





from tradition....

Groupe Saint Aubin, an agro-industrial group, is a family-run business founded by the Guimbeau family, who originally came from France and settled in Mauritius eight generations ago, starting with Jean Baptiste Guimbeau in 1793.

The company began in the sugar industry and later diversified into tea, agricultural rum, and quality country products, evolving into an international entity that embraces Green Tourism and promotes local products.

Today. Groupe Saint Aubin continues to merge tradition with innovation, offering an exceptional range of products directly sourced from our land.

Our extensive portfolio features sugar, vanilla, natural honey, and unique salts, each crafted with meticulous attention to detail to guarantee superior quality.

We are proud to present these distinguished products to both the Mauritian community and foreigners, embodying our dedication to excellence and our deep-rooted connection to the local terroir.

to innovation...





Fine Demerara

Golden brown sugar with fine, sparkling crystals coated in cane molasses.

160g



Molasses Sugar

A moist granular sugar, dark brown to almost black in colour.

160g



Light Muscovado

A soft, moist sugar with fine light brown crystals, rich in natural molasses.

125g



Dark Muscovado

A moist appearance of fine dark brown crystals.





Panela en Cube

Unrefined cane sugar cubes with a rich molasses flavour and deep brown colour.

100g



Vanilla Sugar

Blends the rich, warm flavour of vanilla beans with granulated sugar.

175g



Panela Powder

Unrefined cane sugar with a rich molasses flavour and deep brown colour.

175g



Coffee Crystal Sugar

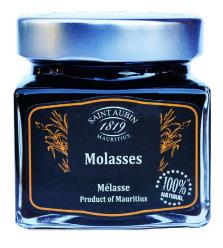
Coarse, granulated sugar that dissolves slowly, ideal for enhancing coffee.



Molasses

A thick, dark syrup produced during the sugar extraction process from sugarcane.

265g





Sugar Cube

Small, solid block of granulated sugar.
300g





Sirokane

Golden brown sugar with fine, sparkling crystals coated in cane



Sugar Syrup

A sweet liquid made by dissolving sugar in water.



Sugar Syrup Vanilla

A sweet liquid made by infusing sugar syrup with vanilla.

Achard de Palmiste

A spicy and flavourful condiment made from marinated palm heart.

170g





Tea Chutney

A savoury and tangy condiment made with brewed tea, used to add a unique flavour to dishes.



Pure Honey

A natural sweetener known for its rich flavour and various health benefits.

225g





Pure Honey with Vanilla

A natural sweetener infused with vanilla, offering a rich, aromatic flavour combination.





L'Huile Précieuse with Vanilla 100ml



Vanilla Extract 50ml



Vanilla Extract With Seed 90ml





Vanilla Caviar

Vanilla pods contain seeds and oil which are very aromatic. The pulp is called vanilla caviar. It is considered the quintessence of vanilla.

20g



Vanilla Paste

225g



Vanilla Seeds

Spent vanilla seeds come from pods that were initially used to produce vanilla extract. The spent pods are dried and sieved to separate the seeds which are then steam-sterilized.

20g



Vanilla Powder





Salt with 5 Spices & Vanilla

Golden brown sugar with fine, sparkling crystals coated in cane molasses.

150g



Salt with Vanilla

Combines savoury salt with sweet, aromatic vanilla.

150g



Salt with Vanilla & Citrus

Salt with vanilla and citrus blends savoury with sweet and zesty.

150g



Sel Fleuri with Vanilla

A refined sea salt blended with vanilla, providing a harmonious mix of salty and sweet notes.

150g





Coconut Sugar

Coconut sugar is exclusively crafted from the coconut's flower sap. It is thus an unrefined and nutritious sugar presenting several non negligible nutritious benefits. This sugar distinguishes itself from any other variety of sugars with it's very low glycemic index.





www.saintaubin-groupe.com