

Press release

Episens by InVivo has established a partnership par excellence with Jean-François Fayolle, *Meilleur Ouvrier de France* for bakery.

This exclusive partnership is part of Episens' ambition to support the development and sharing of French baking expertise.

He was awarded the MOF (*Meilleur Ouvrier de France* — best craftsperson of France) in 2000 for baking and will be a privileged partner of Moulins Soufflet, working with its teams on product innovation, creating novel gourmet recipes, and leading bakery events to share his expertise in traditional sourdough breadmaking, slow and long fermentation techniques, and selecting quality ingredients.

Jean-François Fayolle will be sharing his expertise at certain bakery trade shows, as well as at private events specifically for artisan bakery customers.

This unique partnership ties in with Episens' and Moulins Soufflet's shared goal to inspire responsible baking that embodies respect for land and farmers, artisanal expertise and consumer pleasure.



About Jean-François:

- *Crowned Meilleur Ouvrier de France in baking in 2000*
- *Fervent champion of traditional sourdough breadmaking*
- *Enjoys working with sustainable flours and building around the best wheat varieties*
- *He also loves nature and keeps bees in mountain pastures*

**Come and find Moulins Soufflet and
Jean-François Fayolle at SERBOTEL
in Nantes from 22 to 25 October:
HALL XXL, stand 893.**



More about Episens by InVivo:

Episens, the new wheat division of the InVivo group, brings together three trades—milling, ingredients and industrial baking—with expertise across the whole supply chain, from grain to finished product. Our 2400 employees in 24 countries create and develop sustainable and value-creating offerings such as flour, technical and sensory ingredients, and gourmet bakery, viennoiserie and pastry products for our artisan, restaurateur, industrial and distributor customers.

Episens is committed to the agricultural and food transition through the *Semons du Sens* (Sowing Good Sense) initiative, the aim of which is to develop sustainable supply chains amongst farmers.

More about Moulins Soufflet:

Moulins Soufflet is part of Episens by InVivo, and is one of France's pre-eminent millers.

Moulins Soufflet maintains the renown of its agronomic, milling and baking expertise by selecting and collecting wheat from farmers in order to provide high-quality sustainable flours to its artisan bakers, distributors and agri-food manufacturers in France and for export.

With its Baguépi Farine Responsable and Mélior brands, plus its service offering, Moulins Soufflet enables artisan bakers to showcase the very best of their expertise and offer gourmet products that respect traditions and the planet.



Press contacts:

Célestine GENET, Brands and communication project manager
cgenet@episens.fr - +33 (0)6 42 65 91 52