

PETITS PLATS®

N°1 IN FRANCE



Great recipes



in our little dishes...

PETITS PLATS®



No Stock Loss

- Expiration Date of more than 3 years
- Storage at room temperature (without cold chain obligations)

NO LIMIT FOOD



A complete menu : Soups, pastas, full dishes, desserts...

IN THE HEART OF AN INNOVATION

A R.F.I.D. chip*
is present under each glass jar



The RFID* chip contain :

- Name of the dish
- Expiration date
- Ideal heating time
- Traceability of ingredients used



Our Intelligent Steamer
is equipped with a R.F.I.D. reader



The steamer is equipped with a R.F.I.D. reader allowing it to identify and execute the pre-programmed information in each R.F.I.D. chip present under the glass jar.

FOOD SAFETY

In case the Expiration Date is passed, the intelligent Steamer will refuse to heat the jar.



Meunier Technology
Patent

1

Place the open glass jar
in the steamer



2

Press the
« Start » button



3

The steamer identifies
and controls the meal
before heating



4

After the beep,
remove the jar and enjoy



A similar innovation
to the famous coffee capsule maker...



MEUNIER®



The pleasure of a fine refreshment at any time...

NO LIMIT SECTORS

Our innovation can be adapted in all activity sectors



MEUNIER GROUP

7, rue Docteur Stein
21000 Dijon - France



Phone : +33 (0)3 80 53 53 53
(grouped lines)

Mail : info@meunier1874.com
Web : meunier1874.com

Meunier, a family serving
French gastronomy
for over 5 generations



1874 ————— 1924 ————— 1964 ————— 1982 ————— 2012



Constant MEUNIER
1874
Baker in Rarécourt



Gaston MEUNIER
1899
His son opened his
first butcher shop



André MEUNIER
1941
ensured the growth of the
familial business



Jérôme MEUNIER
1967
butchery diploma



Hugo MEUNIER
1992
5th generation