

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.

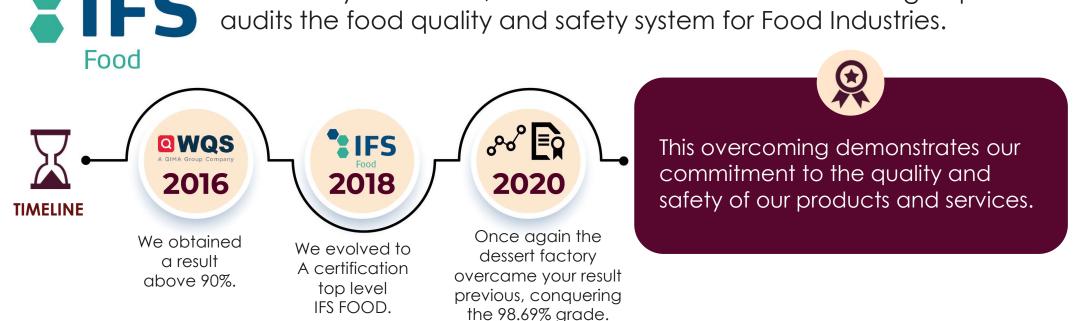
#### IFS FOOD CERTIFICATION



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



### **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 Parnaiba, 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

PETIT GATEAU



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**

