Crèmerie Selection

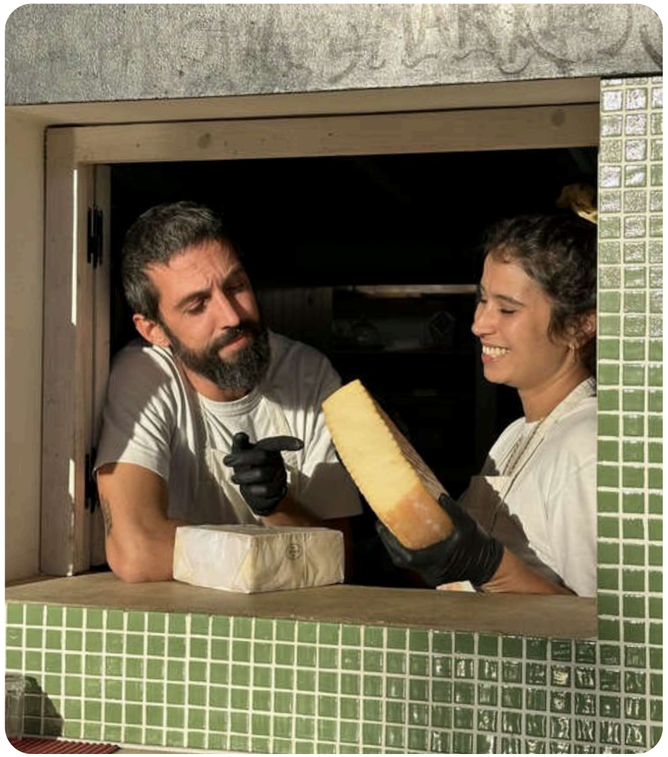
CAN CANOLA

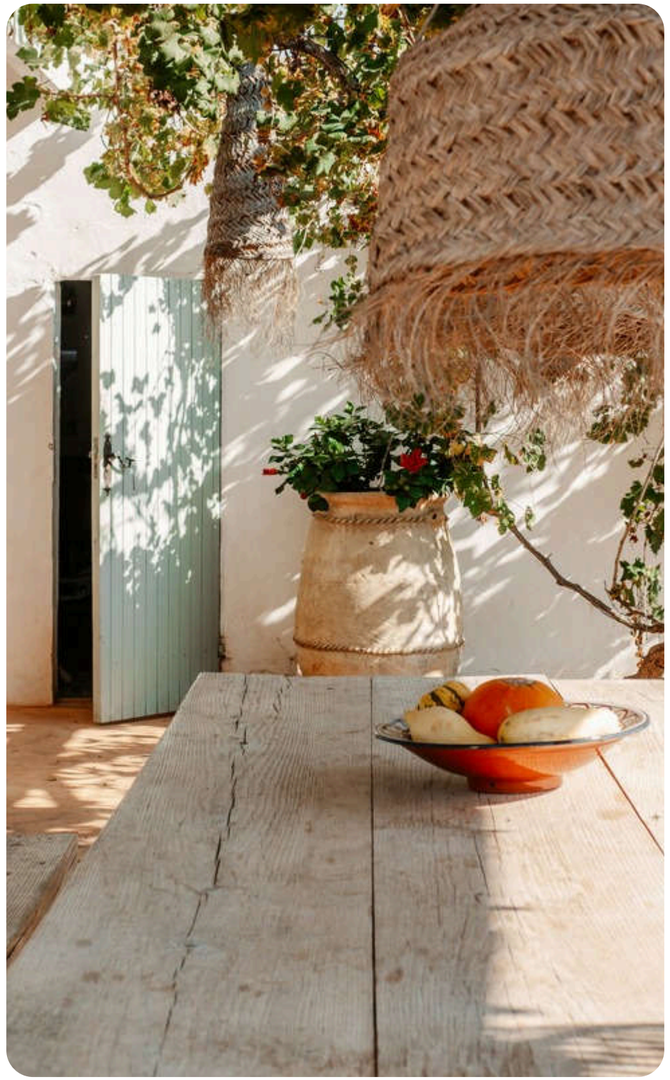
Ibiza 2026

OUR STORY

Can Canola was born from a simple observation: the best French cheeses and dairy products weren't making their way to Ibiza.

Cannelle and Nicolas decided to change that by building a carefully curated selection sourced from all corners of France, for chefs, hotels, and delicatessens that don't settle for the ordinary.







And because excellence does not stop at French borders, Can Canola is also the exclusive distributor of Nishikidori products in Ibiza.

This exceptional house offers more than 1,500 fine-grocery references from Japan, sourced directly from producers and artisans unique flavors that cannot be found anywhere else on the island.
Ask us for the full catalogue to discover the breadth of this extraordinary range.

WORKSHOPS & AGING CELLARS

Atelier du Val-de-Sienne
Gavray - Manche (50)
Production of Camembert de Normandie AOP

Atelier du Curé Nantais
Pornic - Loire-Atlantique (44)
Production of the Curé Nantais.

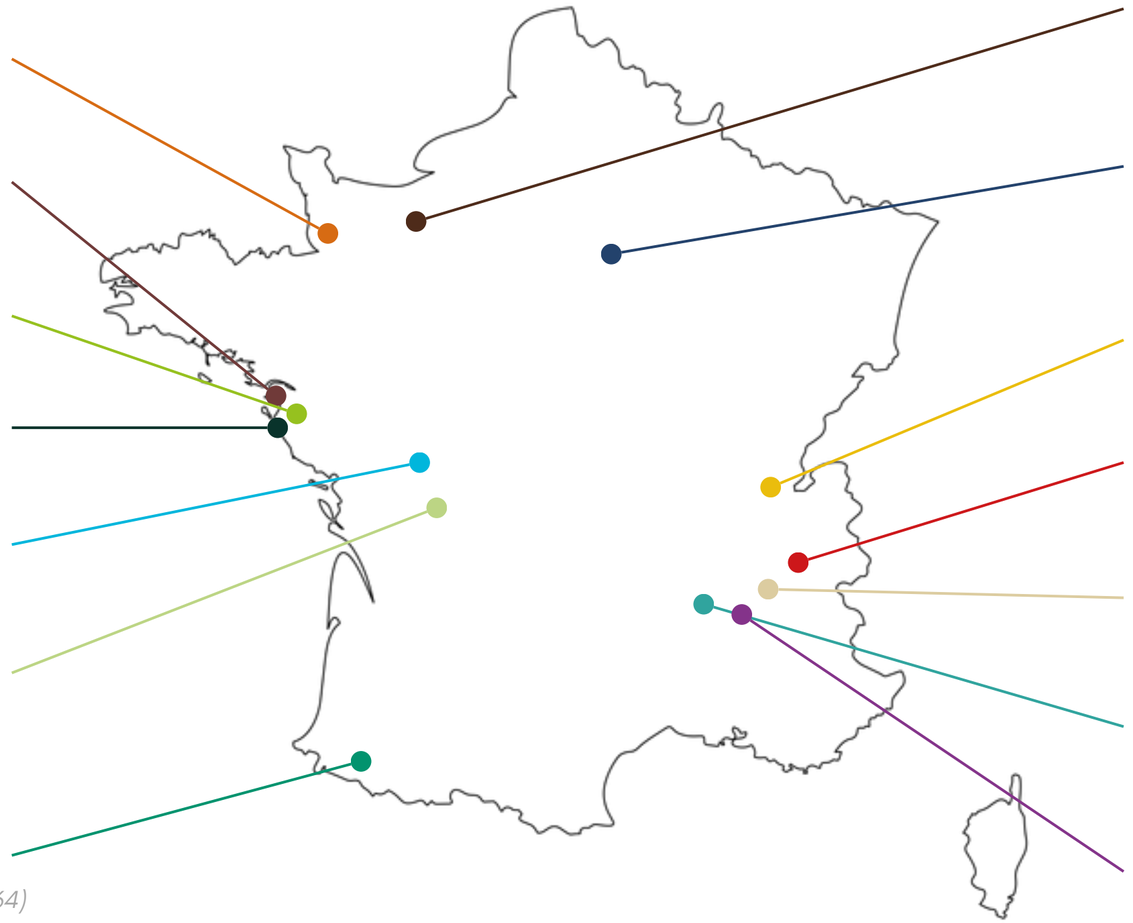
Atelier & Cave de Machecoul
Machecoul - Loire-Atlantique (44)
Production of butter, yogurts & cheeses : Machecoulais, Pont d'Yeu, etc...

Milvies - Atelier végétal
Sallertaine - Vendée (85)
Production of plant-based desserts

Atelier de la Mothe-Saint-Héray
La Mothe-Saint-Héray - Deux-Sèvres (79)
Production of Saint-Héray, Grand Saint-Héray, Six Pans du Poitou, etc...

Atelier de Fontenille
Fontenille - Deux-Sèvres (79)
Production of goat cheeses including the Chabichou du Poitou AOP

Cave d'affinage du Haut-Béarn
Lanne-en-Barétous - Pyrénées-Atlantiques (64)
Aging of Somport fermier, Patte d'Ours, l'Ardi Gasna and l'Ossau-Iraty AOP



Atelier de la Houssaye
Saint-Pierre-en-Auge - Calvados (14)
Production of Pont l'Évêque AOP, Livarot AOP, Le Pavé d'Auge, etc...

Atelier de Bries-de-Saint-Rémy
Saint-Rémy-de-la-Vanne - Seine-et-Marne (77)
Production of Coulommiers, Brie de Meaux AOP, Brie de Melun AOP, etc...

Cave de Vieu d'Izenave
Vieu d'Izenave - Ain (01)
Aging of the Comté AOP

Atelier & Cave de la Savoyarde
Saint-Hélène-du Lac - Savoie (73)
Production & aging of the Raclette, Goat cheese Meule, Meule de Savoie, etc...

Atelier de Vinay
Vinay - Isère (38)
Production of Saint-Marcellin IGP, Saint-Félicien, Brousse, Ricotta, etc...

Atelier de Vivarais
Désaignes - Ardèche (07)
Production of the Tommes de Montagne and du Picodon AOP.

Atelier & Cave de la Drômoise
Valence - Drôme (26)
Aging of the Picodon AOP «Dieulefit»

BUTTERS



The Essentials

Available in both raw and pasteurized milk:

- Semi-salted
- Crunchy Semi-salted
- Unsalted

Individual format

15g 20g



Retail format

125g 250g



Large format

2kg 3kg



The Signatures

These butters are made with pasteurized milk:

- Seaweed
- Peppers Épices Rollinger
- Espelette Chili
- Smoked Paprika
- Lemon
- Flowers
- Black Garlic
- Truffles

Not all flavors are available in every format; refer to the price list to see the available options.

Individual format

20g



Retail format

125g 250g





Large format

3kg





The Prestige Collection

These butters are made with pasteurized milk:

- Black garlic
- Caviar
- Black Truffle

Tasting Size

48g



CREAMS



The Classics

- Raw Cream 44% (Double Cream)
- Pasteurized Cream 36%
- Pasteurized Cream fleurette 36%
- Organic Cream 40%

Retail format

25cl **50cl**



Large format

1kg **5kg**

Cream Cheese

- Plain
- Summer Truffles
- Périgord Black Truffles

Truffle cream cheeses are available to order according to the season.

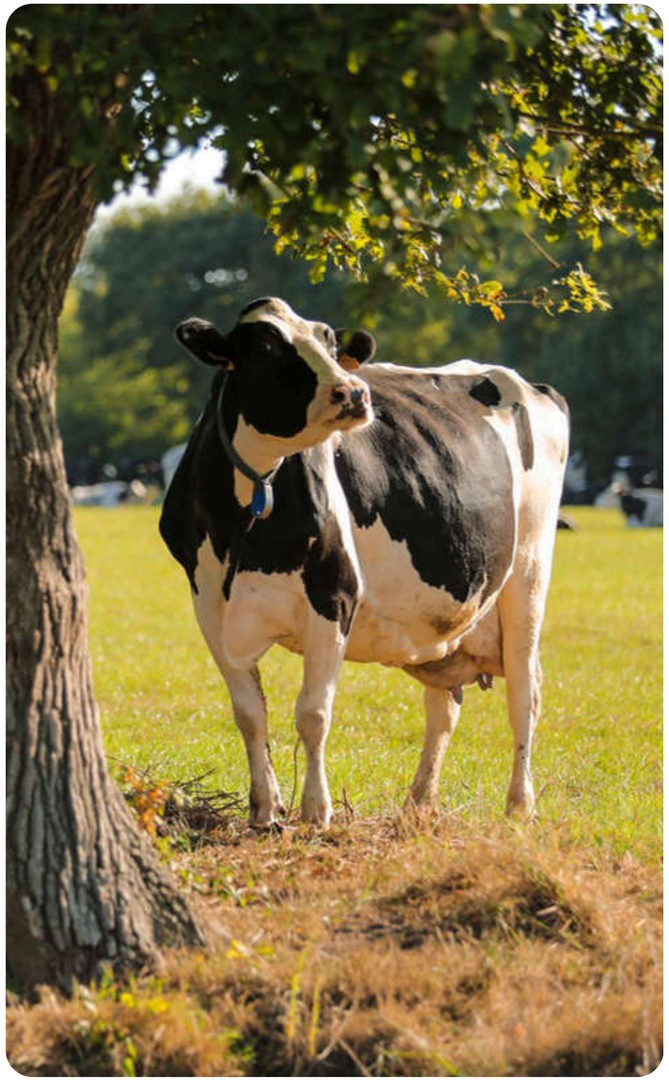
Retail format

250g



Large format

5kg



FRESH CHEESES & YOGURTS



Fromage Blanc

These fresh cheeses are made with pasteurized milk:

- Fromage blanc 0% - 3% - 3% Organic - 7%
- Caillé de campagne 0% - 7%
- Faisselle 0% - 7% - 7% Organic

Retail format

100g 500g



Large format

1kg 5kg

Fresh cheeses with fruit compote

Fresh cheeses are made with pasteurised milk

- Apricot
- Cherry
- Exotic fruits
- Strawberry
- Raspberry
- Blackberry
- Blueberry
- Peach
- Pear

Individual format

150g









Greek Yogurt & Skyr

These yogurts are made with pasteurised milk

- Greek Yogurts
- Skyr

Retail format

500g



YAOURTS & DESSERTS



Old-fashioned Stirred Yogurt

All old-fashioned stirred yogurts come in traditional glass jars and are made with pasteurised milk

• 25 different flavors

Individual format

180g



Classic Yogurt with Fruit

All classic yogurts come in traditional glass jars and are made with pasteurised milk

• 20 different flavors

Individual format

125g



Dessert Cream

All dessert creams are made with pasteurised milkSold in packs of 2

• Coffee
• Chocolat
• Caramel

Individual format

125g (x2)



Dessert

All desserts are made with pasteurised milk

• Small dessert creams (8 flavors)
• Egg custard
• Rice pudding (2 flavors)
• Semolina pudding
• Crème brulée
• Panna Cotta (3 parfums)
• Blanc Manger Coco
• Crémet Nantais

Individual format

100g





Plant-based Desserts

These desserts are made from oats and coconut cream, slowly fermented.

• 8 different flavors

Individual format

125g (x2)



HONEY & JAMS

Honey.
- Acacia Honey
- Mountain Honey
- Thyme-Infused Honey

Individual format

40g



Retail format

250g



Jams
- 10 differents flavors

Individual format

40g



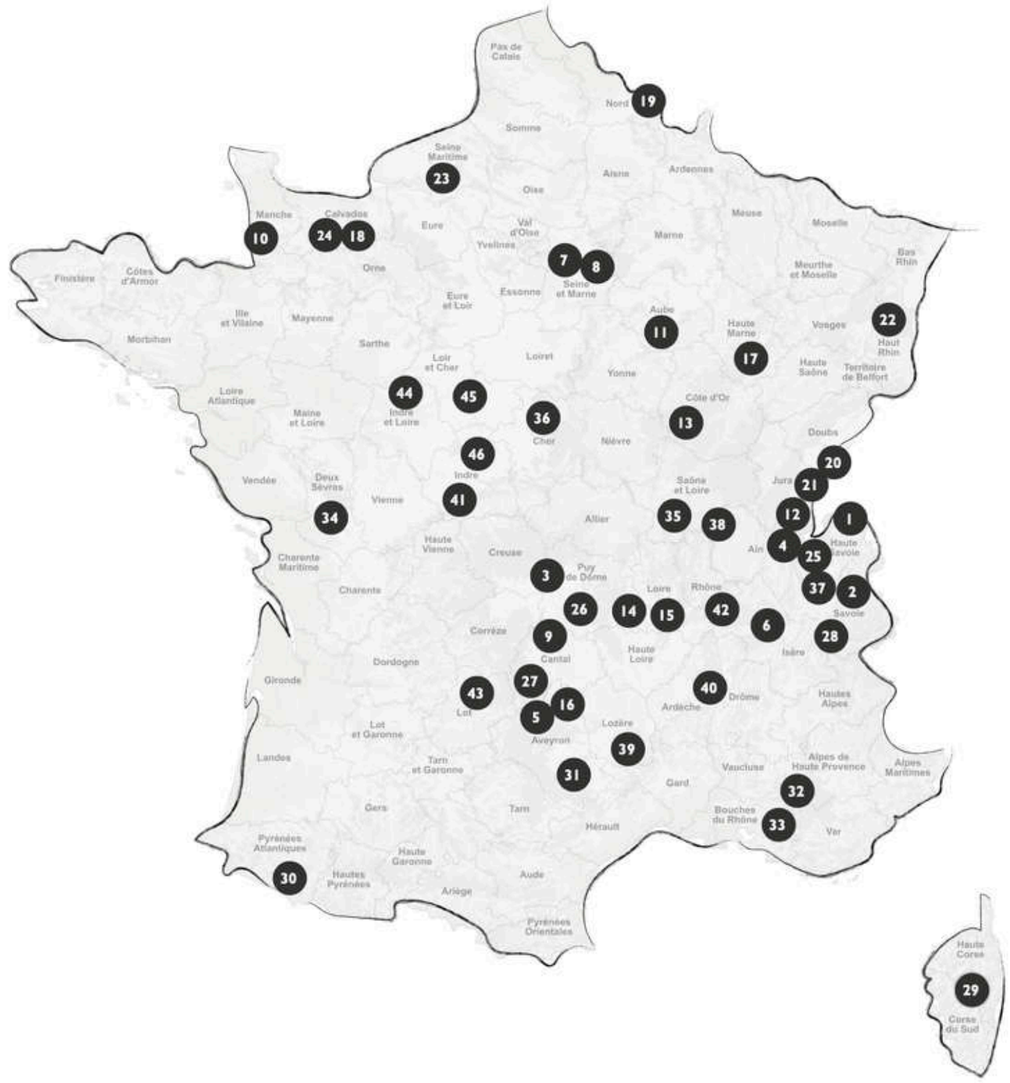
Retail format

250g





FRENCH CHEESES AOP



VACHE

1. Abondance
2. Beaufort
3. Bleu d'Auvergne
4. Bleu de Gex
5. Bleu des Causses
6. Bleu du Vercors
7. Brie de Meaux
8. Brie de Melun
9. Cantal
10. Camembert de Normandie
11. Chaource
12. Comté
13. Epoisses
14. Fourme d'Ambert
15. Fourme de Montbrison
16. Laguiole
17. Langres
18. Livarot
19. Maroilles
20. Mont d'Or
21. Morbier
22. Munster
23. Neufchâtel
24. Pont l'Evêque
25. Reblochon
26. Saint-Nectaire
27. Salers
28. Tome des Bauges

BREBIS

29. Brocciu
30. Ossau-Iraty
31. Roquefort

CHÈVRE

32. Banon
33. Brousse du Rove
34. Chabichou du Poitou
35. Charolais
36. Chavignol
37. Chevrotin
38. Macônnais
39. Pélardon
40. Picodon
41. Pouligny Saint-Pierre
42. Rigotte de Condrieu
43. Rocamadour
44. Sainte-Maure de Touraine
45. Selles-sur-Cher
46. Valencay

COW'S MILK CHEESES

CAN CANOLA

Soft-Ripened & Bloomy Rind Cheeses

Soft-ripened cheeses with a bloomy rind are recognized by their white, velvety rind and their creamy, melting texture. Their smooth, creamy interior develops delicate flavors of cream and mushroom as it ages.

Camembert AOP



Brie de Meaux AOP



Coulommiers



Brillat-Savarin



Chaource



Saint-Marcellin



Saint-Félicien



Coeur de Neufchâtel



etc...



COW'S MILK CHEESES



Soft-Ripened & Washed Rind Cheeses

Soft-ripened cheeses with a washed rind are distinguished by their orange-colored rind, regularly washed during aging to develop their character. Their interior is supple, creamy, and highly flavorful, with intense and generous notes.

Époisses AOP



Langres AOP



Munster AOP



Maroilles AOP



Vacherin Mont d'or



Livarot AOP



Pont-l'Évêque AOP



Curé Nantais



etc...

COW'S MILK CHEESES

CAN CANOLA

Cooked Pressed Cheeses

Cooked pressed cheeses have a firm texture and a bold flavor, achieved by heating the curd and then pressing it. Aging develops rich aromas of dried fruits, butter, and sometimes hazelnut.

Comté AOP



Beaufort



Emmental Français



Gruyère



Abondance



Meule de Savoie



Laguiole AOP



Montmélian



etc...



COW'S MILK CHEESES



Uncooked Pressed Cheeses

Uncooked pressed cheeses have a texture ranging from soft to firm and balanced flavors, often milky, with subtle fruity or vegetal notes. The curd is pressed but not heated, preserving the richness of the milk and the delicacy of the aromas.

Saint-Nectaire AOP



Reblochon AOP



Tomme de montagne



Tomme aux 7 fleurs



Raclette



Morbier



Salers AOP



Cantal AOP



etc...

COW'S MILK CHEESES

CAN CANOLA

Blue-Veined Cheeses

Blue-veined cheeses are characterized by their blue-green marbling, developed through specific cultures during aging. Their texture is creamy, and their flavor is strong, combining salty, creamy, and slightly spicy notes.

Bleu d'Auvergne



Bleu des Causses



Fourme d'Ambert



Fourme de Montbrison



Fourmette



Bleu de Gex



Bleu de Termignon



Bleu du Bonneval



etc...



GOAT CHEESES



Goat Cheeses

Goat cheeses are distinguished by their freshness and delicate goat aromas. Depending on aging, their texture can be fresh and creamy or drier and crumbly, with milky, vegetal, and sometimes subtly nutty notes.

Crottin de Chavignol



Sainte-Maure AOP



Valençay AOP



Selles-sur-Cher AOP



Chabichou AOP



Picodon AOP



Pélardon AOP



Rocamadour AOP



etc...

SHEEP'S MILK CHEESES

CAN CANOLA

Sheep's Milk Cheeses

Sheep's milk cheeses have a creamy texture and rich, warm flavors. Their milk, naturally higher in fat and aromatic, develops soft, slightly sweet, and sometimes nutty notes depending on the aging.

Roquefort AOP



Ossau-Iraty AOP



Broccio frais AOP



Brin d'Amour



Pérail



Ardi Gasna



Tomme de Corse



Fleur d'Espelette



etc...



EUROPEAN CHEESES



European Cheeses

To complement our range of French cheeses, we also offer a selection of European classics, reflecting the diversity of the continent's terroirs and craftsmanship.

Parmigiano Reggiano



Gorgonzola AOP



Burrata



Taleggio



Appenzel



Gouda



Cheddar AOP



Stilton AOP



etc...

LOGISTICS

Our orders are consolidated every Monday.

Products are selected from our various aging cellars in France, then centralized at our logistics platform in Machecoul (Loire-Atlantique).

Within eight days, the goods are shipped to Spain via controlled refrigerated transport.
They arrive in Ibiza within 48 to 72 hours, always under strict cold-chain conditions.

Orders are then prepared and dispatched to our clients the day after they arrive.

Order on Mondays

▼

Selection & centralisation in France
(7 - 10 days)

▼

Refrigerated transport to ibiza
(48h - 72h)



For most ultra-fresh products, we operate on a just-in-time system rather than keeping stock sitting on the island.

This allows us to avoid products aging in cold storage, ensure genuine freshness on arrival, maintain consistent quality throughout the season, and offer items that cannot be found locally.

For regular needs, we implement a planned replenishment system to prevent any shortages.

Our model is not that of a “backup wholesaler.” It is that of a partner who plans ahead with you.

This approach allows us to guarantee:

- Optimal freshness
- Clear traceability
- Reliable planning
- Consistent quality throughout the season

For items that tolerate longer aging (cooked and uncooked pressed cheeses), we also maintain a stock on the island, readily available for occasional needs.

ORDER PICKUP



Delivery

Delivery Directly to Your Establishment
Handled by the Can Canola team according to a schedule agreed upon together.

Refrigerated transport ensures a controlled cold chain, Monday to Friday.

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CAN CANOLA

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