

Food-industry

From pitchfork to fork



Key figures

7,200 jobs

700 companies

3,600 farming jobs

Fields of excellence

- Meats
- Milk and dairy products
- Ready meals
- Chocolate making, biscuits, confectionary
- Water

Cutting edge technologies

- **Ultrafiltration** (*Fromagerie Guilloteau*)
- **Vacuum cooking** (*Roanne Gastronomie International*)
- **Gasification of natural mineral water** (*Parot, St.Alban, Badoit*)
- **Plate heat exchangers** (*Barriquand Steriflow*)
- **UVC Bloom-type packaging** (*Deveille*)

BUSINESSES INVOLVED

Badoit SA (Evian)
 Candia,
 Chocolaterie Aiguebelle
 Despinasse Viande
 Eurea Groupe
 Favrichon et Vignon
 Guilloteau
 Justin Bridou
 Lactalis Nestlé Ultra frais
 Marques
 Lustucru Frais
 Maison du Café
 Natra Zahor France
 Nigay
 Parot
 Picard Auga
 Refresco (Saint-Alban)
 Sicarev
 Valentin Traiteur
 Weiss...

Thierry ORIOL

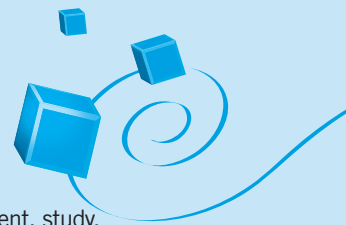
Fromagerie GUILLOTEAU

Its position on the slopes of the Rhône in the Loire department and between three of the region's major cities means that the company has been able to develop at regional level before extending its activities nationwide and internationally. For this reason, the proximity of the major

thoroughfares of the Rhône valley is a major asset. The industrial tradition backed up by the rural and farm-based origin of the region's workforce provides in-depth understanding of the various activities involved with processing fresh produce and seasonality. The fact that it is

close to several of the region's major towns means that it has been able to draw highly-trained management with a location which meets all its needs. The natural setting of the parc régional du Pilat gives the company a positive environment and image.





Training

- **Institut Rural de la Loire (Saint-Etienne)**
BTSA (postgraduate farming certificate) in management and water management, study, projects involving hydraulic, urban and agricultural installations
- **Lycée Agricole Privé de Ressins (Charlieu)**
BTSA (postgraduate farming certificate) in livestock produce
BTSA (postgraduate farming certificate) in technical and commercial aspects of food produce
- **Lycée de Précieux (Montbrison)**
Work-based degree in marketing liquids (with IUT Saint-Etienne)
- **ISARA (Lyon)**
Training and skills acquisition – farm produce consultancy

Applied research

- Candia Centre R&D
- Clextral Centre R&D
- Nigay Centre R&D

Network

- **LOIRE FOOD-INDUSTRY CLUSTER** association bringing together those involved in this area “from pitchfork to fork”: farmers, artisans, SMB-SMI, distributors and equipment manufacturers
- **PARTNERS CLUSTERS** Innoviandes, European fruit and vegetables clusters, Céréales Vallées, VITAGORA



- **ORGANIC CLUSTER IN “RHONE-ALPS”**
- **ALIMENTEC (01)** : industrial food engineering technology park
- **PEA CRITT (69)** : technical and technological interface
- **R3AP (69)** : Rhone-Alps committee for the promotion of farm produce
- **IFRIA (69)** : Regional food industries training institute
- **ADIV (63)** : technical centre for meat and meat products
- **EQUIPAGRO (69)** : network of Rhone-Alps equipment manufacturers

PRINCIPAL ACTIONS

- Promotion of network through events (Food-industry discussions)
- Publication of Loire food-industry guide
- Website
- Awareness of agrifood jobs

Michel TROISGRAS

Restaurateur

“The Loire is a countryside full of diversity: fish from lakes and rivers, huge forests, a paradise for hunters and gatherers, the vineyards of the Côte Roannaise and the Forez, renowned Charolais beef, sheep and cow’s milk cheese, including the famous fourme de Montbrison, picturesque villages and Roman

churches.... This diversity of pastoral and cultural traditions contributes towards our quality of life and stimulates my culinary awareness.

I never cease to admire the local countryside and take my inspiration from the generosity of nature”.

Useful links

- www.poleagroalimentaireloire.com
- www.expansion42.com

Contact

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