



Co-funded by the European Union

# Foodscapes as a mirror of environment and culture - A Journey Through Gastronomy, Environment and Identity

Source: <http://amazingearth.me/foodscapes/>



18-22 May

2026



# sWEETS tourism





# Sweets (confectionery, pastry) tourism

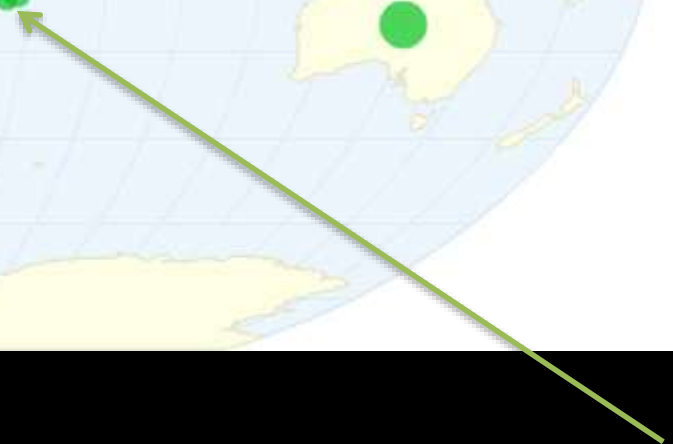
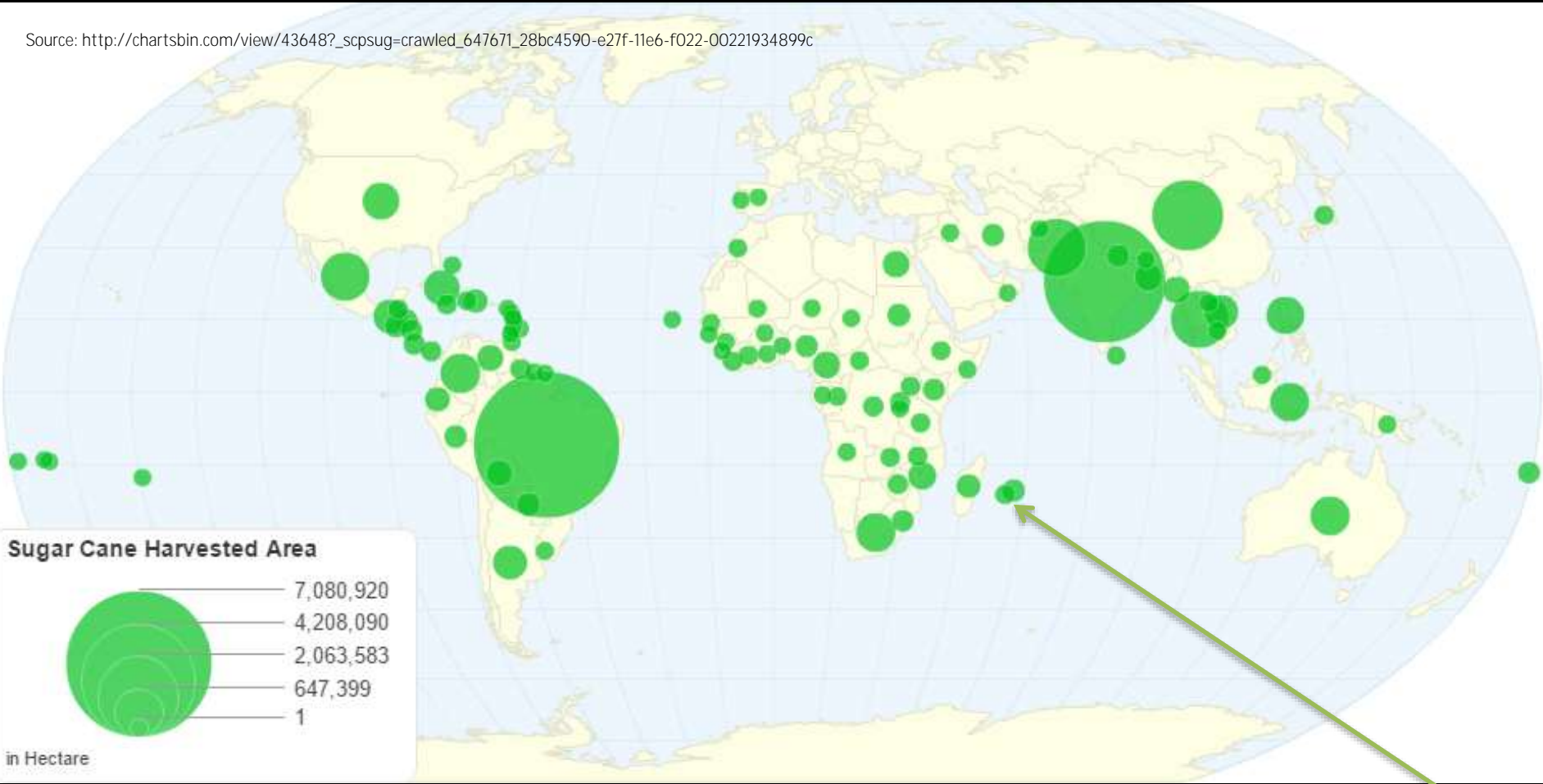
is a subtype of culinary/food tourism. Its aim is to try, make and gain knowledge about sweets. This is done by learning about the raw materials from which the product is made, e.g. by visiting factories, museums or participating in dessert workshops, participating in culinary events dedicated to sweets, as well as visiting famous cafes or confectioneries.





Tower at sugarcane plantation

Source: [http://chartsbin.com/view/43648?\\_scpsug=crawled\\_647671\\_28bc4590-e27f-11e6-f022-00221934899c](http://chartsbin.com/view/43648?_scpsug=crawled_647671_28bc4590-e27f-11e6-f022-00221934899c)





The Museum of Sugar, was created on 3 August 1960, by Resolution 1745 of the Institute of Sugar and Alcohol – IAA.

It had the objective of researching, gathering, organising and spreading the most representative social, artistic and technical aspects of the sugarcane agricultural industry in Brazil and in other sugarcane producing countries, as well as promoting study, research, courses and competitions for the knowledge and appreciation of the sugar civilisation.

Its first exhibition was held at the IAA headquarters in Rio de Janeiro, later being transferred to **Recife** where it was provisionally installed on 30 January 1961.

The Museum inaugurated its own site in October 1963 with the exhibition O Açúcar e o Homem (Sugar and Man).

# MUSEU DA CANOA

cpsug=0

Located in the city of Pontal (SP), the old Central Mill – built in the beginning of the 20th century and preserved in its set of building, equipments, and machinery – takes in the Sugar Cane Museum.

collection is composed of modern Scottish machinery from the late 1880's: steam mills , boiling pans , crystallizers, and baggers – brought from Europe to Brazil during the monarchy period and preserved until the present days on their original positions within the mill's production line.

Other objects are the old seeders, fuel pumps, barrels to benefit and purify sugar, container for the transportation of the hard liquor to the porto f Santos, the stamp that identified the sugar bags with the mill's brand, the workshop's machinery and even the old clock that used to be at the top of the mill's tower.

The collection also contains objects that the Biagi Family has successfully bid from mills located in the northeast region of the country, dated of the 16th century, period that representes the beginnings of the sugar production in Brazil.



# MUSEU DA CAOA



Google

# SUGAR MUSEUM

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## Explore the History of Sugar on Maui

[Visit the Museum](#)



The Sugar Museum is home to a wide variety of exhibits. These exhibits depict 163 years of “King Sugar,” a chapter in Maui’s history that impacted the island’s landscape and multiculturalism.

# SUGAR MUSEUM



## 01 The Geography/Water Room

Explores how Maui's geography and weather patterns influenced the development of the sugar industry. Included is information about the extensive irrigation system, network of tunnels and wells developed by the plantations, and highlights the bravery of the men who accomplished this tremendous feat.



## 02 The Founder's Room

Explains the partnership between Samuel T. Alexander and Henry P. Baldwin, their role in developing Maui's sugar industry, and the legacy they left.



## 03 The Immigration Room

The exhibits in this room reflect the different ethnic groups that traveled to Hawaii in response to the labor needs of the sugar industry. Displays include artifacts, photos, and documents – including labor contracts written in Hawaiian, Japanese, and Chinese.



## 04 The Plantation Room

Includes photos and fascinating exhibits portraying the multi-ethnic nature of plantation communities. Household artifacts, religious items, and a scale model of a worker's camp house provide a well-rounded look at plantation life.



## 05 The Field Work Room

Provides an "insider's" look at plantation workers in the field through displays of harvesting equipment, a scale model of a "Cane Cutter" (hand-cut), a traditional Hawaiian-style Japanese-sombrero complete field work outfit.



## 06 The Mill Room

See several interactive displays. These interactive displays include: 1910 locomotive, a model of the steam engine, and an operational working scale plate of one building machinery driven by a Corliss steam engine. A camera with special lighting and lens effects accompanies the operation of the model.



## 07 Outdoor Exhibits

Visitors can get an up-close look at some of the intriguing equipment and items used by the sugar plantation and the plantation workers. The equipment on display includes an 1880s building steam engine, a Cleveland Steam Shovel, a steam digger, or 1920s outdoor Portuguese



## Sugar Cane Field Worker's Clothing

Field workers wore clothes to protect them from the sharp edges of the sugar cane leaves, fuzz of the sugar cane plant, dirt, sun, and wind. Their clothes also had to keep centipedes and other bugs from crawling inside and biting them.



Field Worker Attire Diagram Second Grade Virtual Field Trip Kit 2020 All Rights Reserved Alexander & Baldwin Sugar Museum

# Zucker-Museum (Sugar Museum) - BERLIN



Painting, "Friedrich Wilhelm III  
Receives Achard"  
Clara E. Fischer, 1903



# in Rio de Janeiro with Sugarloaf [Pão de Açúcar] Mountain, as seen from Tijuca Forest



# Zucker- Museum (Muzeum cukru) - BERLIN



# Zucker-Museum (Sugar Museum) - BERLIN



## Alles Zucker

Zucker ist mehr als ein Stoff zum Süßen von Kaffee oder Tee. Es gibt nur wenige Dinge auf der Welt, die nicht auf die eine oder andere Weise mit Zucker zu tun haben. Entdecken Sie in unserer Dauerausstellung „Alles Zucker! Nahrung – Werkstoff – Energie“ die spannende Geschichte dieses Biomoleküls!

*technikmuseum.berlin [9.02.2023]*



*berlin.de [9.02.2021]*

# Sugar Industry Museum in Pszenno



IZBA PAMIĘCI  
CUKROWNICTWA W CZĘSTOCICACH



## CUKIER KRZEPI



**SPOŻYWAJCIE CUKIER!**  
KTO DUŻO PRACUJE MUSI JEŚĆ DUŻO CUKRU  
CUKIER #ZMACNA KOŚCI DAJE SIŁĘ I ZDROWIE!

**Z DZIEJÓW PROPAGANDY KONSUMPCJI CUKRU  
w II RZECZYPOSPOLITEJ**

Wystawa zorganizowana dzięki pomocy: Muzeum Narodowego w Warszawie (Muzeum Piskatu w Wilanowie),  
Muzeum Warszawy (Muzeum Drukarstwa),  
Muzeum Mazowieckiego w Płocku oraz Archiwum Państwowego w Lublinie

**czynna od 2 kwietnia 2023 roku**



Izba Pamięci Cukrownictwa Krajowej Grupy Spożywczej S.A.  
**Ostrowiec Świętokrzyski, ul. Świętokrzyska 27**

Patronat medialny: **Gazeta OSIŃKOWIECKA**

# Taiwan Sugar Museum

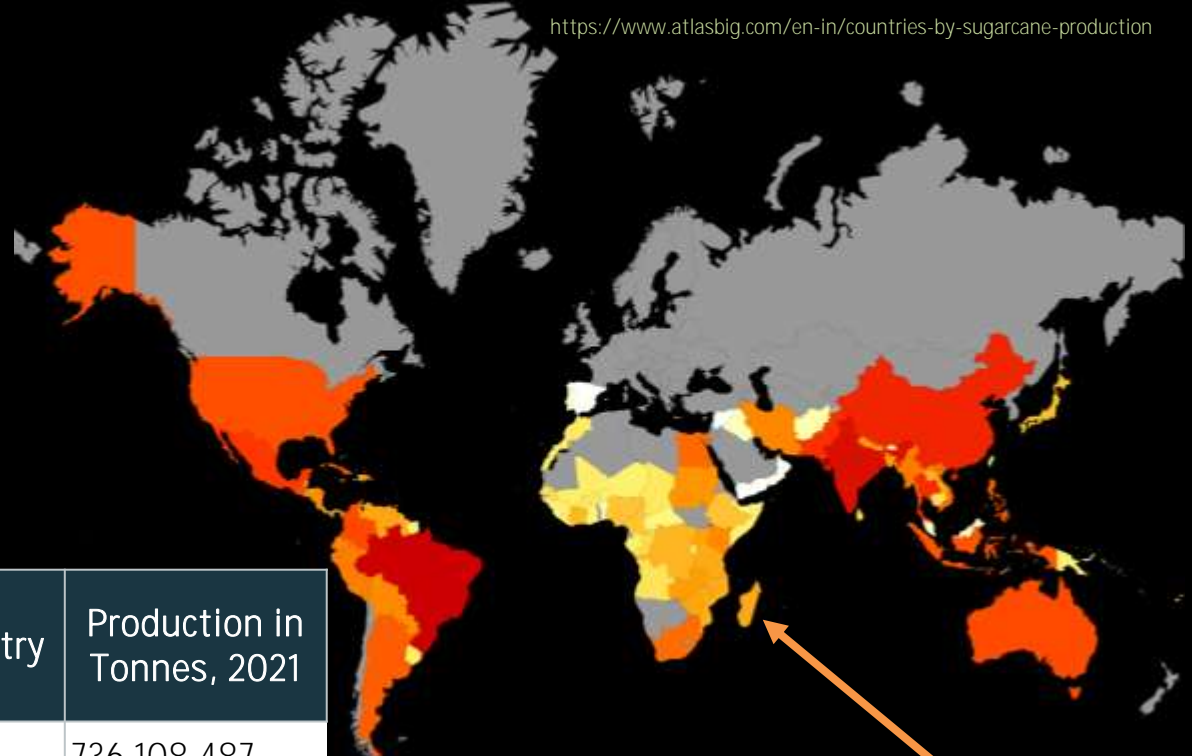




# AUSTRIAN SUGAR MUSEUM

The Museo de Agroindustria Azucarera Marcelo Salado (Marcelo Salado Sugar Industry Museum) –Caibarién;  
Museo De Agroindustria Azucarera – Central Azucarero Patria –  
Morón, Cuba



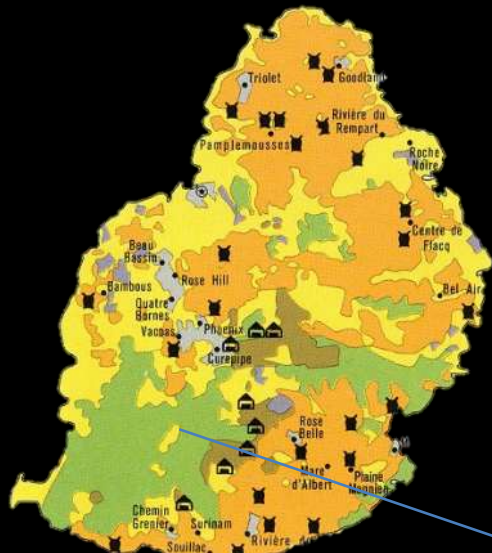


11	Guatemala	27,355,196
12	Philippines	25,029,880
13	Argentina	24,502,741
14	Viet Nam	19,822,851
15	Cuba	18,000,000
16	South Africa	17,755,537
17	Egypt	16,055,013
18	Peru	11,389,617
19	Myanmar	11,128,400
20	Bolivia	8,332,276
21	Ecuador	8,251,306
22	Iran	6,919,808
23	El Salvador	6,782,795
24	Honduras	6,660,515
25	Kenya	6,477,651
26	Nicaragua	6,375,604
27	Paraguay	6,372,000
28	Venezuela	6,185,875
29	Sudan	5,807,500
30	Swaziland	5,553,743
31	Dominican Republic	5,033,601
32	Bangladesh	4,508,000
33	Costa Rica	4,344,048

**34 Mauritius 4,044,422**

Rank	Country	Production in Tonnes, 2021
1	Brazil	736,108,487
2	India	352,142,000
3	China	126,153,469
4	Thailand	103,697,005
5	Pakistan	62,826,458

6	Mexico	56,672,829
7	Colombia	36,508,450
8	Australia	30,517,650
9	Indonesia	28,600,000
10	USA	27,600,190

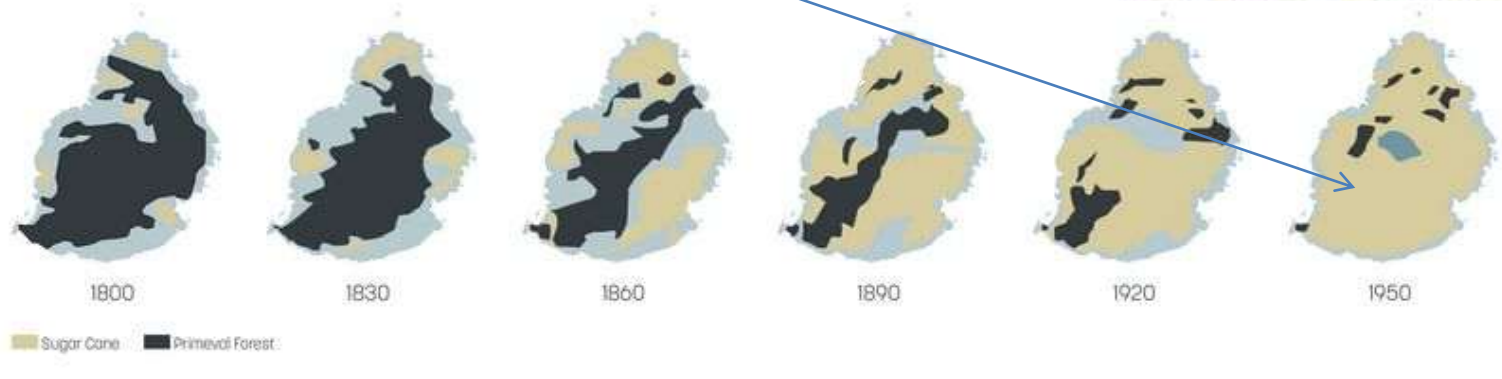


## Economic Activity and Land Use

-  Sugarcane
-  Tea
-  Other cultivation
-  Pasture or savanna
-  Forest or scrub
-  Urban area
-  Sugar mill
-  Tea factory

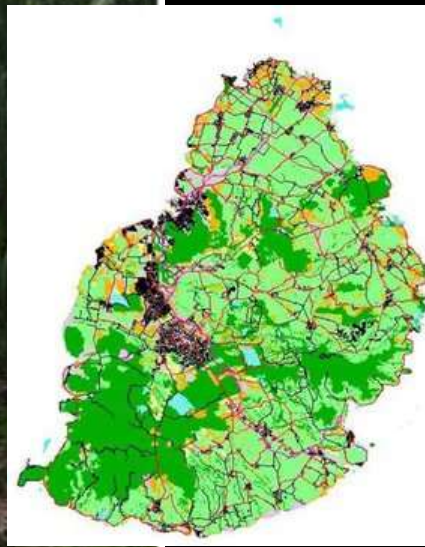


Development of the sugar industry from 1800 till 1950





In 2010s  
similar



LEGEND	MAJOR LAND USE	AREA (ha) & %
<ul style="list-style-type: none"> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #90EE90; border: 1px solid black; margin-right: 5px;"></span> Sugar cane</li> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #FFFF99; border: 1px solid black; margin-right: 5px;"></span> Other crops</li> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #FFB6C1; border: 1px solid black; margin-right: 5px;"></span> Livestock production</li> </ul>	Agriculture	77,418 (41.5%)
<ul style="list-style-type: none"> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #FFD700; border: 1px solid black; margin-right: 5px;"></span> Abandoned sugar cane land</li> </ul>		1,468 (0.8%)
<ul style="list-style-type: none"> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #008000; border: 1px solid black; margin-right: 5px;"></span> Reserves (Mountain &amp; River)</li> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #FFA500; border: 1px solid black; margin-right: 5px;"></span> Waste land</li> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #800080; border: 1px solid black; margin-right: 5px;"></span> Rock heap</li> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #00CED1; border: 1px solid black; margin-right: 5px;"></span> Leisure (beach, public garden, etc.)</li> </ul>	Forest, Shrub, Range & Grazing Land	68,946 (37.0%)
<ul style="list-style-type: none"> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #ADD8E6; border: 1px solid black; margin-right: 5px;"></span> Water body &amp; marsh/ inland water resources</li> </ul>		2,719 (1.5%)
<ul style="list-style-type: none"> <li><span style="display: inline-block; width: 15px; height: 15px; background-color: #D3D3D3; border: 1px solid black; margin-right: 5px;"></span> Built-up area</li> </ul>		28,070 (15.1%)
<ul style="list-style-type: none"> <li><span style="display: inline-block; width: 15px; border-bottom: 1px solid pink; margin-right: 5px;"></span> Highway</li> <li><span style="display: inline-block; width: 15px; border-bottom: 1px solid gray; margin-right: 5px;"></span> Main road</li> <li><span style="display: inline-block; width: 15px; border-bottom: 1px dashed gray; margin-right: 5px;"></span> Secondary road/parking</li> </ul>	Infrastructure	78,79 (4.2%)
<b>Total area (ha)</b>		<b>186,500 (100.0%)</b>





# Muscovado Sugar

muscovado sugar is a variety of unrefined cane sugar in which the molasses isn't removed. It comes in dark and light varieties, and has a sticky, wet, sandy texture with a rich, complex flavor. Flavor is strong

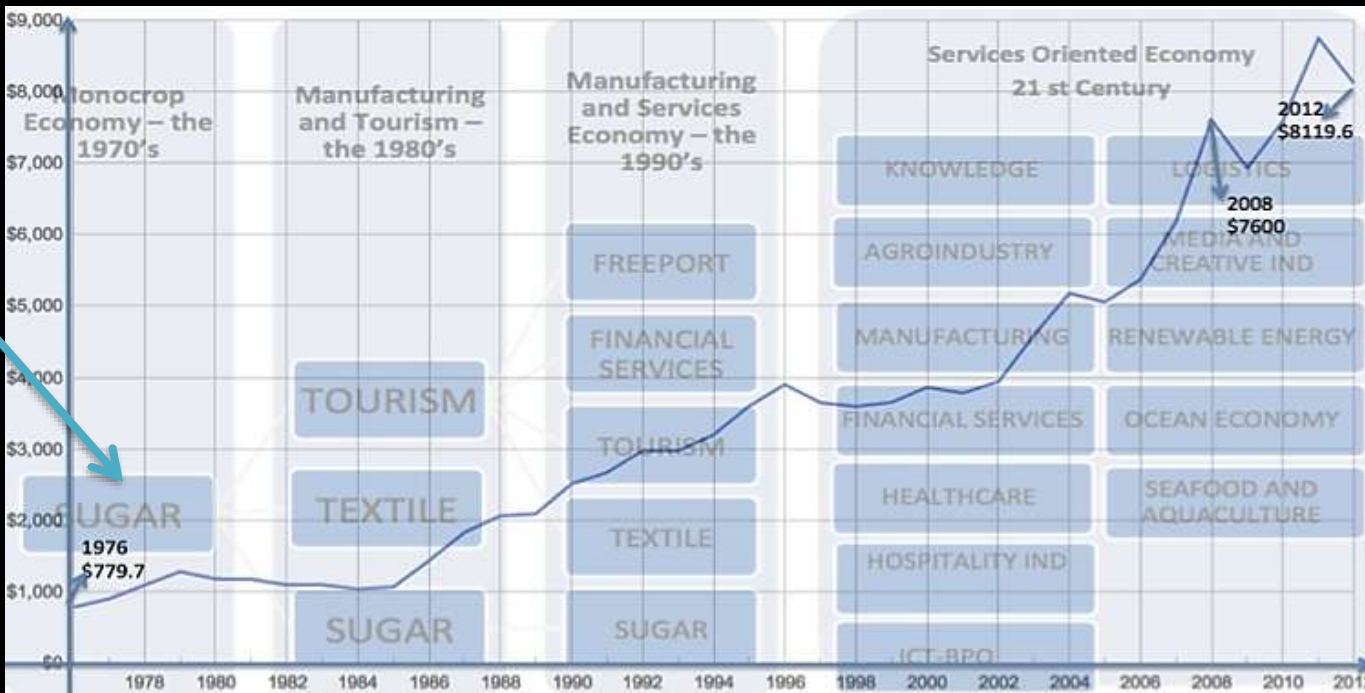




# Economy transformation

DEVELOPMENT eg. The government of Mauritius and Singapore's Changi Airport Group (CAG) partnered to launch the Air Corridor project in 2015 Air Mauritius launched nonstop services to Singapore in 2016, following an unusual agreement between the two countries to create a bridge for Asia-Africa traffic.

[www.ttgasia.com/2018/07/24/mauritius-steps-up-air-corridor-promotion-as-asia-comes-into-greater-focus/](http://www.ttgasia.com/2018/07/24/mauritius-steps-up-air-corridor-promotion-as-asia-comes-into-greater-focus/)

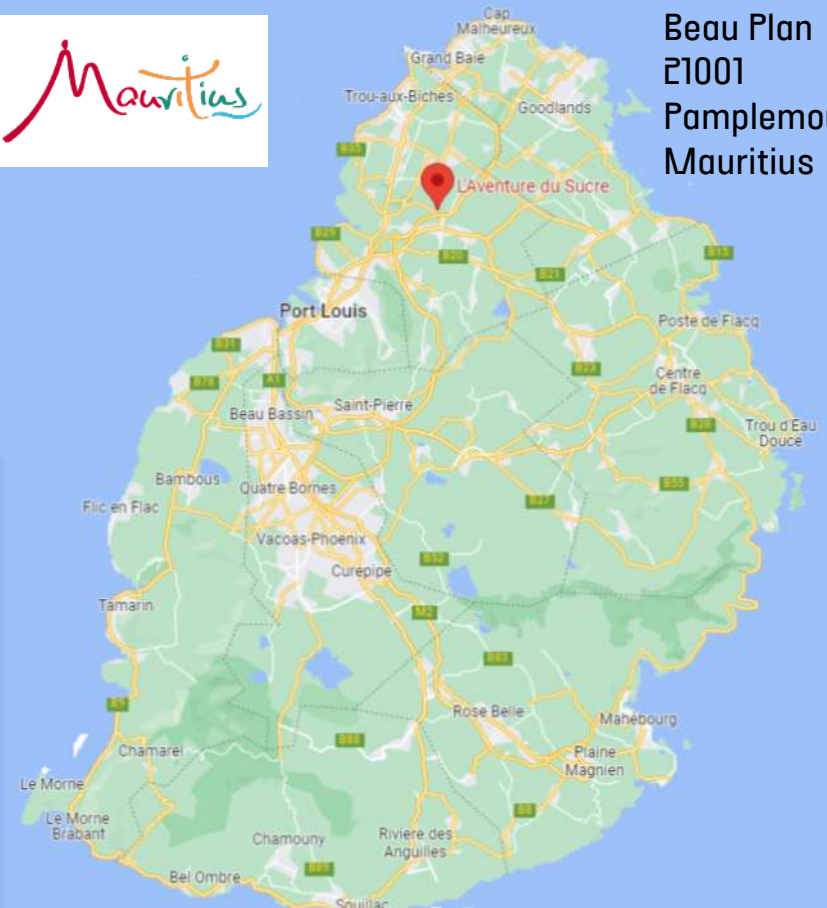


# Sugar Museum & Factory:

- Visit of Beau Plan Sugar Mill-transformed in a modern museum
- Visit of the factory
- Sugar and Rum tasting



Beau Plan  
21001  
Pamplemousses  
Mauritius



L'aventure du  
**SUCRE**



## 1 harvest

À Maurice, la canne à sucre est récoltée entre juin et décembre, puis transportée dans les sucreries de l'île.



## 2 grinding

Les cannes sont arrosées à l'eau chaude et pressées dans des cylindres, appelés moulins, afin de récolter un maximum de jus et de bagasse.



The bagasse is the cane fibre that remains after the extraction of the juice. It is burnt in the boilers of thermal power plants to turn water into steam in order to produce electricity.

## 4 evaporation

Le jus clarifié (jus propre) est chauffé dans de grands évaporateurs où 80% de son poids est transformé en vapeur. On obtient un sirop.



## 3 clarification

On nettoie le jus en y ajoutant du lait de chaux (jus de pierres calcaires). Les substances non sucrées se séparent du jus et se déposent au fond du décanteur, elles forment les écumes.

Pierres calcaires → Lait de chaux



Les écumes servent d'engrais naturel dans les champs et aident à la repousse de la canne.

Scum is used as a natural fertilizer in the fields and helps sugarcane regrowth.

## 5 cooking

Le sirop est chauffé dans des appareils à cuire. On ajoute des cristaux de sucre pour débiter la cristallisation. On obtient alors la masse-cuite qui est composée de fins cristaux de sucre et d'un sirop épais.



## 6 crystalization

La masse-cuite y est refroidie progressivement et le cristal grossit en absorbant une partie du sirop.



## 7 spinning / drying

La machine centrifuge dans le panier et le sirop, appelé mélasse, est évaporé par les trous. Les cristaux sont ensuite séchés.



La mélasse est utilisée pour la fabrication d'alcool à boire (rhum) ou d'alcool comme carburant (bioéthanol).

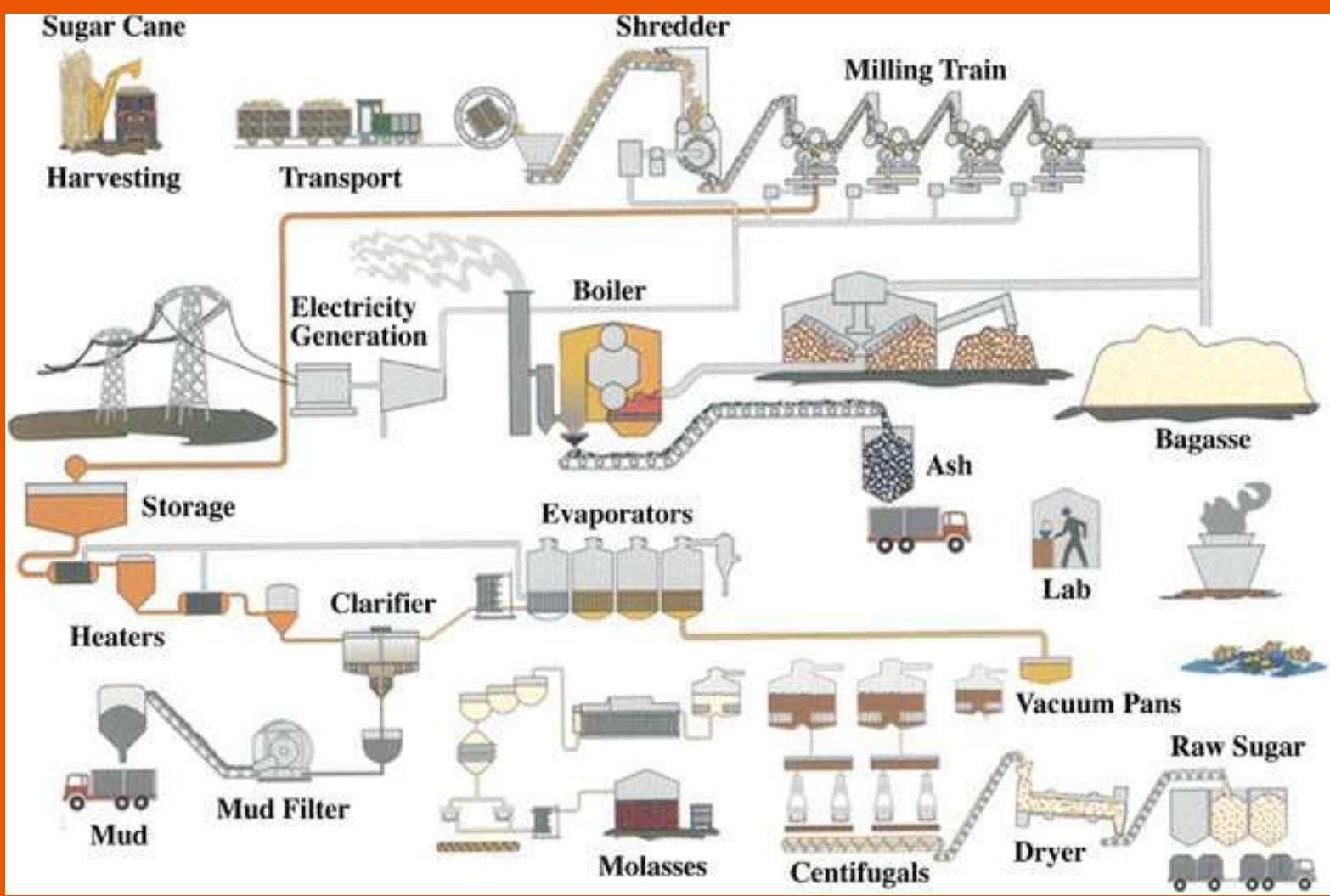
Molasses is used in the manufacture of alcoholic drinks (rum) or alcohol for fuel (bioethanol).

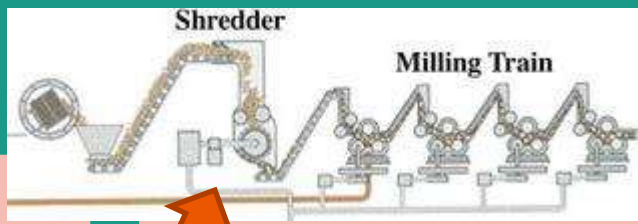
## 8 Export:

Le sucre est emballé dans des grandes boîtes de 6 mètres de long (les conteneurs) qui sont embarquées sur des navires. Ces navires exportent les sucres mauriciens dans le monde entier.



L'aventure du  
**SUCRE**





Harvest: In Mauritius, sugar cane is harvested between June and December and then transported to the sugar factories of the island.

The cane is pressed in cylinders, called mills, and hot water is added to extract a maximum amount of juice and bagasse.

The juice is clarified by adding lime milk (from limestone). The non-sugar substances are separated from the juice and fall to the bottom of the decanter, forming scum.

The clarified juice (without impurities) is heated in large boilers where 80% of its weight is transformed into steam. A thick syrup is then obtained.

The syrup is heated in vacuum pans. Sugar crystals are added to start the crystallisation process. The liquid mass obtained massecuite is composed of fine sugar crystals and a thick syrup

Crystallisation continues in large blenders. The massecuite is gradually cooled and the crystals become bigger by absorbing some of the syrup

The massecuite goes into a centrifuge just like in a washing machine. The crystals remain in the basket and the syrup called molasses is evacuated through the holes. The crystals are then dried

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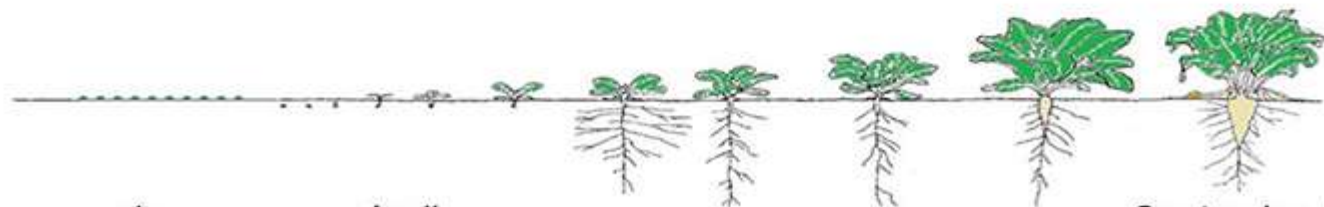


crop establishment

growth period

harvest

← plant protection →

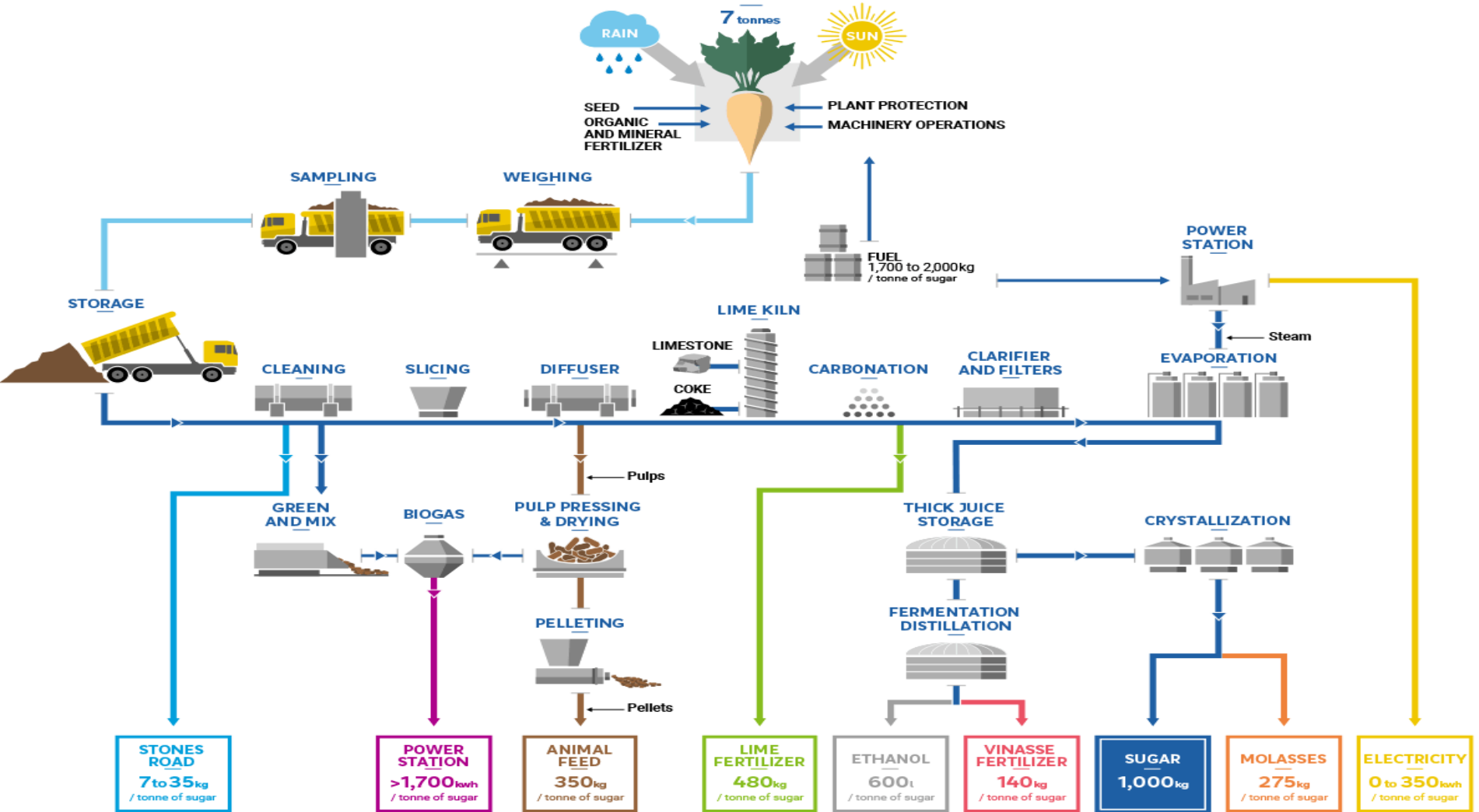


spring

April

September-November

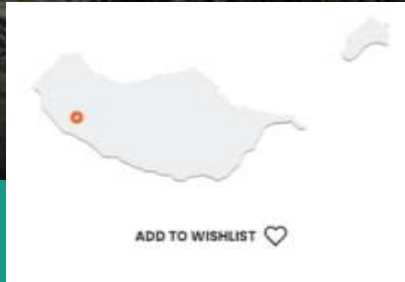
# SUGAR BEET





Add to Wishlist 

# Sugar Cane Mill and Museum



ADD TO WISHLIST 


## SUGAR CANE MILL AND MUSEUM

Avenida D. Manuel I, n.º 29 | 9370-135 Calheta  
Monday to Friday: 8:00 - 19:00 | Weekends and  
Public holidays: 10:00 - 19:00

(+351) 291 822 264  
engenhosdacalheta@sapo.pt





From early on, the history of  was marked by the successful cultivation of sugar cane. The abundance and quality of the crops were such that, as early as the 15th century, large quantities of sugar started being exported to mainland Europe, Africa and Asia. The "white gold" then became a source of wealth for the island in the centuries that followed. Later came sweets: The 'queijada' of Madeira (curd cheese pastry) ; passion fruit pudding; **Bolo de Mel de Cana**



<https://fabricastoantonio.com/en/about-us/manufacturing/>



In 1893, the Santo António Factory, heavily influenced by the prevalent English culture in our society, emerged as the first biscuit and cookie manufacturing facility in the region.



*Francisco Roque Gomes da Silva*

Francisco Roque  
Gomes da Silva



MADEIRA'S SUGAR CANE SYRUP  
CAKE



In 1893, the Santo António Factory, heavily influenced by the prevalent English culture in our society, emerged as the first biscuit and cookie manufacturing facility in the region.



# Sweets Map of Madeira

## THE BEST SWEETS



TARTE DE MAÇÃ

DOCE DE AMORA

BOLO FAMILIA

PUDIM DE OVOS

PÃO DE LÓ

LAMBECAS

SONHOS

BOLO DE MEL

PUDIM DE MARACUJÁ

BOLO DE NOIVA

TORRÕES DE AÇUCAR

CHEESECAKE DE CEREJA

BOLO DE CASTANHA

MOUSSE DE ANONA

BROAS DE MEL

PASTEIS DE MARACUJÁ

BOLO DE BANANA

BONECAS DE MASSA

PANQUECAS DE ABÓBORA

QUEIJADAS

REBUÇADOS DE FUNCHO

PUDIM PITANGA

# Choco-Story Brussels – Cocoa and Chocolate Museum



Tablet workshop : 2h30; 32€ / person  
(entrance included)  
Praline workshop : 3h30; 50€ / person  
(entrance included)



Source: <https://choco-story-brussels.be/en>

# Muzeum Piekarnictwa i Cukiernictwa w Ustce



 **Muzeum Chleba**

**Muzeum Piekarnictwa i Cukiernictwa w Ustce**

**O muzeum**  
*"Chlebie polski! /  
Odbierasz, nieodczepny przyjacielu,  
Towarzyszu od kielicha po groni /  
Kielicha przynajmniej Arzypacy wujow Polak,  
Chlebie nasz!"*  
*(Władysław Dobrzański, "Do chleba")*

Just w sercu Ustki miejsce snycy i wyślowo. Miejsce zakazowane, w którym w przedmiotach  
szafki stał czas. Tym miejscem jest Muzeum Chleba, na podstawie archiwalnej i historycznej  
pracy Ustki - piekarni Eugeniusza i Adama Wroblek.

Obiekt funkcjonuje od 18 kwietnia 1996 roku w samym centrum Ślasku Miasta - przy reprezentacyjnej  
ulicy Marynarki Polskiej 49 i jest jego dumą, nieodłączną częścią z całej Polski i fascynatów z  
zagranicy. Muzeum Chleba warto odwiedzić nie tylko tym, którzy interesują się historią piekarnictwa. To  
miejsce idealne dla rodziców, którzy pragną okazać na chleby cofnąć się w czasie. Poznają historię  
piekarnictwa i cukiernictwa poznają zarodem historię człowieka. Obiekt przyciąga turystów każdego  
dnia niezależnie od pory roku i każdej szerokości geograficznej.



# Rogalowe Muzeum Poznania

o Muzeum » Atrakcje » Program » Bilety » Dla firm » Kontakt »

**Rogalowe**  
Muzeum Poznania

poznaj, zrób i spróbuj  
**Rogala Świętomarcińskiego**  
najslynniejszy poznański przysmak

**Zaplanuj wycieczkę**

- Godziny otwarcia
- Zakupy biletów
- Cennik
- Lokalizacja
- Udogodnienia
- Rezerwacje
- Język pokazu
- Rogulamin

**Rogalowe Muzeum Poznania**

Zapraszamy na pokazy o tajemnicach i wypieku Rogali Świętomarcińskich wraz z elementami gwary i historii Poznania. W pięknej renesansowej kamienicy z widokiem na Ratusz i katedrki. **NA ŻYWO** i z degustacją w cenie!

Ważny Spis Kł. 1.1416  
opisuje od ulicy Błotnej 23

Widokowa wystawa artystyczna - robota

Godzimy też gwara, lejj! Szepnijcie!





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MARCEPANY KRÓLA ZYGMUNTA

## MUZEUM MARCEPANÓW

Witamy na witrynie internetowej Muzeum Marcepanów

[POZNAJ NAS](#)

[WARSZTATY MARCEPANOWE](#)





# Baklava Museum in Gaziantep



# Chak - Chak museum in Kazan



# Kuo Yuan Ye Museum of Cake and Pastry, Taiwan



## Pastry DIY Course

### Pastry DIY Course

#### Creative Pastry DIY Experience

The most popular DIY course - make your own unique cookies and pastries. Best choice for field trip and parent-child to experience pastry making.



#### Pineapple Shortcake DIY Experience

Starting from mixing the raw materials, making the dough, shaping the shortcake, and packaging your own product, this course would let you to experience the handmade process of pineapple shortcake.



#### Mini Pie Filling Cake DIY Experience

Making the most symbolic product of Kuo Yuan Ye, Mini Pie Filling Cake, from raw materials.

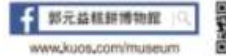
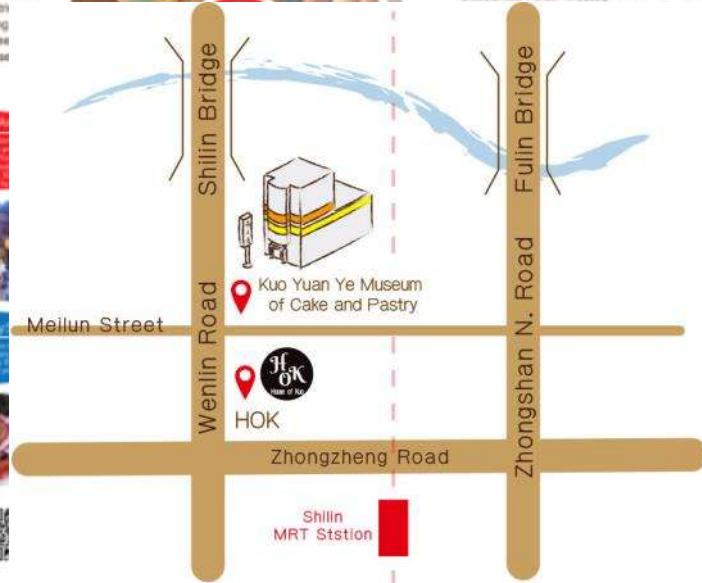


#### Notes:

1. All activities are subject to change without notice. It is not guaranteed to be held if the weather is too hot or too cold. 2. The course must be booked in advance. 3. The course must be booked in advance. 4. The course must be booked in advance. 5. The course must be booked in advance. 6. The course must be booked in advance. 7. The course must be booked in advance. 8. The course must be booked in advance. 9. The course must be booked in advance. 10. The course must be booked in advance.



The concept of Kuo Yuan Ye Museum of Cake and Pastry begins with our origination - selling pastries on the street with a shoulder pole. After renovating Taiwanese pastry culture for 3 decades, we take Taiwanese tradition and mix with the modern so as to create a up-to-date corporate image.



# Taoyuan Yangmei Branch

Taoyuan Yangmei branch is the only tourism factory in Taiwan with a Chinese palace facade, and the first green building in Taiwan food industry. Guests could experience the mixture of modern lifestyle and traditional culture and observe the production process of Kuo Yuan Ye pastries.



**A Excellent Tourism Factory**  
The production center for Kuo Yuan Ye with a Chinese palace facade.



**B Green Label Life Museum**  
With digital interactive facilities to understand the concept of this green.



**C Pastry Culture Museum**  
Exhibitor dedicated to Taiwanese pastry cultures and rituals.



**D Taste Experience and Tasting Laboratory**  
A high standard experimental facilities to test all ingredients and finished products to monitor the product.



**E Souvenir Shopping Area**  
A wide range of Taiwanese pastries and souvenirs for purchase.



- Information Center
- Elevator
- Parking Area
- Ticket
- Cafe
- Seating Area
- Lobby
- Dining Area
- Lounge Area
- Elevator
- Elevator
- Elevator
- Elevator
- Elevator
- Elevator
- Elevator



**F Creative Baking Classroom**  
A wide range of Taiwanese pastries and souvenirs for purchase.

# Taipei Shilin Branch

The Shilin branch is located at the address where the brand is founded in 1867; guests could take a nostalgic trip through the past 100 years of Taiwan that surrounds the culture of pastries.



**A History of Kuo Yuan Ye**  
The exhibition dedicated for the history of the company to lead visitors to explore the advancement and transformation of Taiwanese pastry.



**B Traditional Wedding Ritual**  
The exhibition that demonstrates the process of antique wedding.



**C Wedding Ritual Area**  
Demonstration of traditional Taiwanese wedding gifts, along with the red silk ball game, transforms the area as the real wedding ceremony.



**D Red Silk Ball Experience Area**  
A traditional ritual that is very busy used on the stage throwing out a red silk ball in order to choose a husband.



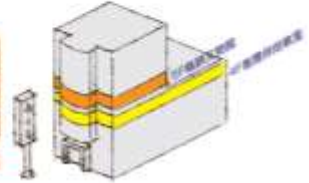
糕點很好吃  
又好玩的在地  
方囉!



**E Play Room**  
Multi-functional space for study or interactive activities.

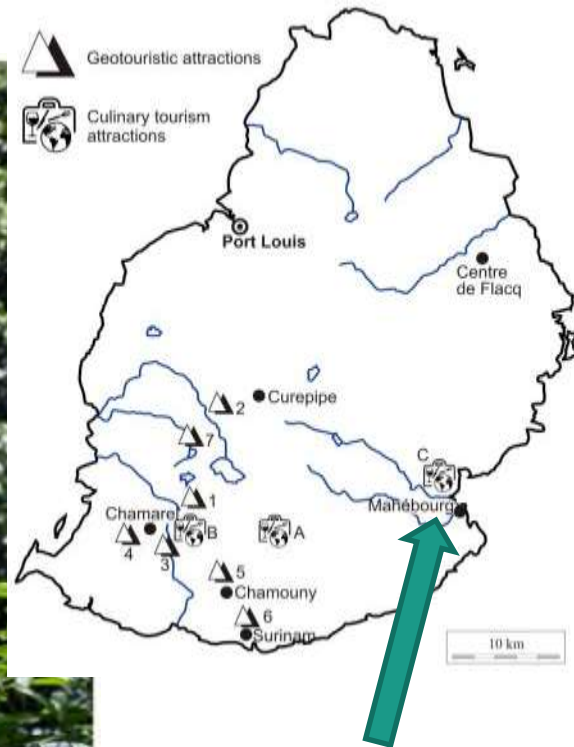


**F Creative Baking Classroom**  
The spacious area for pastry making.



# Icecream museum in Anzola (est. 2012)







Mauritius

- Around 1735, Mahé de La Bourdonnais brought a tuber of South American origin, called **cassava or manioc**, into Mauritius. At the time, sugar estates were growing it and using it mainly for cattle feed. The oxen would pull cartloads of sugar cane from the fields to the factory.
- **In 1868, Hilarion Rault**, whose father had come from Britton in 1807 to settle on the French colony Isle de France, developed a recipe for cassava biscuits. In 1870 the “Biscuits Manioc” were launched on the local market.
- Although people enjoyed them, the biscuits weren’t a big success as cassava was perceived to be an animal feed. However, it didn’t stop Hilarion Rault from entering his invention in the London Franco British Exhibition **in 1908, where he duly won a silver medal!**
- During the First World War our little island was not spared:  
As staple food was unable to reach the island, the population turned to cassava biscuits which was the only available flour. **The biscuit factory tripled its production and more than 100 people worked night and day to supply biscuits to the whole island.** The trains travelling between the north and south of the island, would leave every morning with loads of biscuits. At the end of the war, wheat and other imported products were back in the island and the Mauritians turned away from the “Biscuits Manioc”.
- As the sugar industry grew, sugar cane planting became a more viable business and planters gave up cassava plantations.
- In 1960, during the cyclone Carol the factory building was almost totally destroyed, only a few walls were left standing. Factory was reconstructed.
- Towards the end of the seventies, the cyclone Gervaise gave a near final blow to the biscuit factory. Only the perseverance and tenacity of its young manager saved the factory from oblivion. Her eldest sons ceased school and took up employment to help their parents feed their 9 brothers and sisters.
- During many years the factory operated only six months out of twelve due to layoffs.
- **Since 1995** the biscuit factory welcomes visitors who wish to discover its traditional cooking method. Most of the equipment, such as the antique scale which is still in use and the traditional oven, date back to the beginning of the factory.
- Five generations have followed one another to keep this unique recipe : handcrafted products using natural ingredients.



Name: LA BISCUITERIE RAULT  
 Address: 100, Rue de France, Port Louis  
 Phone: +33 (0)2 62 21 11 11  
 Email: info@rault.com  
 Website: www.rault.com

## LA BISCUITERIE RAULT

The famous manioc biscuit "tapoca" was manufactured for the first time in 1870. This family tradition has been handed down from Hilarion Rault, son of Fabien Rault who settled in Isle de France at the beginning of the XIX century.

These biscuits are still a delicacy for those who carry on the ancient Victorian tradition of an afternoon tea or coffee under a banyan tree. The biscuit was awarded the silver medal at the London Exposition in 1908.

### LA BISCUITERIE RAULT

Ce biscuit manioc "tapoca" de renommée mondiale fut produit pour la première fois en 1870. Cette tradition familiale a été transmise d'une génération à l'autre depuis Hilarion Rault, fils de Fabien Rault qui avait été domicilié à l'Isle de France au début du XIX siècle. Ce délicat biscuit est toujours très apprécié de ceux qui perpétuent les anciennes traditions Victorienne à l'heure du thé ou du café dans l'après-midi à l'ombre d'un banyan.

Le biscuit manioc reçut la médaille d'argent à la London Exposition de 1908.

Ministry of Tourism

# Mauritius



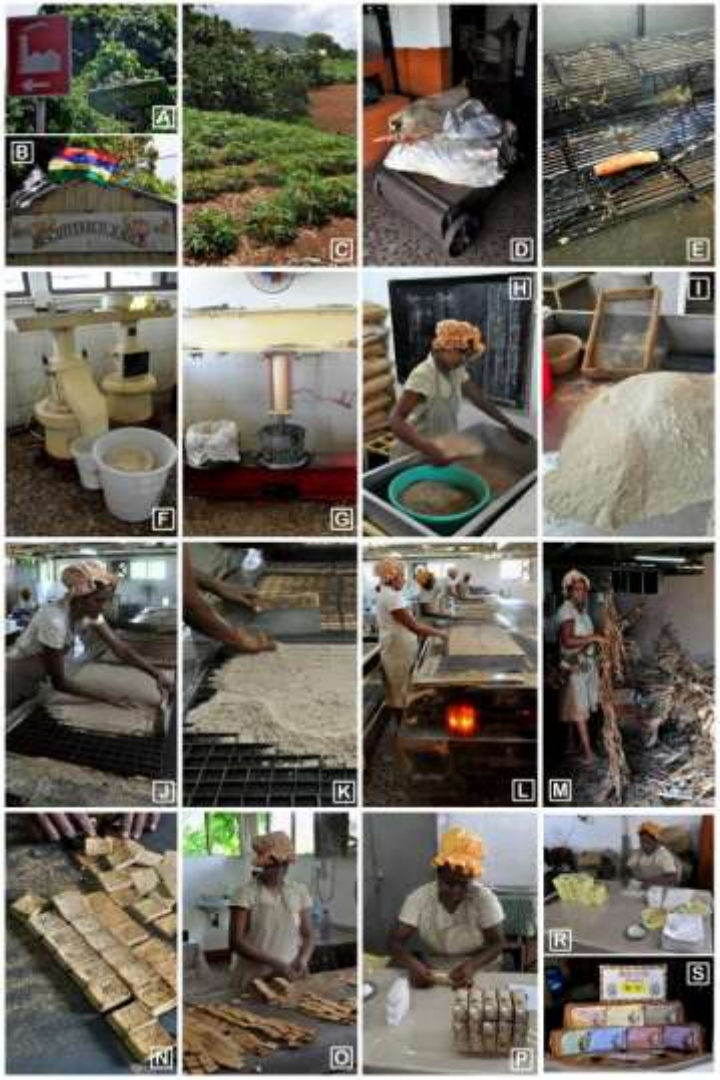
**WELCOME BIENVENUE**  
**H. RAULTCO.LTD**  
 VISITES GUIDÉES / GUIDED TOURS  
 TARIFS VISITES GUIDÉES / GUIDED TOUR

	AVE. 4 PERSONNES AVE. 1200G	AVE. 8 PERSONNES AVE. 2400G	AVE. 12 PERSONNES AVE. 3600G
AVANCE / AVANT	€ 200	€ 160	€ 110
CRÉDIT / CREDIT	€ 140	€ 120	€ 80

Logo: **BIENVENUE HR**



Mauritius





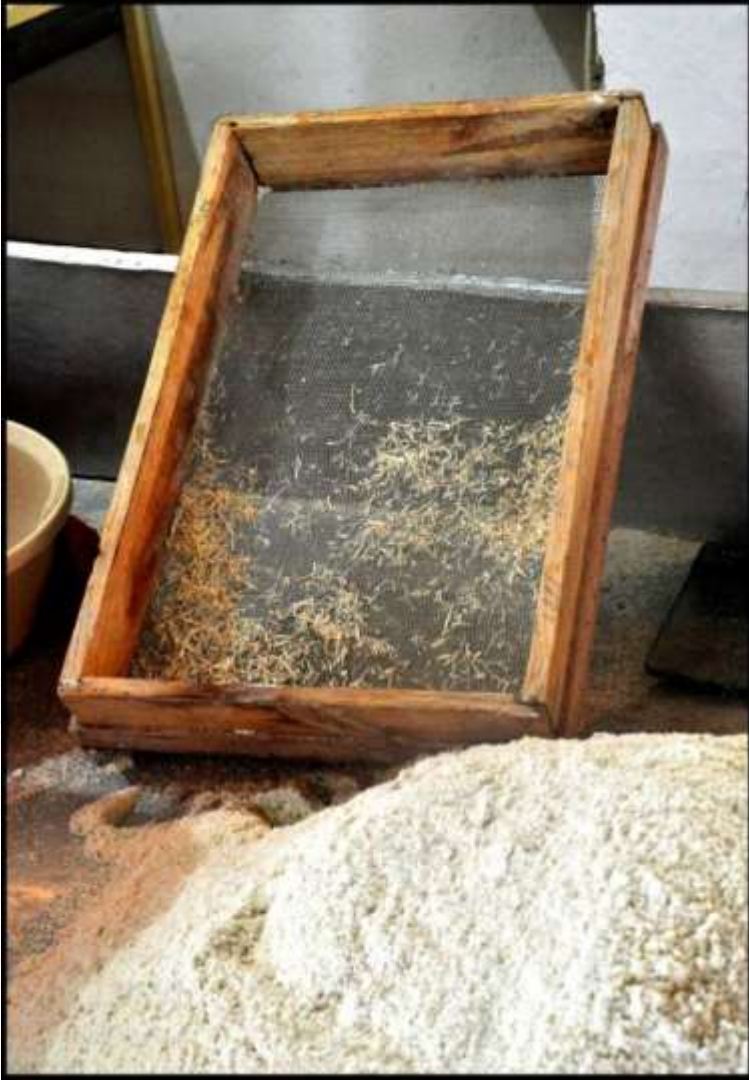
Mauritius



Mauritius

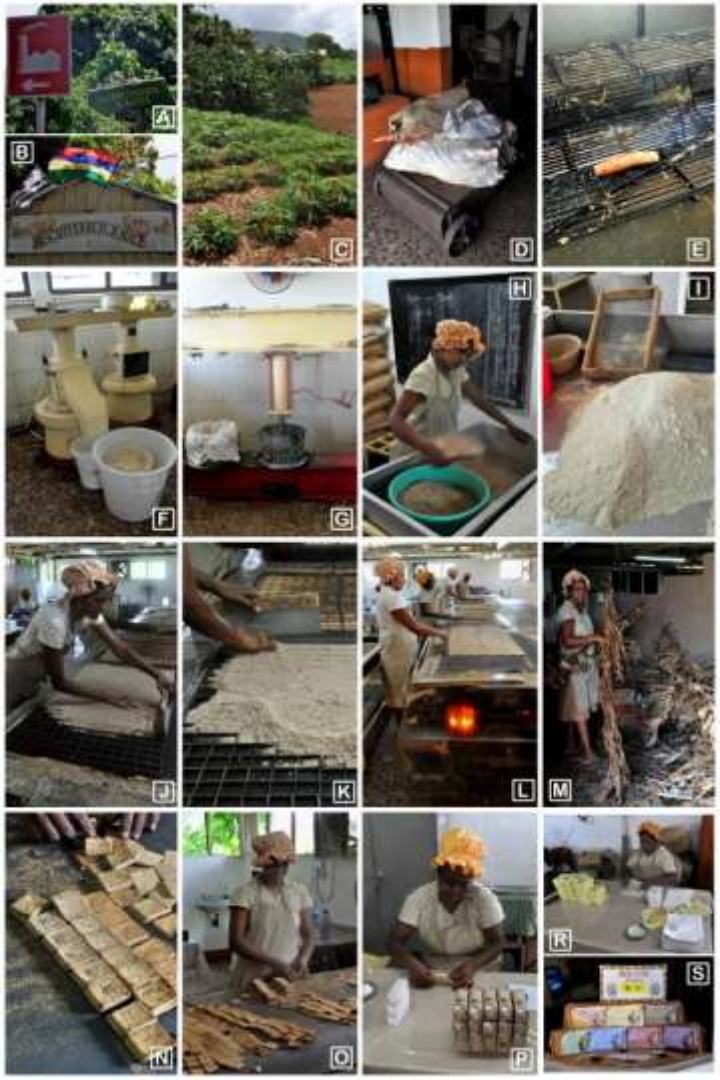




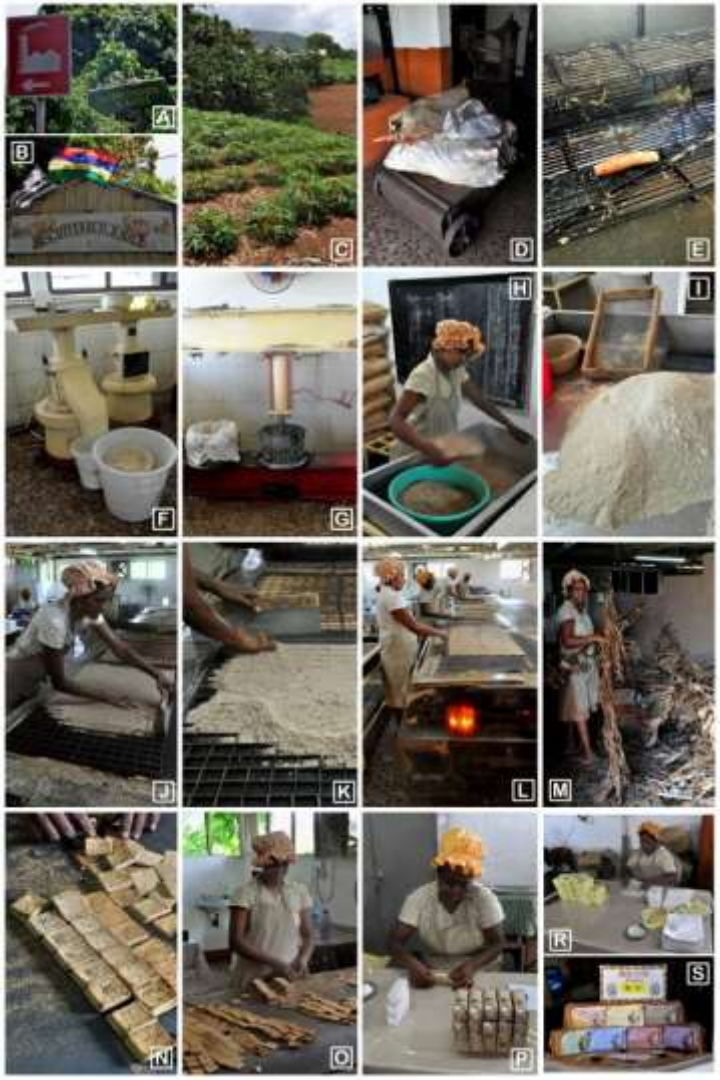




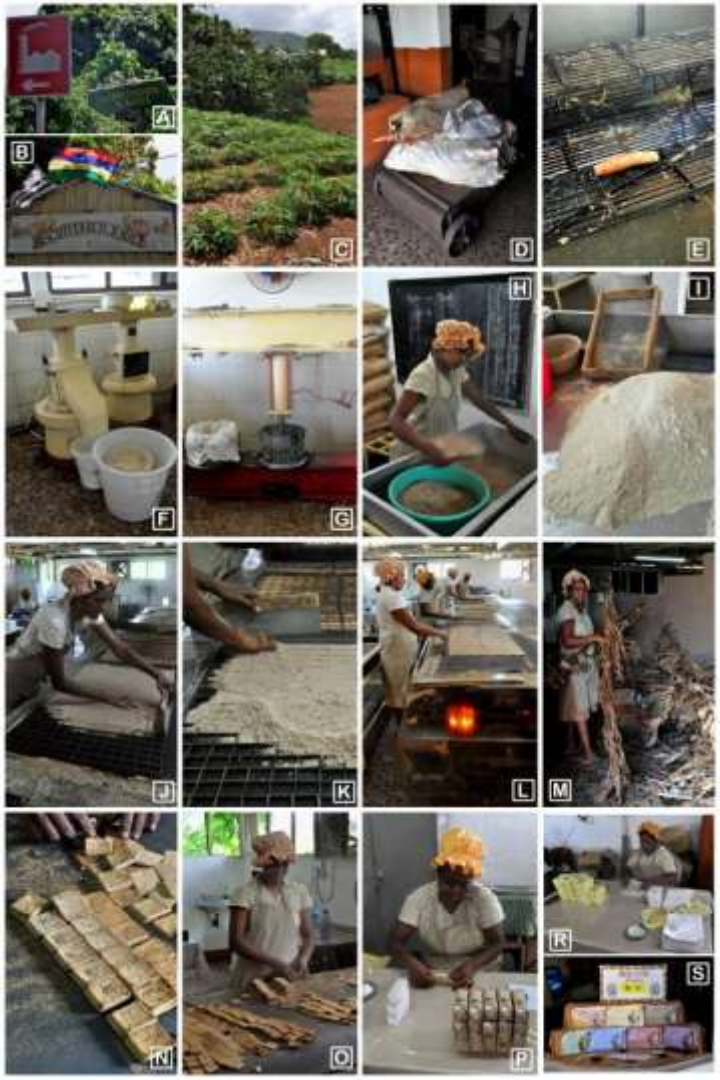








Mauritius



**Mauritius**

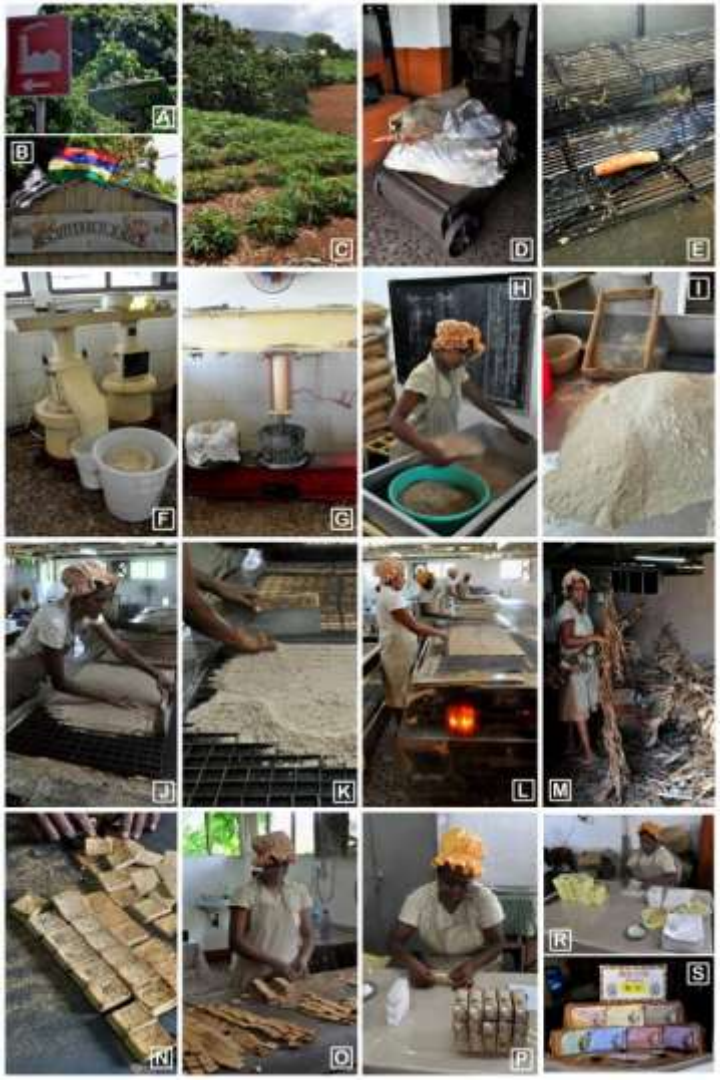




Mauritius











Mauritius

The history of the Pastel de Nata history of this sweets dates back over 300 years, to *Jerónimos* Monastery in **Belém**, west of Lisbon, circa 6 km down the Tejo river. Today the monastery is a UNESCO World Heritage Site, but at the time it was a busy civil parish where, in the absence of laundry detergent, nuns and monks would use egg whites to starch their clothes. This process meant there were lots of egg yolks going spare, so to avoid these going to waste, they were instead used as a major ingredient in desserts.

The monks of the monastery perfected their custard tarts, which they began selling as a means of creating income to support the monastery. When the monastery closed in 1834, this recipe was sold the sugar refinery owned by Domingo Rafael Alvarez, who in 1837 opened the **Fábrica de Pastéis de Belém**. The descendants own the business to this day, and is the most famous place to try custard tarts in all of Lisbon.



Castro

ATELIER DE PÂTISSÉRIE DE NATA

Castro

ATELIER DE PÂTISSÉRIE DE NATA

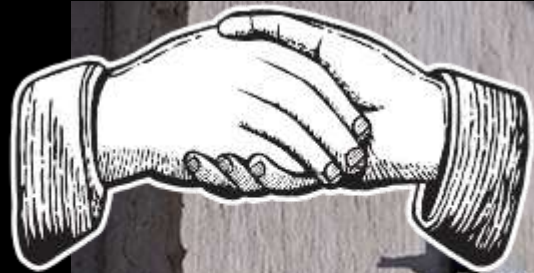
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Castro - Atelier de Pastéis de Nata - Lisboa



**MANTEIGARIA**

Fábrica de Pastéis de Nata



**MANTEIGARIA**  
Fábrica de Pastéis de Nata





**MANTEIGARIA**

Fábrica de Pastéis de Nata



**MANTEIGARIA**  
Fábrica de Pastéis de Nata



**MANTEIGARIA**

Fábrica de Pastéis de Nata









**MANTEIGARIA**

Fábrica de Pastéis de Nata



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