



## INTERVIEW: Mr. Reaz Gunga from Domaine de Labourdonnais Ltd



Mr. Reaz Gunga  
Agro processing Manager,  
Domaine de Labourdonnais Ltd

*“Impeccable quality is a vital part of every stage in our product’s journey. We put much emphasis and love in sourcing raw ingredients to ensure an authentic treat!”*



## Overview

Domaine de Labourdonnais has over 20 years of enriching experience in food and fruit processing. Throughout the years the company has climbed up the success ladder by adopting quality and innovation as their motto. We got the privilege to interview Mr. Reaz Gunga, Agro processing Manager at Domaine de Labourdonnais Ltd.



## Product line-up

According to Mr. Gunga, it all in 1995 where the Domaine de Labourdonnais embarked in a new adventure and started processing fruits from its orchards. Production took place in a small back yard shed, a few dozens of kilos of fruits were processed into jams and fruit pastes/jellies using authentic family recipes. Today the factory produces different flavours among a wide variety of products such as; Jams, Fruit pastes/candies, marmalades, fresh juices, fresh chili Paste, sorbets and ice creams under strict HACCP norms. Mr. Gunga clearly stated that *“Our special, modern and authentic cooking methods retains all the goodness of the fruits without altering the natural colour and taste.”*



## Positioning

Today, *Les Vergers de Labourdonnais* is established as a nationwide renowned brand. With more than 70 dedicated employees involved in this activity the company supply most of the hotels in Mauritius and they are also exporting. Their distribution channel has increased over the years and the products of Verger de Labourdonnais can now be found in supermarkets and shops across the island.



## The success factors

We do no compromise on quality; quality raw materials are used and besides the cooking is done in a systematic process to keep the organoleptic quality - the taste and texture kept their originality. We work under strict **HACCP** norms and we are also **Kosher certified**.

We have a dedicated Research and Development team constantly working on innovative recipes and concept.

## Way Forward

We intend to increase our production capacity as per international norms. Therefore, we need to increase our factory area – cold room, production platform- equipped with last generation machine. In parallel we shall explore new markets for exports.

We aspire to provide an endless authentic fruitful experience.

## Achievement

*Les Vergers de Labourdonnais* was awarded the “Blue Ribbon”, the “Innovators Award” and the “ Africa SME Award ” on the overall fruit processing plant.

In 2007 a modern factory was built with latest equipment for an effective and efficient production.

We are constantly diversifying our product range.

We have built a solid brand name conformed to quality norms and authentic taste.

Our products are available throughout the island and we are exporting.



## Word of thanks

We are thankful to Enterprise Mauritius' team for its 15 years of non-conditional support. Through the International promotion events organised Domaine de Laourdonnais has successfully penetrate new markets and obviously, we are enhancing the image of quality products from Mauritius. We fully understand that export is a long-term process and through consistent and pertinent promotional event we can reach our goal of increasing exports.

