

From the aniseed to the very nice sweet, takes 15 days of care!

Illustrations: Jean-François Fontaine

Les Anis de Flavigny®



First we carefully select the aniseed.



The seeds are then loaded into the copper basins.

Then we prepare the syrup by mixing sugar and water.



When the syrup is ready we add it to the seeds which are rotating in the copper basins.





The seeds are gradually coated with the syrup.



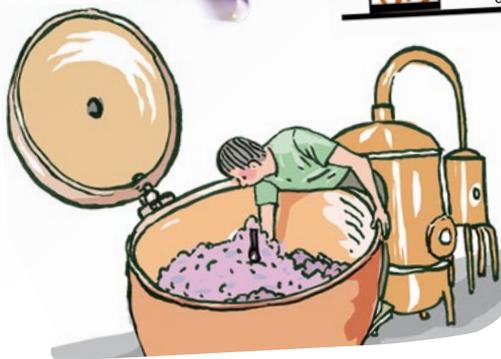
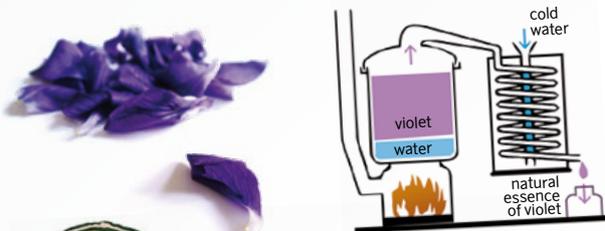
Within the basins the natural perfume of the aniseed is slowly released.



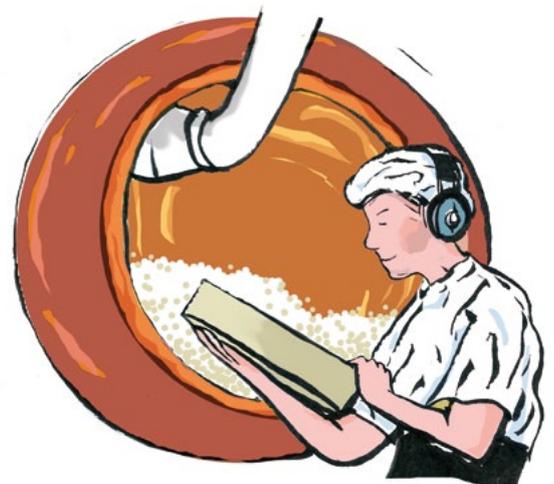
Our aniseed sweets, Les Anis de Flavigny®, come in **10 different flavours**: the classic aniseed, blackcurrant, lemon, orange blossom, ginger, tangerine, mint, liquorice, rose and violet.

Our natural flavourings are extracted from plants by steam or alcohol distillation processes. For example, to obtain mint flavouring the leaves are placed in a still and steamed, this releases the essential oil of mint from the leaves into the steam. The essential oil is collected after passing the steam through a coiled condenser.

To obtain one litre of natural essence of neroli (orange blossom), you need one ton of flower petals from the Bitter Orange tree. To obtain one litre of natural essence of rose, you need 2 tons of rose petals.



We carefully watch over the aniseed sweet during the 15 day manufacturing cycle.



We sieve the aniseed sweets to separate the large ones from the small ones.



After two weeks in our copper basins the sweets are transferred into trays.



Our assurance team test the quality of each basin...

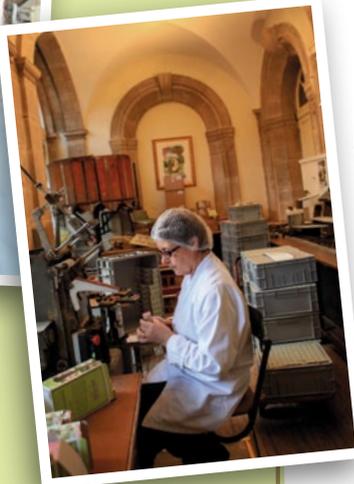


... so that our Anis can be tinned!

We empty the trays into a feeding hopper...



... which in turn leads to the filling line of our distinctive oval tins.





Our tins are packed into cartons.



The aniseed can also be packaged into little packets or bags.



Which are then placed on to a shipping pallet.



These pallets are then loaded on to a carriers vehicle.



And off they go, to shops all around the world, to the delight of sweet connoisseurs!



Les Anis de Flavigny



Anis de l'Abbaye de Flavigny®, 21150 Flavigny-sur-Ozerain, France.
Tel: +33 (0)3 80 96 20 88 – www.anisdeflavigny.com

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