

PRESS RELEASE SIAL 2026

Miel Besacier Reinvents Pralines at SIAL 2026

Renaissance, September 1, 2026 – Shortlisted for SIAL Innovation 2026, the new "Amandelines" by Maison Besacier (La Ruche Roannaise) break the mold of traditional confectionery with an innovative recipe containing 64% almonds.



An Innovation Recognized by Experts

Featured in the SIAL Innovation area, the Amandeline stands out through a complete departure from classic pralines. Where traditional recipes overlay multiple layers of sugar, this bold creation benefits from a single caramelized coating. This exclusive process preserves the richness and intensity of the nut while offering a delicate, crunchy outer shell.

Combining Nuts with Century-Old Expertise

Designed to accompany gourmet coffee pairings with refinement or simply to enjoy as a moment of pure pleasure, this new product highlights strong key assets:

- **Exceptional Nut Content:** 64% whole almonds selected for their premium quality.
- **A Re-imagined Balance:** Less sugar thanks to a thin coating, guaranteeing a subtle, melt-in-the-mouth sweetness.
- **Authentic Craftsmanship:** Copper cauldron cooking that perpetuates the historical know-how of the house founded in 1905.
- **Premium Format:** A generous 220 g box with a modern design.

Practical Information

Come discover and taste this new product directly at our booth during the trade show:

- **Exhibitor:** La Ruche Roannaise / Miel Besacier
- **Location:** Hall 5B — Stand R 282
- **On-site Press Contact:** David Besacier - CEO / President
- **Email:** davidbesacier@mielbesacier.com
- **Phone:** +33 (0)4 77 67 17 33