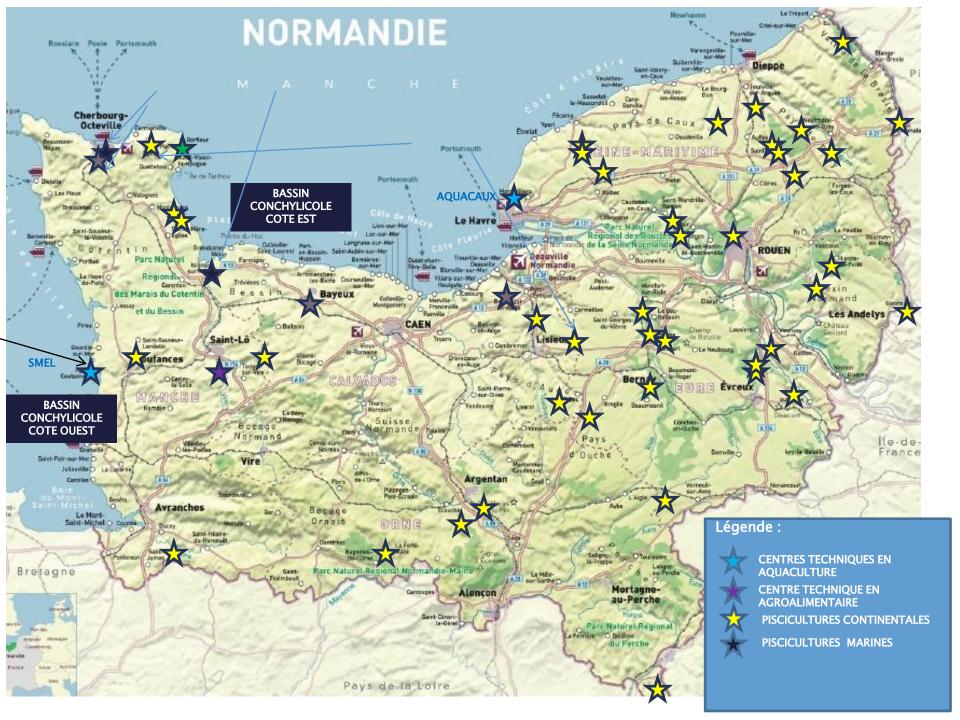
RÉGION NORMANDIE

LES SAVEURS GRANVILLAISES
Canning factory









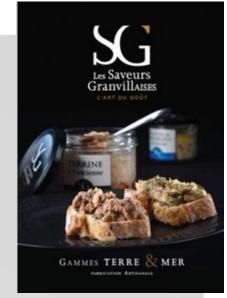


- Emmanuel Provost is a delicatessen in Granville, who worked in meat canning. He was thinking about another activity using his expertise in canning, at a local level and with fish
- After research on Facebook, he discovered the Hisseo la Normandie FLAG and decided to present his project.
- He first looked for a laboratory near Granville and decided to buy and renovate an old carpentry workshop.





DESCRIPTION OF ACTIVITY



- The beneficiary works with quality preservative-free products and no thickening elements
- The final products include: pâtés and terrines made from bream, cod, mussels & whelks; mussel soup
- What did he need to produce these jarred products?
 - Baking oven
 - Sterilisation equipment and a water recycling system
 - Fridges to store primary products (fish, vegetables, eggs, milk....)
 - Reusable glass jars for consumers
 - Storage & handling system for waste => put aside for a petfood company
 - Health control process for fishery partners

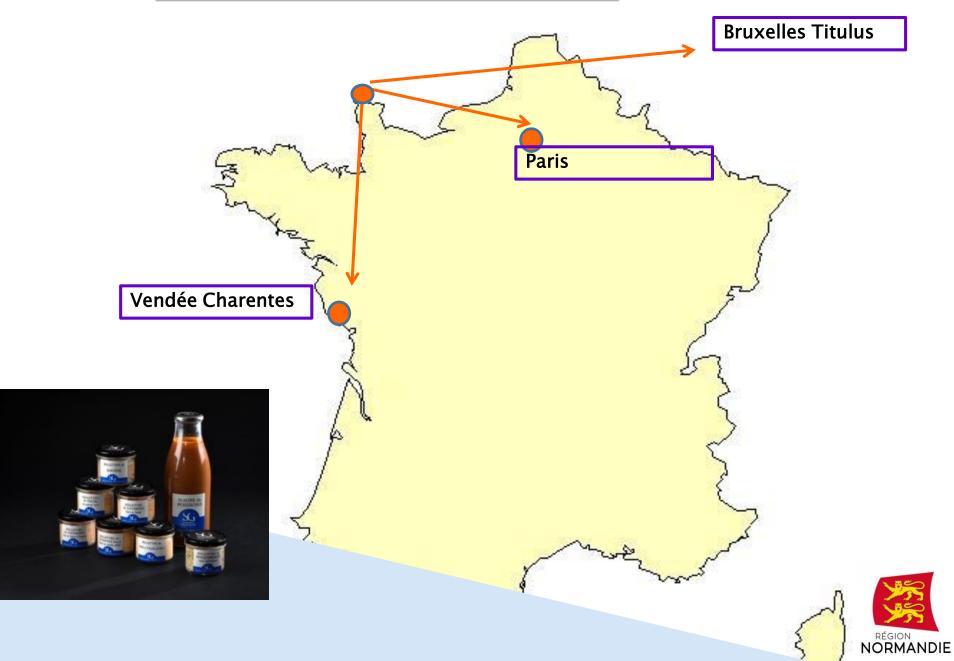


BENEFITS FOR THE AREA

- Diversification of local supply
- Sales success (the salesman is his son)
- Increased awareness of Normandy's fish
- Sales near Paris and in SW France: Vendee, Charentes
- Job created: 2 (production, sales)
- Company created: 1
- Beyond Normandy:
- 1 sales point in Titulus in Brussels (a wine bar near Leopold Park)
- Participation in cooking exhibition



Diffusion des conserves





AGENDA AND COSTS

MARCH 2018 : draft project prepared

♦ MAY 2018: SELECTED by FLAG

JUNE 2018 : APPLICATION FORM submitted

SEPTEMBER 2018 APPROVED by Region

OCTOBER BUILDING initiated

❖ DECEMBER FIRST PAYMENT

JANUARY 2019 TOTAL PAYMENT & building end

❖ €168 994 total operation

❖ €42 248,50 EMFF

❖ €42 248,50 Région

