

# Siscovhuc

Chocolate – Candy  
Factory



# Geographic location

With its French origins and South Pacific location, BISCOCHOC NC 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 NC is known for developing new and exclusive sensations ... we invite you to discover them.

# Geographic location

The New Caledonia, also named « le caillou », is a French Territory of the South Pacific which has important natural resources and strong development potential.

With a multicultural population of 268 000 inhabitants in an area of 19,000 km<sup>2</sup>, her geographical location places it on a major axis close to Australia (2 000km), New Zealand (1 900km), and Vanuatu increasing the trade opportunities between these 4 countries.



# Our history

## 1979 - Creation of Biscochoc

The chocolate factory is born from the passion of chocolate by a man, BISCOCHOC NC opens in 1979 on 900 m<sup>2</sup> in Nouméa.

## 1985 – Creation of refined chocolate shop

Soon it was decided to open a shop in downtown to satisfy the customers who flock to the workshop. A second shop opened in 2012 on the bay of lemons.



## 1989- Diversification

Building on the success of chocolate, we decide to develop sugar confectionery.

## 1992 – International vision

BISCOCHOC NC decides to open up to the world by exporting its products and sets out to conquer the Japanese market and the Pacific Islands (Vanuatu, Polynesia, Fiji). Its durability today allows it to retain its customers.

# More than 35 years of passion and knowledge

## **2000 – Control of distribution**

The company which, marketed its licences through its local distributors, decides to take control of the distribution chain and strengthens its overall business structure.

## **2001 – Quality management**

To ensure their products' quality and traceability, the company places a strong emphasis on quality and is the first company in the local market to obtain a hygien and quality agreement.

## **2010 - Evolution of our products**

Biscochoc changes and expands its product lines to better respond to consumer preferences and demand.

## **2011 - Modernization and automatization of production**

The company modernizes its various methods of production and packaging. This process allows it to increase its production capacity and to meet its commitment to expand its product range.

## **2015 – New strategic vision**

With the acquisition of the company by Dominique LEFEIVRE, new strategic orientations are decided.

## **2017 – Resumption of a plantation in Vanuatu**

With a property of 3 500 ha in Vanuatu including 550 ha already in production, BISCOCHOC NC will have its organic cocoa beans and will present soon a traceability on all its production with the concept "Bean to Bar".

# Some figures

**38 years of experience**  
and knowledge

**9 000 m<sup>2</sup>**  
factory and storage area

**65 employees**  
+30 seasonals (Christmas/Easter)

**10 millions euros**  
of turnover by year

**1.5 million euros**  
invested in 5 years



**450 tons**  
products sold

A stylized, outlined version of the Biscochoc logo, featuring the brand name in a cursive script.

# Our manufacturing processes

- CHOCOLATE BARS line : chocolate bar with or without ingredients
- ONE SHOT line : solid or filled products, with or without ingredients
- MANUAL MOLDING : candies chocolate filled and/or not filled, hand-decorated hollow figures
- COATING : marshmallows, orange peels coated chocolate...
- CENTRIFUGING : hollow chocolate figures with or without ingredients (Christmas/Easter)
- HAZELNUTS SPREAD : in jars or PET packaging
- « TURBINAGE » : sugar coated chocolate or sugar products
- CHOCOLATE STICKS : for pastry, baker
- SWEETS : sugar candy, jelly, toffee, marshmallow...



# Chocolate any way you want it !

## Chocolate range

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



## Candy range

- Jellies
- Sweets
- Toffees
- Gums
- Marshmallows
- Fruit Jellies



# Our quality guarantees

- Management policy of allergens
- Certification without GMO of our raw materials
- Respect of statutory requirements
- Conformity of products
- Analysis of food risk according to specific manufacturing processes
- Regular analysis of our products by an external laboratories authorized by the veterinary department of New-Caledonia
- Skills development
- Career management and development policy
- Loyalty and employee engagement
- HACCP norm



*Siscochoc*

# Biscochoc in the world

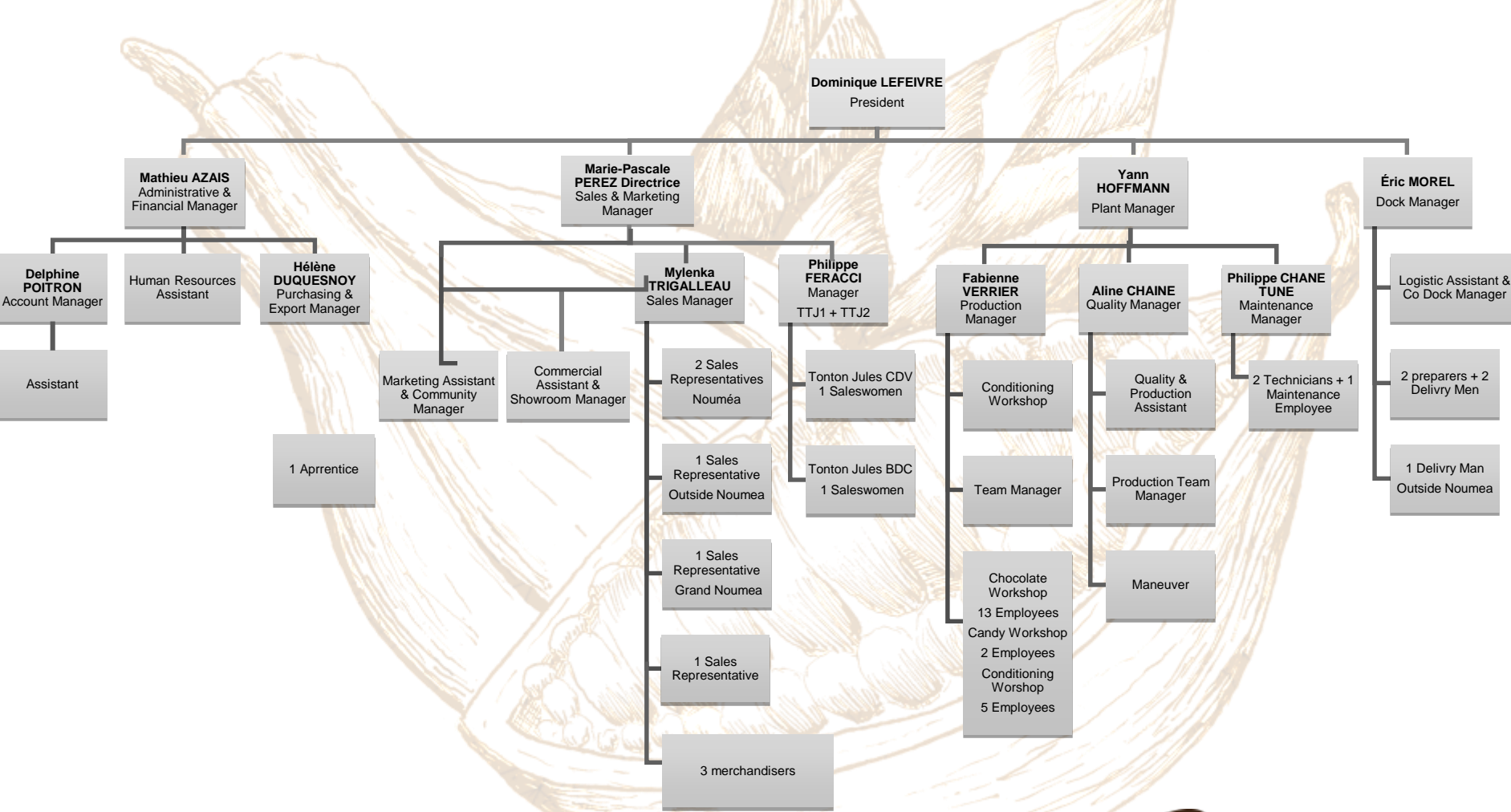


BISCOCHOC NC exports to Japan, Tahiti, Vanuatu, China and Korea.



*Biscochoc*

# Organization chart 2018



Total employees : 65 persons



# Need more information ?

## Would you like to request a sample?



**Contactez-nous**

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