



INCREASE YOUR SALES REVENUE
WITH THE BRAZILIAN MARKET
LEADER IN PREMIUM DESSERTS



THE PERFECT DESSERT TO ALL
MOMENTS



@mrbeysobremesas

THE STORY OF OUR FLAVOR



It all started with the desire to have at home products that are hard to find on the market, which were practical for everyday life, but which had differentiated quality with a taste of artisan.

The mission seemed impossible, but the Beyruti family managed to make their dream a palpable reality and, to this day, is dedicated to generating memorable experiences, captivating the most diverse palates around Brazil and the world.

IFS FOOD CERTIFICATION



We are the 1st company in the segment certified by the IFS FOOD Standard in Brazil. In 2020, in addition to the renewal of certification, we achieved our Top Ranking Score.



The acronym IFS Food, consists of a standard of the GFSI group that audits the food quality and safety system for Food Industries.



TIMELINE



A QIMA Group Company

2016

We obtained a result above 90%.



A QIMA Group Company

2018

We evolved to A certification top level IFS FOOD.



2020

Once again the dessert factory overcame your result previous, conquering the 98.69% grade.



This overcoming demonstrates our commitment to the quality and safety of our products and services.

FABRIL PLANT - BUSINESS UNIT



CAMPINAS
FABRIL UNIT



INDAIATUBA
MANUFACTURING UNIT



ALPHAVILLE
BUSINESS UNIT

Mr. Bey's head office is located in Campinas, the branch in Indaiatuba and the Business unit in Santana de Parnaíba, totaling 220 employees.



With a production process that follows the best practices in food handling and a craft touch in the preparation of our recipes, your customers will be surprised by the delights we offer to the Food Service segment. Mr. Bey Premium desserts are developed in varying sizes and presentations, in portions and packaging that meet the needs of the audiences of each business establishment.





PETIT GATEAU

Dessert of Success!

The Petit Gateau Chocolate is undoubtedly the flagship product of Mr. Bey Desserts. It is a small cake, consistent on the outside and creamy on the inside, which drips when opened and draws sighs at the first spoonful.

Despite the French name, which means "little cake," it was accidentally created in the United States by a chef who overheated the oven and had an unexpected and wonderful result. Accidental recipe became popular in New York during the 1990s, and in Brazil, it was found only in refined restaurants.

In 2000, unhappy with such a limited delight, the owner of Mr. Bey Desserts, which at the time was still called Alibey Specialty Foods, decided to make the product accessible to everyone and went to the kitchen to develop his own recipe. This chocolate lover launched his creation in supermarkets. The success was so great that he started producing for restaurants all over Brazil, making Petit Gateau one of the best selling desserts in the country.

RETAIL PRODUCTS



PETIT GATEAU

CHOCOLATE LAVA CAKE 240g
(4 pcs of 60g each)

Master Box w / 18
240g cartridges each



CHOCOLATE LAVA CAKE 160g
(2 pcs of 80g each)

Master Box w / 12
160g cartridges each



DULCE DE LECHE LAVA CAKE 160g
(2 pcs of 80g each)

Master Box w / 12
160g cartridges each



BROWNIE

BROWNIE 140g
(2 pcs of 70g each)

Master Box w / 12
140g cartridges each



FLAN

FLAN 160g
(2 pcs of 80g each)

Master Box w / 12
160g cartridges each



FOOD SERVICE PRODUCTS



PETIT GATEAU

CHOCOLATE LAVA CAKE 100g
MB w / 24 un



CHOCOLATE LAVA CAKE 60g
MB w/ 24 un



CHOCOLATE LAVA CAKE 80g
MB w / 24 un



DULCE DE LECHE LAVA CAKE 80g
MB w/ 24 un



BROWNIE

BROWNIE 70g
MB w/ 20 un



FLAN

FLAN 80g
MB w/ 12 un



OUR CLIENTS





THANK YOU!

COMMERCIAL DEPARTMENT



@mrbeysobremesas
www.mrbey.com.br