

“ The art and science  
of *caramelization* ”



NIGAY

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TUESDAY, 18<sup>th</sup> of JULY, 2017  
FEURS

PRESS RELEASE 2017

## NIGAY is investing in a second production unit in the North of France

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**To fulfill the increasing demands of its customers, Nigay Company has initiated since the beginning of 2017 a 3-year investment program of 20 million euros to create its second production site. Like its historical headquarters located in Feurs (42), it will be dedicated to the production of caramels for the food industry and will be established in the North of France.**

The new Nigay industrial unit will be situated in the heart of a transformation area of agricultural raw materials used for the manufacture of its products (sucrose extracted from sugar beet and glucose syrups made from wheat and maize starch). This new location will facilitate Nigay's supply.

Being closer to the English Channel and the North Sea ports will represent a new strategic asset for the commercialization of Nigay's caramels. This should be strengthened by the construction of the "canal Seine Nord", which one of its multimodal platforms should be located in the immediate vicinity of Nigay.



*"This carefully thought project will allow us to support the growth of our company. The new production plant will benefit from the greater experience of our 162 year old historical site located in Feurs. It will aim to be the most efficient, the most environmentally friendly and the less energy consuming possible! We wish to reiterate our approach and obtain the following certifications: ISO 9001 (Quality Management), ISO 14001 (Environment), ISO 50001 (Energy), FSSC 22000 (Food Safety), OHSAS 18001 (People Safety). The beginning of the production, scheduled for 2019, will create about 20 employments. We do our utmost to ensure the development of our French know-how in order to keep creating caramels with endless possibilities!" said Henri Nigay and Yves Nigay, respectively President and CEO of the 100% independent company.*

### About Nigay

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The family-run business is specialized in the production of caramels used in many forms (liquid, paste, powder, pieces) by artisans and food industries. Producing aromatic caramels, caramel colours, burnt sugars and caramel specialities, Nigay is unique in its dedication to the art and science of caramelization which has made its name "The expert in caramels" around the world.

With a turnover of nearly 60 million euros (62% in exports), the company ships its products on the 5 continents. Focused on human values and driven by their profession, Henri and Yves Nigay lead a team of more than 200 people. They aim to perpetuate their caramel expertise and to pass it on to the 6<sup>th</sup> generation thanks to anchored company values: Tradition & Innovation, Ethics & Responsibility, Team Spirit, Customer Satisfaction and Durability.



## Press contact

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