



# NEW CALEDONIA AT YOUR DOOR STEP

# Exhibitors

## Craft beer

- Brasseurs du Lagon
- Brasserie Malaoui



## Honey

- La Case du Miel
- Le Rucher sauvage



## Rums

- Terre du Sud



## Blue prawn

- Sopac



## Tuna

- Pescana



## Vegetable pickles

- Assiette du broussard



## Chocolate

- Biscochoc



## Natural Extract

- Nc Bioressources



# Brasseurs du Lagon

*Craft brewery*



Our products are inspired by the beers of the new world and our Australian and New Zealand neighbors with beers of character loaded with taste and exotic flavors. Aromas of caramel, coffee, litchi, tropical fruits or banana and pineapple make up our beers.... Don't be mistaken! All these flavors come exclusively from the malt, hops and yeast that we use. No additives, coloring, enhancers, preservatives or additional sugars are added to our recipes. In addition, our ingredients are mainly of organic origin.

Craftsmanship is our philosophy with a production tool on a human scale and a continuous research of original flavors for quality products.

As beer making is a complex and highly demanding process to ensure quality and consistency in production, we have been trained in France at the IFBM (French Institute of Beverages, Brewing and Malting), a world-renowned and benchmark organization.

## PRODUCTS

- Blonde beer (5%) : *BICHETTE*
- White beer (4,5%) : *WHEATY*
- American Pale Ale (5,5%) : *BIG P'APA*
- India Pale Ale (7%) : *RED-IKA*
- Seasonal beers

## INTERESTS

- Interested to find a distributor in Singapore for their craft beers



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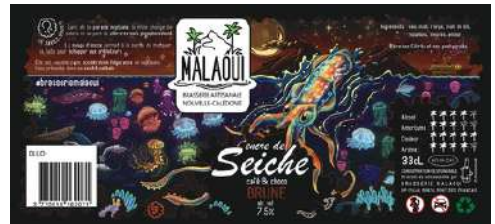
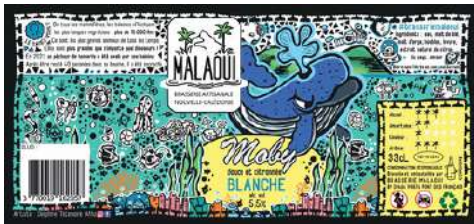
# Brasserie Malaoui

*Craft brewery*



Brasserie Malaoui is a New Caledonian brewery created and managed by Sylvain SAUVAGE an agro food processing engineer.

This company have less than 2 years but have managed to build an image of quality thanks to a tasty product based on a good French know how.



## PRODUCTS

- Light ale beer (4.5%) : CLOWN
- Double ale beer (6.8%) : SHARK
- Amber beer (5.8%) : OCTOPUS
- IPA beer (6.2%) : PETIT PAS
- Wheat beer (5.5%) : MOBY
- Dark beer (7.5%) : SEICHE

## INTERESTS

- Interested to find a distributor in Singapore for their craft beers



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# La case du Miel



## Beekeeper

"La case du miel" is based in the island of Lifou. This island has a unique biodiversity and an endemic flora known for its medicinal virtues. This bee paradise, preserved by pesticide-free agriculture, offers honey of exceptional quality.

Based on a grouping of beekeepers on the island of Lifou, the aim of the "la case du miel" is to promote the know-how of beekeepers and to structure and perpetuate the production of honey.

Recovery of frames from beekeepers after capping centralized production extraction of honey maturation and potting by "la case du miel" under sanitary control.

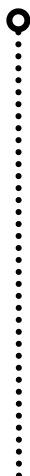
## PRODUCTS

- Honey metal barrel
- Honey pot of 30 g
- Honey pot of 250 g
- Honey cake



## INTERESTS

- Interested to find a distributor in Singapore for their honey



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# Le rucher sauvage



## Beekeeper

Caroline Faivre has 300 beehives scattered over the southern province of New Caledonia. She has been involved in organic beekeeping since 2016.

Despite the climatic hazards, the beekeeper has succeeded in making honey and has already received several medals at the New Caledonian honey competition. Awarded for her creamy honey, she now wishes to participate in the International Agriculture Show in Paris.

## PRODUCTS

- Honey metal barrel
- Honey pot of 30 g/250 g / 500 g/1kg
- Organic gingerbread
- Organic beauty products (deodorant, balm)
- Propolis extract

## INTERESTS

- Interested to find a distributor in Singapore for their honey



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LE  
**RUCHER**  
*sauvage*



# Rhum Terre du Sud



## *Distillery*

Terre du Sud is above all the desire to share a know-how, a unique terroir and a real moment of conviviality. The adventure begins in 2016 in New Caledonia, a land of sharing and passion, with an ambitious objective: to revive the production of local, quality rum. It is on this rich and preserved land that Terre du Sud rums are produced and distilled. Our sugar canes have given birth to a warm and powerful rum. Our local fruits, picked and peeled by hand, bring incomparable aromas to our arranged rums.

**Our know-how:** an artisanal manufacture, fruits stemming from the responsible agriculture, a pure product of the Caledonian soil, 11 years of experience in the distillation.

## PRODUCTS

- White rum : gold medal at ISS awards in 2021 and silver medal at the Concours Général Agricole of the Salon International de l'Agriculture in 2019
- Arranged rums : elaborated with local fruits, peeled by hand, fruits macerate between 3 months and 1 year
- Rum pure cane juice
- Whisky single malt (the first caledonian whisky)

## INTERESTS

- Interested to find a distributor in Singapore for their rums



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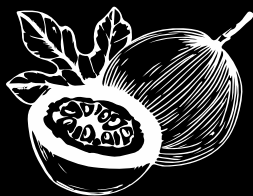


**TERRE DU SUD**

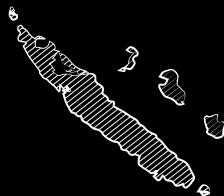
**RHUM**



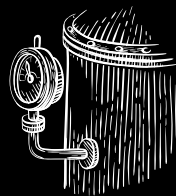
**CRAFT  
MANUFACTURING**



**FRUITS SOURCED  
FROM SUSTAINABLE  
AGRICULTURE**



**A PURE PRODUCT OF  
NEW CALEDONIAN  
LAND**



**11 YEARS  
EXPERIENCE IN  
DISTILLATION**

## *Blue prawn producer*

SOPAC was founded in 1994 by blue prawn farmers in New Caledonia. They succeeded in marketing frozen raw blue prawn on the Japanese market.

Since 2008, New Caledonian blue prawn has also been marketed to French and international chefs under the brand name Cristal Blue and is served in gourmet restaurants around the world.

The taste and texture of these blue prawn are unique with a natural salinity that has secured its place among the best blue prawn species in the world. It is one of the only shrimps used by the Japanese to be eaten raw in sashimi.

The blue prawn is naturally blue due to a sustainable environment.

## PRODUCTS

- Blue prawn

## INTERESTS

- Increase awareness of their blue prawn among celebrity chefs and have it served in gourmet restaurants in Singapore



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# Pescana



## *Fisheries and processing of fishery products*

Pescana is a company specialised in long liner fishing & processing in the southern pacific ocean. 70% of their catches are albacore tuna.

Pescana practices sustainable fishing, labellised peche responsable all the fleet, fishing method based exclusively on long line with limited fishing effort : fleet of only 16 units (<24m).

Albacore tuna, sometimes called "white tuna" was so named by the color of white flesh pink.

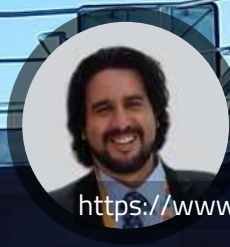
Fished exclusively to the line (longline) and treated on board their ships according to Tanagushi method albacore tuna is an excellent source of protein, which has both the advantage of being a product low in fat.

## PRODUCTS

- Albacore tuna
- Yellowfin

## INTERESTS

- Increase awareness of their fishery product (tuna) among celebrity chefs and have it served in gourmet restaurants in Singapore
- Interested to find a distributor in Singapore



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# Assiette du Broussard



## *Vegetables pickles / Achaars*

With more than 8 years of experience, Assiette du broussard conceives achaars/pickles from family recipes. They are specialized in manufacturing achaars made of seasoned and mixed vegetables.

Their brand is renowned, popular and widely used in New Caledonia as well as in French Polynesia. The achaars, which are slightly spicy, accompany most of the dishes (fish, meat, BBQ...) and are cross-cultural side-dish.

Assiette du Broussard produces vegetables achaars (mixed vegetables, green papayas, ginger and onions, peppers, bamboo).

## PRODUCTS

- Vegetables achaars/pickles
  - Mixed vegetables
  - Green papayas
  - Ginger and onions
  - Peppers
  - Bamboo

## INTERESTS

- Interested to find a distributor in Singapore for their vegetables achaars/pickles



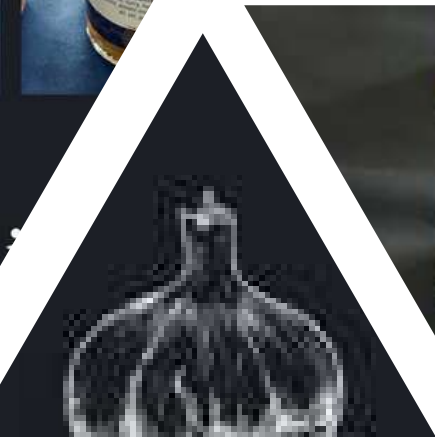
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# Biscochoc

*Chocolate manufacturer*



Created in 1979 and specialized in the world of chocolate, Biscochoc, with its French origins and South Pacific location, has managed to harmonize the great knowledge of French Chocolate with an exotic and original touch. From the cooking chocolate block to the finest chocolates, Biscochoc has also franchised two stores at the Tonton Jules brand where new and exclusive flavors are offered...

Biscochoc took over at the end of 2016 the management of a cocoa plantation in Vanuatu, on the island of Malekula, to produce high quality organic chocolate, lately used for the manufacturing of the VULCANIC Kit Kat in Japan and selected by Harrods in London.

## PRODUCTS

- Chocolate bars (45, 70, 100gr...)
- Mini blocks chocolate (napolitains)
- Nut chocolate coated
- Rock (praline chocolate coated)
- Hazelnuts spread
- Seasonals (Christmas/Easter)

## INTERESTS

- As part of its international development, the company wants to strengthen its business through research of new importers in the Asian market and especially in South Pacific.



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Pleasure  
Creativity  
Quality  
Innovation  
Respect





# NC

# Bioressources

## *Experts in plant chemistry*

NC Bioressources is a start up created in 2017 for valorization of Pacific biodiversity, based on a strong expertise in natural product chemistry, especially from plants. We participate to the development of new ingredients for pharma, cosmetics or food products: sourcing promising ingredients, developing extraction process, assessing quality of natural products for transformation and export. NC Bioressources can assist your company in the valorization of natural resources from Fiji ; for example in the production of active ingredients from plants, agricultural waste or transformation/industry coproducts. NC Bioressources can also provide analysis and expertise of your products which can help you to improve and attest their quality or specificity. These analysis will be of great interest to market you products and maximize their added value for consumers.

## PRODUCTS

- 100% natural aromas (vanilla, coco, coffee, lemon, hibiscus etc...)
- Active extracts (kava, papaya, etc...)
- Analysis (composition, quantification of actives, quality control)

## INTERESTS

- Interested to find a distributor in Singapore for their products



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NC BIORESSOURCES

L'innovation est naturelle



# About New Caledonia Trade & Invest



## *Export assistance*

New Caledonia Trade & Invest aims to develop the trade relations between New Caledonia and Singapore. Our team is based both in Noumea and Fidji Suva. NCT&I counts more than 100 members in various sector of activities (agriculture, industry, services, transport, IT, health, engineering...).

Our services go from networking and linking you to the right point of entry, informing you about the latest export/import requirements, providing market information and extensive market research, to organizing trade missions. We are organizing frequent information meetings and webinars on various topics (export, country focus, investment opportunities...) to keep our members in touch of the news in the Pacific. We also provide our members access to a weekly Pacific's tender monitoring so they don't miss any business opportunity.

Additionally, NCT&I is assisting investors who are interested into investing in New Caledonia.

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