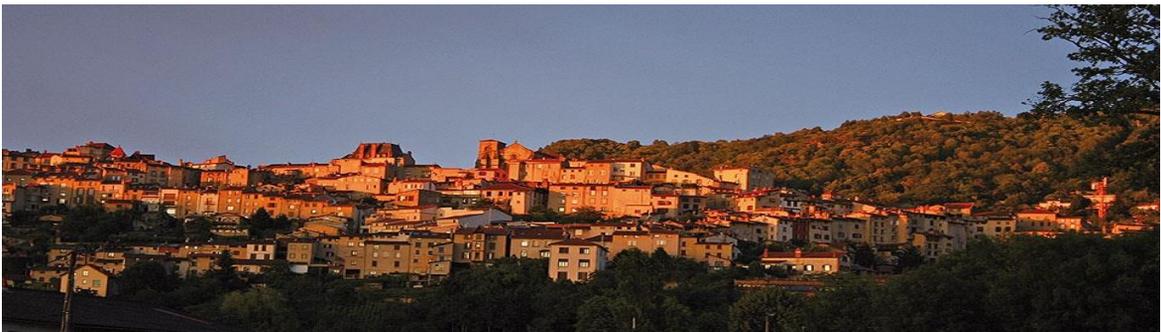


COMPANY PRESENTATION

At Tarrerias-Bonjean (or TB groupe), cutlery is in our genes. Our family-owned business, established in 1648 in Thiers - the French capital of cutlery - has always been intent on developing a genuine innovation policy. R&D is indeed one of our main priorities: every year, between 5% and 10% of our revenue is being reinvested in developing new projects. We are very proud of this spending which has made us a highly competitive and innovative knife manufacturer with a maximum production potential of 150,000 parts per day. Our sense of innovation has deeply marked the look of our products, which is ceaselessly reinvented by our incorporated design department. It has also allowed us to develop unique and revolutionary processes in knife manufacturing, such as the EVERCUT® technology. But innovation isn't just a matter of design for TB Group, it is also about developing new methods of work, cleaner and more efficient, that have made us today, the only cutlery manufacturer accredited with both ISO 9001 and ISO 14001 certifications. TB has also been awarded by the [Entreprise du Patrimoine Vivant](#) (Living Heritage Company, or EPV), a mark of recognition from the French Government, created to reward French firms for the excellence of their traditional and industrial skills.



TB Groupe is world-renowned for the excellent quality of its cutlery and refined designed. Thanks to its reputation, the company is today the leader on the French tabletop and kitchen cutlery market, among of the top 5 European major cutlers and a growing supplier in the USA. As a matter of fact, in 2016 TB expanded its sales force to the United States. Client satisfaction is the company's top priority, which is we decided to dedicate a special team to our American clients and their needs.

EVERCUT®: THE NEW REFERENCE

[EVERCUT®](#) is truly a technological gem that required 5 years of R&D. This unique technology produces an extremely sharp blade that lasts virtually forever, without requiring any sharpening at all. TB offers a lifetime warranty on all EVERCUT® products through an online serial number registration program. It is a true revolution in the modern process of manufacturing knives. We created a new material made from titanium carbide, one of the hardest materials on earth after diamond. Using a [laser beam](#) (at a 7000°F instant temperature), we fuse this ultra-solid material to stainless steel to create the cutting edge of the blade. This process allows us to combine the flexibility of stainless steel with the durability of titanium carbide, which results in an unbreakable, everlasting cutting edge. Certified Independent British CATRA laboratory's results show that EVERCUT® knives cut 300 times longer than conventional steel blades and up to 5 times longer than ceramic blades. In addition, EVERCUT® knives offer outstanding cutting performance and a sleek look at a very competitive price!



LAGUIOLE EVOLUTION®: HIGH-END CUTLERY

Because Laguiole knife's aspect has continuously changed throughout the years, at TB, we are convinced that France's most trusted and revered steak knife is part of an evolution. So we decided to create [Laguiole Evolution®](#) to express our own vision of Laguiole cutlery. Through this TB owned and registered brand, we strive to offer modern and elegant designs while preserving the identity of this landmark of the French cutlery industry. The Laguiole Evolution® collection includes kitchen knives, utensils and flatware. All of our products are crafted from high quality raw materials, in the respect of a traditional process passed down through generations. Each one of our Laguiole Evolution® item proudly bears the signature Laguiole bee, a full tang and an ergonomic handle.

