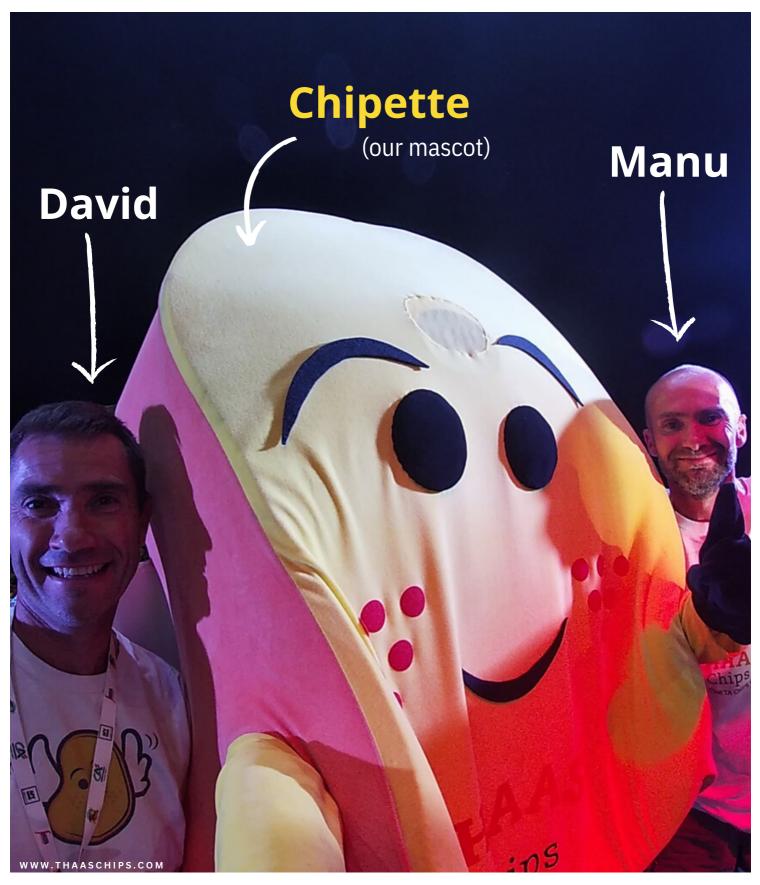


CATALOG

HISTORY & PRODUCTS









From the field to the packet

French craft CYISPS

short food supply chain

Vacuum cooking

sustainable farming

No preservatives - No artificial flavours - No palm oil



Background

The story features two brothers, David and Manu, who grow potatoes on plots of land located in the Marne department in the **village of THAAS** (pronounced "ta", not "tass"!).

The two brothers, who certainly don't lack irony, looked no further when it came to choosing the name of their brand!

From producer to consumer

Thaas Crisps has no intermediaries, with the company handling everything in the production of the crisps, from the potato plants sprouting to the crisps being packaged. Everything is under control: growing, harvesting, processing and distribution.

HVE* certified farming

In order to be fully transparent with consumers, David and Manu have adopted **specific specifications for their potato** production (GlobalG.A.P. certification, HVE* level 3 environmental certification).

* High Environmental Value

Key points

$\cdot \, \text{VACUUM COOKING}$

This new process minimises the overcooking of fats and makes crisps crispier, less fatty, retaining their genuine potato taste!

· LESS SALT

Thaas crisps are the least salty crisps on the market.

· CRAFT PRODUCTION

and 100% made in the Marne department.

· POTATOES AT THEIR BEST

THAAS crisps are free of preservatives, artificial flavourings and palm oil. These qualities are highly valued by consumers.

· NUTRISCORE A and B

THAAS crisps have received the best score A (dark green) for the classic, crispy, vinegar and lemon varieties and a highly respectable B score (light green) for the barbecue and onion varieties.





Every baste is a treat!

Classic - crispy - barbecue - onion - lemon - vinegar - dark chocolate - milk chocolate

















THAAS CHIPS NUTRI-SCORE

A potato chip is usually too fatty and too salty. But that's without counting on THAAS CHIPS. THAAS CHIPS score top A (dark green) for classic, crunchy, vinegar and lemon, and a very respectable B (light green) for barbecue and onion.





BUT HOW?

- 1. Rigorous selection of raw materials.
- 2. THAAS potatoes, Reims vinegar, IGP Menton lemon, PDO Espelette pepper, farmhouse onions, IGP Guérande salt... Each ingredient is carefully selected.
- 3. A very low fat content.
- 4. Sous-vide cooking ensures one of the lowest fat contents on the market on the market (around 18%).
- 5. Very low salt content.
- 6. No more than 0.7g of salt per 100g of potato chips for classic, crispy, vinegar and lemon crisps. And no more than 0.8g salt for the barbecue and onion varieties.

OUR NATURES





Available in 40g, 110g and 160g (pillow bag)



CRAQUANTE



Available in 110g and 160g (pillow bag)

OUR FLAVORS





Size 135g (pillow bag)

You'll soon be addicted to THAAS CHIPS CLASSIC with farm-grown onions. The perfect combination of fresh potato and farm-grown onion.



BARBECUE



Size 135g (pillow bag)

THAAS CHIPS has found a partner of choice, l'atelier du Piment located in Espelette, to perfect its recipe and make its barbecue chips taste so inimitable.

NOS SAVEURS





Size 135g (pillow bag)

THAAS CHIPS has chosen the famous Marne producer CLOVIS®, to create its unique and completely natural recipe for its vinegar chips (made from champagne wine).



LEMON



Size 110g (pillow bag)

THAAS CHIPS potatoes could only be paired with an exceptional lemon, produced by the renowned citrus grower "Maison Gannac", with lemons from Menton (IGP recognized).

"CARDBOARD RING"

SIZE 120G





"CHOCO'WAVE"

MILK CHOCOLATE 40g



The chocochips had been on David and Manu's minds for a long time, and they were always on the lookout for new tastes. To achieve this feat, they had to find a chocolatier who was as energetic and inventive as the brothers, and who shared the same values: the pursuit of flavors, the choice of quality ingredients and the love of a job well done.



THAAS BOX APÉRO

Our 2 passionate brothers David and Manu were driven by the desire to go even further: to accompany their delicious chips at aperitif time.



Spurred on by their joint project to create a beer, David and Manu contacted the Orgemont brewery near their farm in the Marne region to develop a unique recipe in their own image, while proudly celebrating the Marne region's agriculture.



For further information: contact@thaaschips

Our live news:









