

COOKED MEALS IN A JAR (INDIVIDUAL PORTION) STARTERS - MAIN COURSES - DESSERTS

Made in France

OUR HISTORY

Since 1981, the Val de Luce House has been a French artisanal producer of quality cooked meals, Foies Gras and Terrines. Rich in family know-how born in France, we offer you more than fifty gourmet recipes in jars, prepared by our Master Craftsman Philippe Boucquez.



COMMITMENT TO CSR & QUALITY AT THE HEART OF VAL DE LUCE

All the products manufactured by Val de Luce have no added colorant or preservatives. Most of the raw materials come from local and French producers, thus reducing the CO2 impact. The hygiene and food safety of our products are guaranteed by the international standard ISO 22000. The jars of the Vrai & Bon meals are made of recyclable glass.

Val de Luce cares about the well-being of its employees and collaborators on a daily basis. It also attaches great importance to their safety and their working environment.



- INFORMATIONS -



Eco-responsible storage : Jars can be stored at room temperature



Meals take about 3 minutes to heat in the microwave



Ready-made meals consumed directly in the jar



Gourmet recipes made in Picardie by our Master Craftsman



Jar quality is durable for 4 years (DDM)



Orders are shipped within 2 working days





OUR VALUES

The identity of our company is based on its commitments and founding values : family spirit, love of the French cuisine, passion for the product, tradition, innovation and customer satisfaction.



OUR MISSION

In line with our values and with the skills of all our employees, we want to be a leading provider of catering solutions with our range of ready-made meals in jars.

We believe that it is important to provide innovative, qualitative and new solutions to our customers, in order to create real added value for them and for our company.



Our company has its own production facility in which it makes more than 50 delicious and various recipes. It produces recipes in all forms: soups, salads, stews, as well as veggie and vegetable recipes to meet and satisfy all preferences.





CONTACT US

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