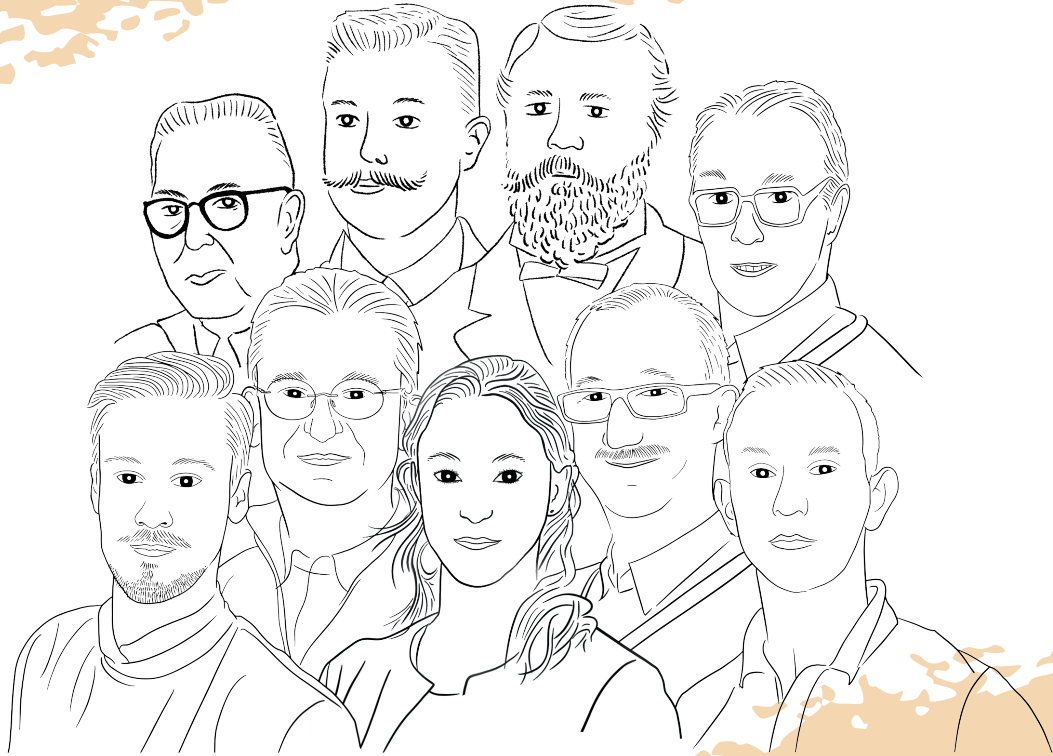


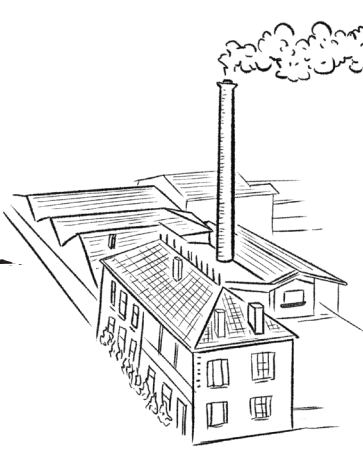
Nigay

The expert in caramels



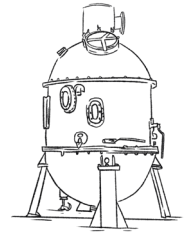
NIGAY COMPANY THROUGHOUT THE GENERATIONS

Nigay Frères & C^{ie}
Maison fondée en 1855



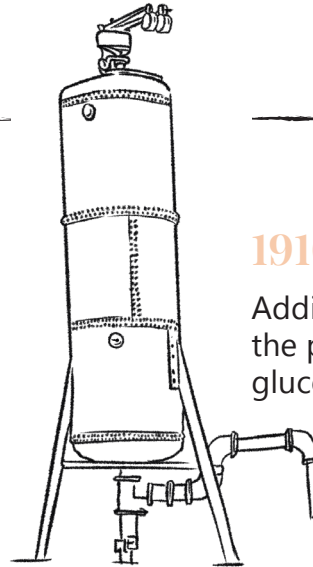
1855

Creation of the Starch potato factory



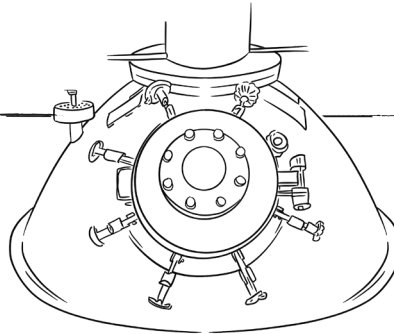
1910

Addition activity with the production of glucose syrup



1973

Reconversion into a manufacture of caramels



2017

Expansion of the site

2019

Opening of the 2nd production site in Nesle

THE ADVENTURE
GOES ON...

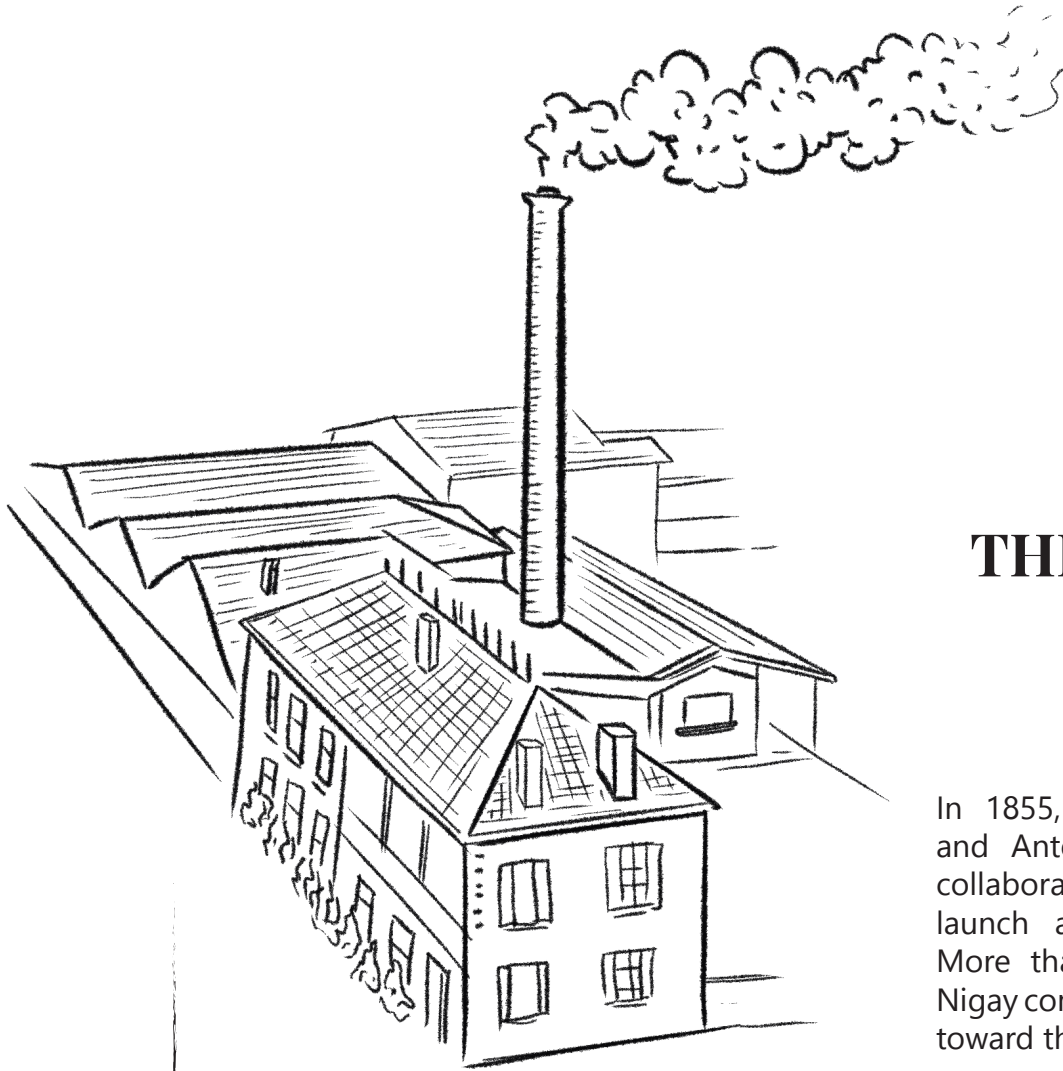
EDITORIAL



This great industrial success is also the one of a family legacy over several generations.

Nigay company is above all a family story with 5 direct managing generations. Over the years, the men have shaped the image of this house established in 1855. Each of them undertook with heart and transmitted their passion to new generations by proudly assuming their roots without never losing sight to the future.

Since 1855, the leaders have been able to constantly renew their expertise through a strong desire for innovation in order to always satisfy their customers at best. The requirement of a job well done will become the spearhead of this family adventure. Through their portraits, you will dive into their universe and discover along the way, the whole history of the NIGAY company...



CHAPTER 1

THE STARCH FACTORY

In 1855, Jean-Marie Nigay and Antoine Ray sealed a collaboration in order to launch a great adventure. More than 165 years later, Nigay company is still looking toward the future.



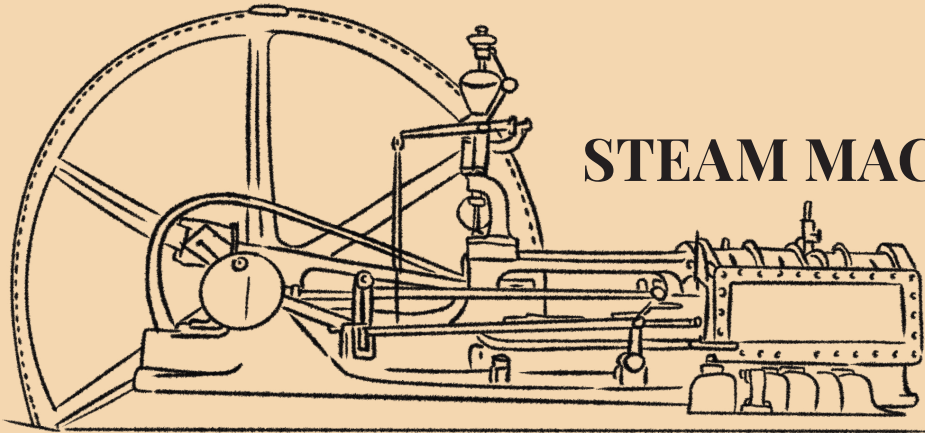
1834-1891

JEAN-MARIE NIGAY

This hardworking man has been deeply involved for his whole life to the family business he founded...

He will partner with Antoine RAY at the age of 22. They will launch the activity of the starch factory in Mornand-en-Forez in the Loire department. The extraction of potato starch is used for food but also for the weaving industry, a highly developed activity in the "Monts du Lyonnais" region.

At the time, they were innovative in the use of hydraulic energy and on the strength of their success, they decided to establish themselves in Feurs next to the Béal, a river and at the crossing of the new railway just built.



STEAM MACHINE

After a year of activity, Jean-Marie Nigay puts the company's first steam machine into service. It will work for the activity of the starch factory.

Jean-Marie NIGAY will be granted several awards which will give him great notoriety.

At the same time, he was Mayor of Feurs from 1881 until his death in 1891.

If he could have imagined that the adventure he was starting would still be very active more than one hundred and sixty-five years later, that his family name would one day be known in the food business world on all continents...

He would have been proud!



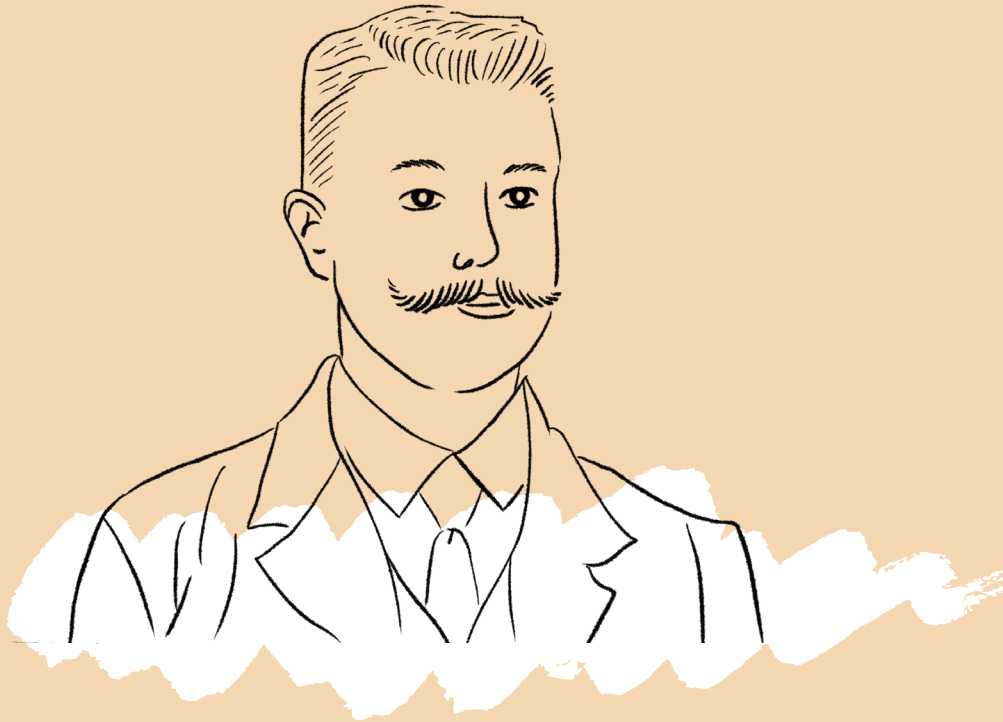
JOSEPH NIGAY

Joseph NIGAY was born in Feurs at the starch factory in 1870. His father Jean-Marie Nigay died during his law studies. He took over the reins of the company at the age of 21, alongside his uncle Félix NIGAY. He will follow his father's footsteps and has developed the business with the support of his brother-in-law Georges Guichard.

1870-1921

DID YOU KNOW?

Nigay company is nicknamed "La tatoye" by the farmers of the Loire in their local dialect, it is the name of the potato pulp.

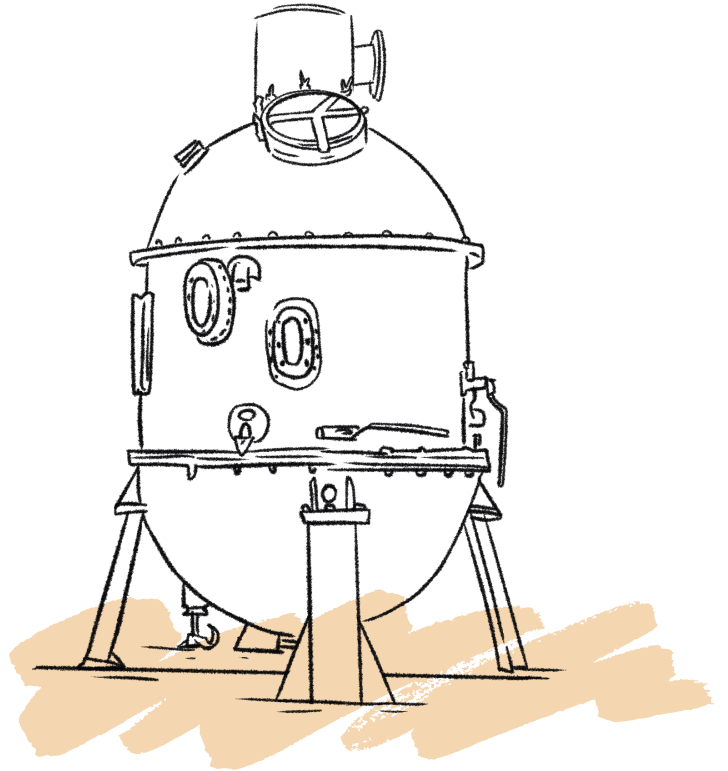


In 1910, he extended the activity to the production of glucose syrup. He developed and modernized the company.

He married the granddaughter of Jean Bernard Philibert (Moulin du Rozier). Thanks to this marriage, good relations were able to settle and the conflicts of interest, encountered by the previous generation, for the right to water of the Béal were appeased.

CHAPTER 2

THE GLUCOSE FACTORY

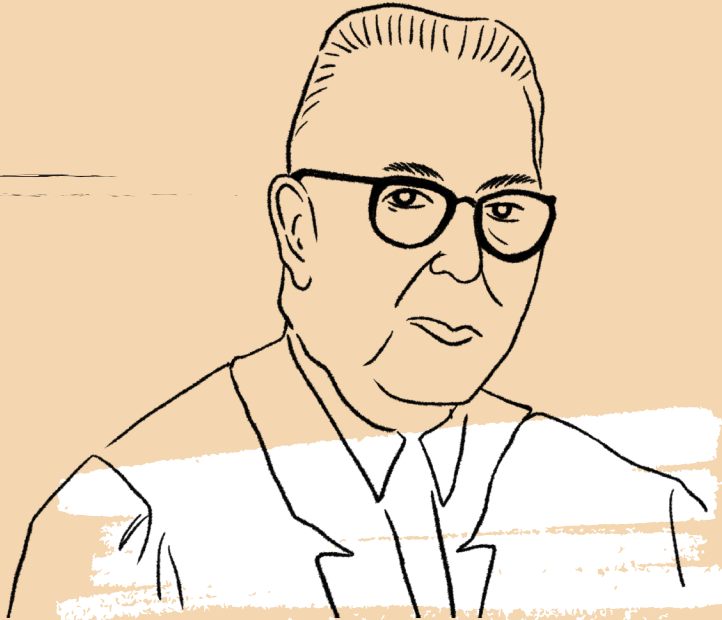


The company takes a renewal meaning in its activity by becoming a glucose factory (transformation of potato starch into glucose syrup).

TO KNOW

Glucose is produced from the hydrolysis of starch. Nigay's glucose factory was limited in the 1910s to using only a small part of the starch produced by the company for this activity.

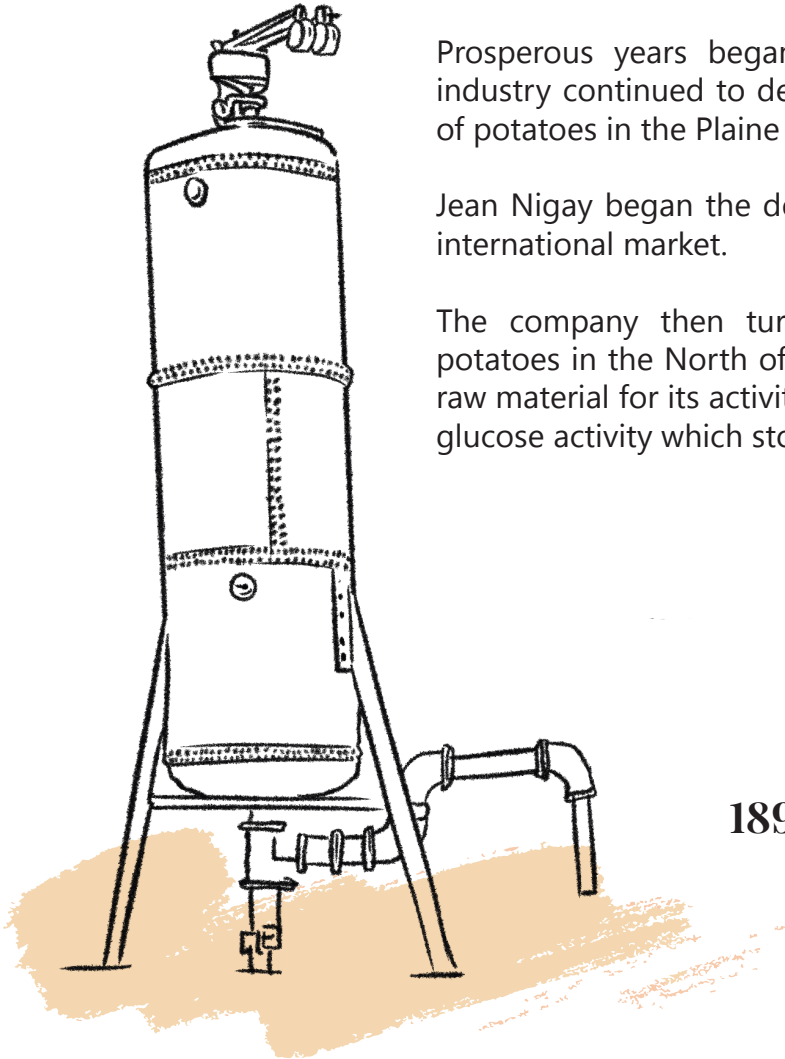
JEAN NIGAY



Jean Nigay takes over the family business at the age of 26 following the death of his father. He had just completed his engineering studies at Central Arts and Manufactures in Paris. Very involved in the union commitment of starch and glucose manufacturers, Jean Nigay contributes to the constitution of the "USIPA", Union of Trade for Starch Products Industries, in France.

After the war, the company has raised, and with his brother Félix, they bought the starch factory in Tournus as well as a glucose factory in Chalon-sur-Saône.

The company invested in equipment and used rational methods. It was considered one of the most modern starch factories in France for its time.

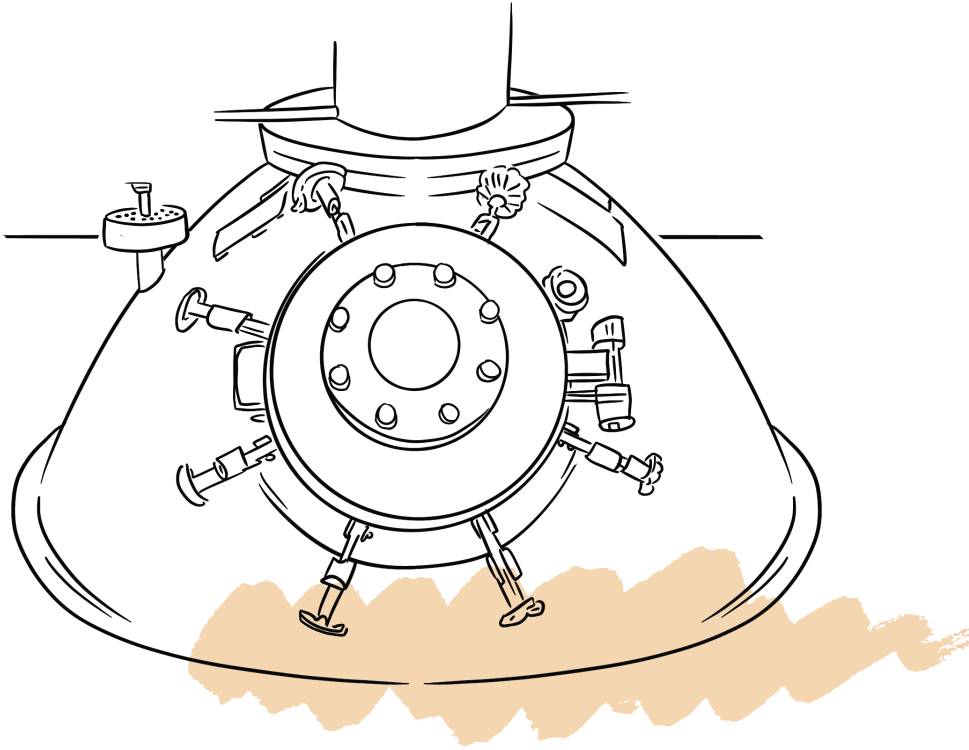


Prosperous years began after the war and the starch industry continued to develop thanks to the manual farm of potatoes in the Plaine du Forez and Monts du Lyonnais.

Jean Nigay began the development of the activity on the international market.

The company then turns to the intensive farming of potatoes in the North of France to be able to get enough raw material for its activity. This reorganization impacts the glucose activity which stops in 1969.

1895-1969



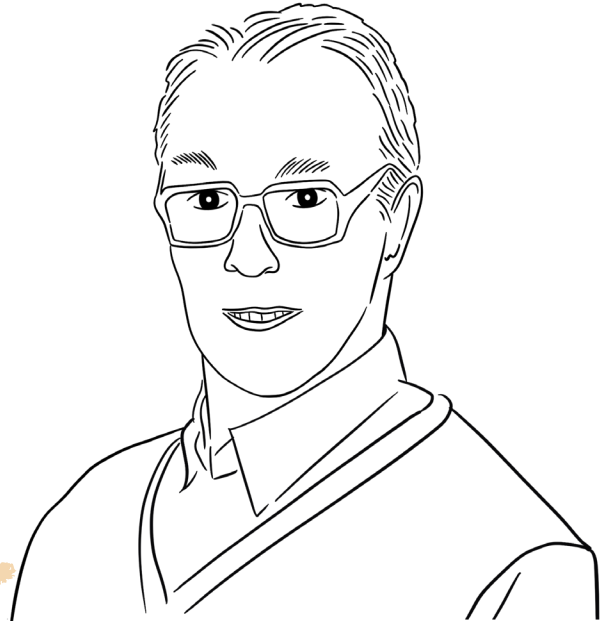
CHAPTER 3

THE CARAMEL FACTORY

After having prospered, the company suffered from the decline in local production of its raw material and encountered material difficulties.

François Nigay, son of Jean, very dynamic on the commercial level, struggles to revive the activity as soon as he joins the company in 1948.

FRANÇOIS NIGAY



François NIGAY joined the company at the age of 22 and mainly dedicated his efforts into the development of the glucose business when at the time he was sales representative.

He has strong ties in the starch industry for the manufacture of textile. He is particularly involved with the SPM, an association for all corn products, which supplies starch for glucose production, then glucose syrups when the company lives for 4 years on a single trading activity.

In 1973, François NIGAY bought the Mombron & Bon company and converted Nigay company to the production of aromatic caramels and caramels colours for the food industry.


His human skills are appreciated by his suppliers, partners, customers and employees. His ability to develop the company, as a good father, enabled him to carry out the tasks of managers and assume, on his own, the technical, commercial and purchasing functions for 11 years until the arrival of Henri and Yves in the business. A few days before his death, as he still had a great interest in the company, he never really left the company...

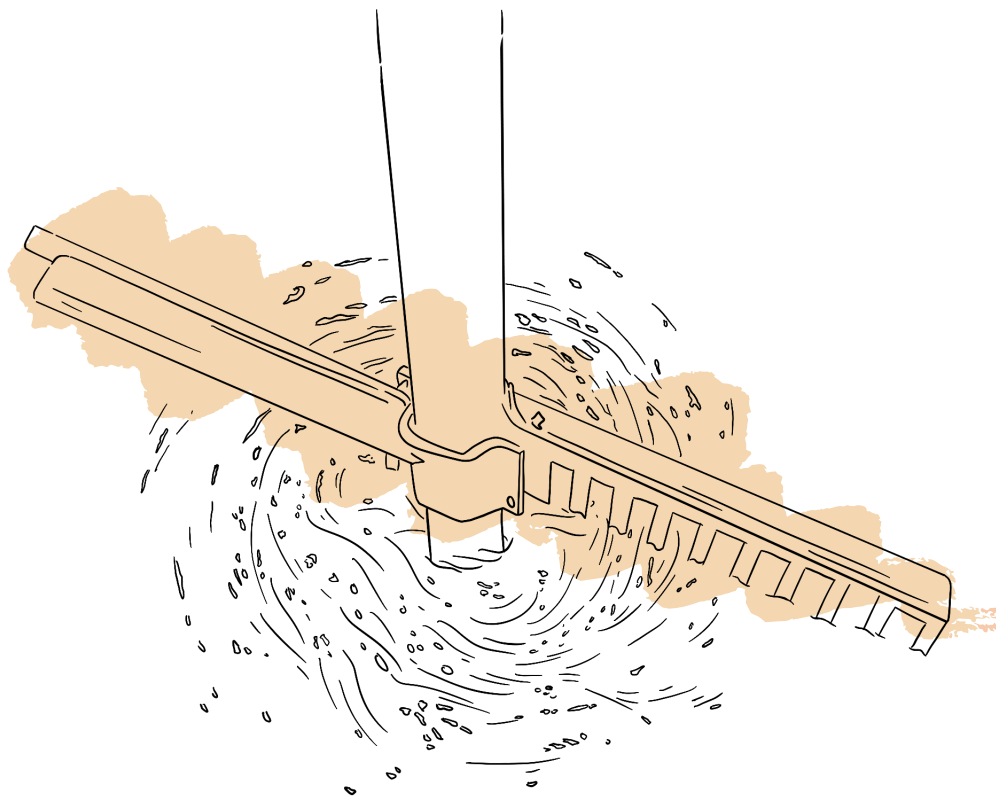
1926-2004

From his marriage with Anne Brochand d'Auferville (1928-2015) four children were born: Claire, Henri, Yves and Michel. Their youth will be spent on the site; of which they know every corner. As teenagers, Henri and Yves replace staff on leave.

“ *My heart finds joy in family and work! It is the happiness and the fruit that I get out of it.* ”

François Nigay





CHAPTER 4


THE GROWTH OF THE CARAMEL FACTORY INTERNATIONALLY

Over time, the company has established itself at European and international degree as the expert in caramels in the very broad sense of the term thanks to its recognized know-how in aromatic caramels, caramel colours, burnt sugars and caramel specialties.

HENRI NIGAY



Chemistry had a predominant role in my life, already as a child, my briefcase of the «little chemist» occupied most of my free time. Science in general has always been of great interest to me throughout my studies, from college to my thesis on the "photoxydation de l'hydroxyméthylfurfural », done in a sugar chemistry laboratory.

A white, textured brushstroke graphic consisting of several overlapping, horizontal strokes of varying lengths and thicknesses, resembling paint or ink applied with a brush.

I joined the company in January 1984, which I already knew very well, having seen its evolution since childhood and through the many summer internships I did. I then started an important work on the development of thickened aromatic caramels which today are used in flans that we can find on the market.



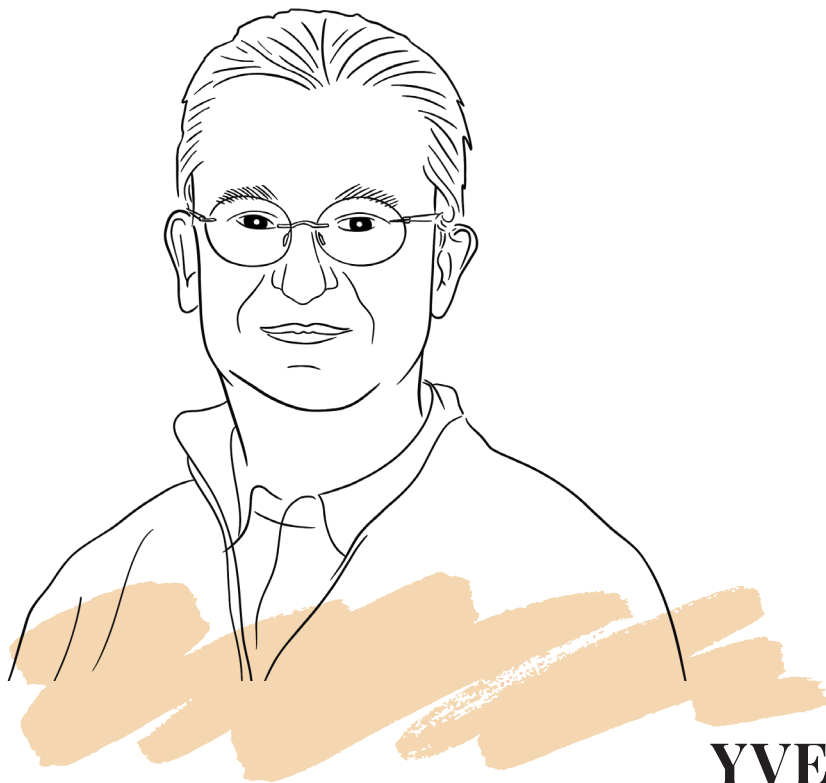
29-03-1957

I also conducted many study researches such as on the 4MEI, accompanying the various theses made in the company. This way of proceeding has enabled us to be the first in our field of activity to offer E150d caramel less than 10ppm of 4MEI.

Involved in regional policy, I was General Councillor for 12 years and on the Municipal Council of the city of Feurs from 1995.

Within the various associations, I have carried out some hard work over many years to ensure both nationally and internationally the various regulatory aspects of our business with a particular interest for sustainable development.

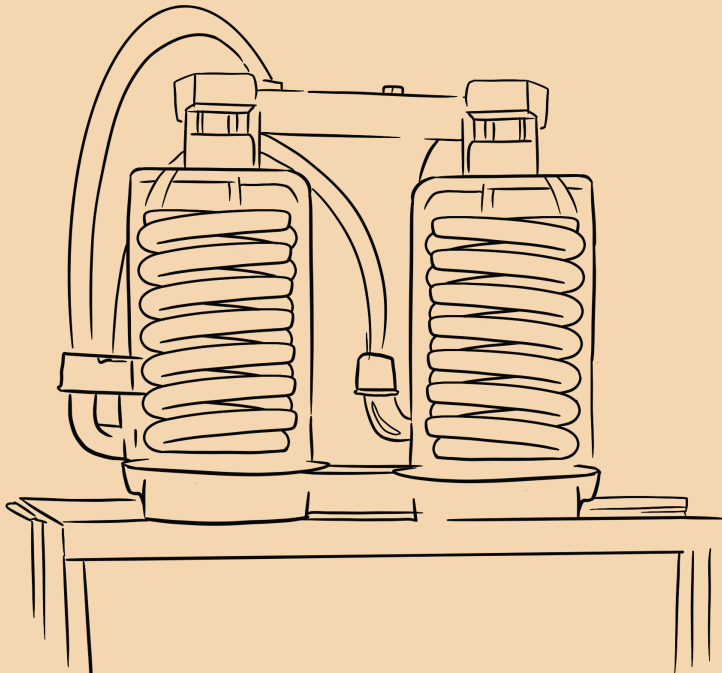




YVES NIGAY

“

I have been immersed in the atmosphere of Nigay company since I was very little. I saw the starch factory running with its steam engine but also the rebirth of the company in its orientation towards the production of caramels. I was fascinated by this reconversion of the activity from the age of 12, very quickly my ambition focused on my desire to work alongside my father for the development of the company.



There were 18 people when I joined the company, a few years later I took on the role of sales manager alongside my father. I have always invested in the restructuring of the company based on my training as a biochemist, my sales background and my interest in technology.

I got involved in strategic choices that were important for the development of the company, in particular for its international influence.

Our future is turned towards the globalization of our markets. We have gone from exporting 2% of our turnover in 1980 to 70% in 2021 with the ambition of ensuring the sustainability of the company for the generations to come

12-03-1961



CHAPTER 5

THE CARAMEL FACTORY HAS A FUTURE

From generations to generations, the Nigay company bears witness to the family spirit, its know-how and its ability to adapt to changes.

The adventure keep going with the 6th generation...

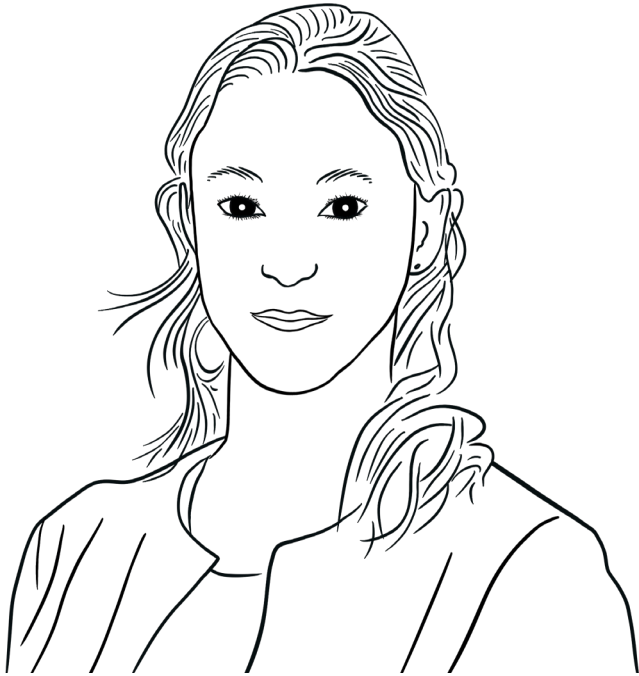
AGNES NIGAY

“

Born in Feurs, I spent the first 25 years of my life within the company itself. Very young, with my brother, we could visit our grandfather, our father and our uncle every day. This is how we became familiar with this universe and how they were able to pass on their taste for entrepreneurship and caramel to us.

14-01-1991





Having an attraction to numbers, I then oriented my studies towards management control and information systems, which I partly carried out abroad (Ireland and Canada).

I joined the company in 2014 within the Finance department, it is a pride to represent the 6th generation with a passionate and exciting Nigay team. I look forward to the next years with great enthusiasm.






VINCENT NIGAY

“

Just like Joseph Nigay, my great-grandfather, I grew up within the walls of the plant, from my birth until the end of my studies. Having smelled the caramels since ever, we were able to follow the evolution of the company with my sister Agnès over the years.

My vocation to work here undoubtedly comes from this close relationship, the meetings with the staff when I came home from school, but also from the passion of our father Yves for his work that he shows us every day.



I directed my studies towards international business with the ESC Saint-Etienne where a major part of the program was done abroad (England, Germany and Czech Republic). My studies confirmed me in my orientation choice.

I have been working in the company's Export department since 2015 and the adventure has only just begun!



27-03-1992



THOMAS NIGAY

“

I was not pre-destined work at the company having grown up far from Feurs.

Despite everything, I followed the evolution of the company through my grandfather François and my uncles Yves and Henri.

17-01-1995

I also had the chance to grow up in the world of entrepreneurship and agribusiness with my father Michel.

Growing up by this environment, I oriented my studies in Agri-food innovation by completing a Master degree at ESIAB in Quimper.

I was able to discover several food companies in France and abroad.

In September 2019, Henri offered me to join the company, I seized this opportunity and joined the Research and Development department.

Since that day, it is with joy and pride that I work in the family company. Today, I represent with my cousins Agnès and Vincent, the 6th generation in Nigay company.

”



Edited by Nigay SAS
ZI de la Gare, La Féculerie - B.P. 2
42110 FEURS - France

Copywriting

Vincent NIGAY, Export Sales - NIGAY SAS
Coraline BROSSE, Marketing & Communication Manager – NIGAY SAS

Illustrations

Jules COUDERC

Layout

Camille BERNE, Marketing & Communication Assistant - NIGAY SAS

Monitoring and manufacturing



Xtreme Com
35 Impasse du Commerce - ZA les Places
42110 Civens

Do not throw away on public road



The expert in caramels

Our dream

To contribute to the pleasure of all
by sharing our passion for caramel.