and regulatory enquiries throughout the business process.

We are a human-sized company committed to an SER (Social and Environmental Responsibility) approach of respect for employees, suppliers, customers and consumers, and we are PME+certified.

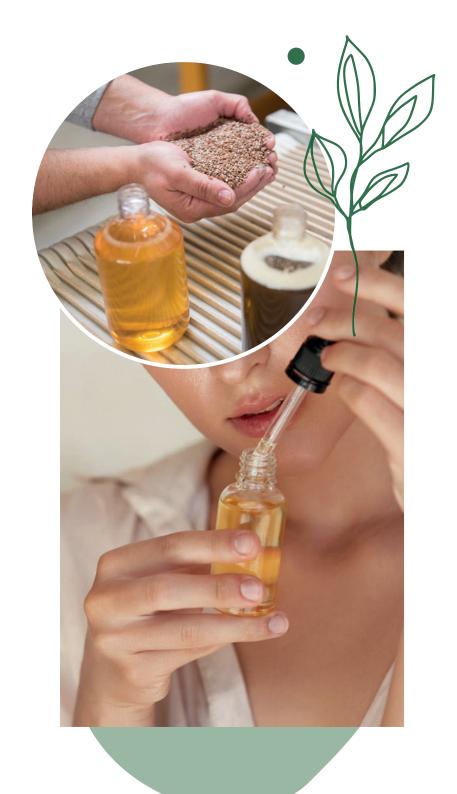
OUR KNOW-HOW

The purchasing unit travels the world in search of seeds and optimum quality oils, selecting suppliers according to rigorous and demanding specifications.

The oil mill provides ongoing training for its teams to ensure constant control of the entire production chain. Its expertise and the volumes it sells on the food market allow it to offer a range adapted to the cosmetics market at the best prices.

More than 70 years of know-how at your service!





QUALITY AT THE HEART OF OUR CONCERNS

The Cauvin oil mill has built its quality system according to IFS (International Featured Standard) Food requirements, which guarantee control of the entire process, from raw materials to finished product.

This commitment is reflected in the selection of suppliers, rigorous control of products at all stages, and appropriate material and human resources:

- The Cauvin oil mill has an integrated laboratory equipped with the best physico-chemical analysis tools for internal monitoring of peroxide and oleic acid levels as well as fatty acid composition by chromatography.
- The internal monitoring system is complemented by an external analysis plan carried out by accredited laboratories, in particular to avoid the risk of contaminants and allergens.

















INDUSTRIAL FACILITIES AT YOUR SERVICE

With a new factory built in 2017, the Cauvin oil mill combines state-of-the-art technology, efficiency, flexibility and safety:

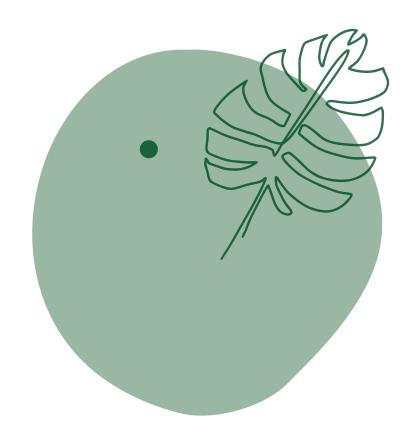
- A covered area of 5000 m² and a storage capacity of more than 1,000 tonnes of raw oils
- A crushing plant dedicated to the pressing of 100% organic grains
- Four automated production lines, allowing different types of packaging according to requirements.

Cauvin, a reliable and professional partner!











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