Jean Dubost®
Coutelier Professionnel 1920 - France

Manufacturer of cutlery and kitchen knives

Extract of collection



Made in France

JEAN DUBOST,
OUR HISTORY

Founded in 1920, the Company Jean Dubost, continues for the 4th generation the family tradition and the love of the knife. With Alexandre Dubost, representing the 4th generation, this cutler tradition is revisited with a leap of modernity.

It is in Viscomtat, a small mountain town, near Thiers, the Capital of the French cutlery, that the company produces kitchen knives and table cutlery of quality. Assemble, shape, polish, sharpen ... It's been almost a century, and the same gestures are still being re-peated in a precise, delicate way to assure the quality of these products of excellence.

The elegance of a table, the finesse of the details, the precision of the cutting edge constitutes an excellent know-how, a clever fusion of tradition and innovation, rewarded and recognized by the label «EPV» Living Heritage Company since 2012. Jean Dubost is also a committed, solidary and responsible company, recognized in France and internationally.

Resolutely dedicated to the preservation of the environment for future generations, Jean Dubost has since 2008 developed a wide range of environmental-ly friendly cutlery and kitchen knives using innovative materials such as a plant-based Bioplastic made of corn starch and PEFC oak, wood from sustainably managed forests. Jean Dubost was the first French cutler to be certified PEFC in 2009.

The source of our inspiration is the everyday life, our lifestyles and travel diaries ... It instills in the Company Jean Dubost a permanent awakening spirit, resolutely turned towards the future and ready to meet new challenges.



100 YEARS

Premium

Jean Dubost
LAGUIOLE®
Made in Thiers France

Olivewood



L0010084B01002	Knife	2,5 mm
L0010194B01002	Fork	2,0 mm
L0010264B01002	Tablespoon	2,0 mm
L0010314B01002	Teaspoon	1,5mm

Black ABS



L0010084L02002	Knife	2,5 mm
L0010194L02002	Fork	2,0 mm
L0010264L02002	Tablespoon	2,0 mm
L0010314L02002	Teaspoon	1,5mm

Mirror stainless steel



L0010084L06002	Knife	2,5 mm
L0010194L06002	Fork	2,0 mm
L0010264L06002	Tablespoon	2,0 mm
L0010314L06002	Teaspoon	1,5mm

6 knives set



L0060084B01017
6 knives 2.5mm sharpen blade



L0060084L02017
6 knives 2.5mm sharpen blade



L0060084L06017
6 knives 2.5mm sharpen blade

12-piece cutlery set



L0120494B01017
6 knives 2.5mm sharpen blade,
6 forks 2mm



L0120494L02017
6 knives 2.5mm sharpen blade,
6 forks 2mm



L0120494L06017
6 knives 2.5mm sharpen blade,
6 forks 2mm

24-piece cutlery set



L0240674B01017
6 knives 2.5mm sharpen blade,
6 forks and 6 table spoons 2mm,
6 teaspoons 1.5mm



L0240674L02017
6 knives 2.5mm sharpen blade,
6 forks and 6 table spoons 2mm,
6 teaspoons 1.5mm



L0240674L06017
6 knives 2.5mm sharpen blade,
6 forks and 6 table spoons 2mm,
6 teaspoons 1.5mm

100 % Made in France

Premium

Jean Dubost
LAGUIOLE®
Made in Thiers France

3 pieces cheese sets



L0032554B01017
3P cheese set
Cheese fork, spreader, cheese knife



L0032524L02017
3p cheese set
Cleaver, spreader, cheese knife



L0032524L06017
3P cheese set
Cleaver, spreader, cheese knife

Carving sets



L0013394B01017
Carving set



L0013394L02017
Carving set



L0013394L06017
Carving set

Salad sets



L0015394B01017
Salad set



L0015394L02017
Salad set



L0015394L06017
Salad set

6 Knives sets



L0060084B14017
6 knives 2.5mm sharpen blade
Mixed wood handles



L0060084AE7017
6 knives 2.5mm sharpen blade
Mixed Acrylic tortoiseshell handles



L0060084B07017
6 knives 2.5mm sharpen blade
Horn handles

Classic

Jean Dubost LAGUIOLE® Made in Thiers France

Timeless colours



- Mirroir stainless steel L06
- Black L02
- Taupe L73
- Ivory L01
- Marble effect K14

Certified Oakwood



L0010011PEF002	Knife	1,2 mm
L0010185PEF002	Fork	1,5 mm
L0010255PEF002	Tablespoon	1,5 mm
L0010305PEF002	Teaspoon	1,2 mm
L0013765PEF002	Spreader	

Black ABS



L0010014L02002	Steak Knife	1,2 mm
L0010184L02002	Fork	1,5 mm
L0010254L02002	Tablespoon	1,5 mm
L0010304L02002	Teaspoon	1,2 mm
L0013764L02002	Spreader	

Mirror stainless steel



L0010014L06002	Knife	1,2 mm
L0010184L06002	Fork	1,5 mm
L0010254L06002	Tablespoon	1,5 mm
L0010304L06002	Teaspoon	1,2 mm
L0013764L06002	Spreader	

Jean Dubost Laguiole® pefc certified oakwood



L0060011PEF175
6 knives 1.2mm serrated blade



L0060185PEF018
6 forks 1.5mm



L0032515PEF018
3P cheese set
Cleaver, fork, cheese knife



L0241995PEF003
6 knives 1.2mm serrated blade, 6 forks and
6 tablespoons 1.5mm, 6 teaspoons 1.2mm



Black : L0241994L02003
Mirror stainless steel :
L0241994L06003
24P set,
6 knives 1.2mm serrated
blade, 6 forks and
6 table spoons 1.5mm,
6 teaspoons 1.2mm



Black : L0120464L02003
Mirror stainless steel :
L0120464L06003
12P set,
6 knives 1.2mm
serrated blade
6 forks 1.5mm



Black : L0120464L02018
Mirror stainless steel :
L0120464L06018
12P set,
6 knives 1.2mm
serrated blade
6 forks 1.5mm



Black :L0060014L02018
Mirror stainless steel : L0060014L06018
6 knives 1.2mm serrated blade



Black : L0060184L02018
Mirror stainless steel : L0060184L06018
6 forks 1.5mm



Black : L0060254L02018
Mirror stainless steel : L0060254L06018
6 tablespoons 1.5mm



Black : L0060304L02018
Mirror stainless steel : L0060304L06018
6 teaspoons 1.2mm

100 % Made in France

Jean Dubost
LAGUIOLE®
Made in Thiers France



3P child set
L0032344TON018



Black : L0032524L02018
Mirror stainless steel : L0032524L06018
3P cheese set
Cleaver, spreader, cheese knife



Black :
L0063764L02018
Mirror stainless steel :
L0063764L06018
6 spreaders



Black :
L0060014L02245
Mirror stainless steel :
L0060014L06245
Block of 6 steak knives 1.2 mm



Black : L0015394L02018
Mirror stainless steel :
L0015394L06018
Salad set



Black : L0013384L02018
Mirror stainless steel :
L0013384L0601
Carving set 1.5mm thick



Magnetic wood block
with 4 kitchen knives
(Santoku, bread, Chef, paring)
L0044234L02035

100 % Made in France

Jean Dubost®
Coutelier Professionnel 1920 - France

100 % recyclable
100 % made in France

Environmentally friendly

Natura

- Made from a plant-based biomaterial labeled OK COMPOST, using a renewable resource, they are 100% biodegradable and 100% compostable.
- 100% recyclable stainless steel blades HRC X47CR13/Rockwell 52-55.
- A 100% recycled cardboard box, printed with natural vegetable inks.



L0060015N11190
6 knives 1.2mm
serrated blade



L0032525N11190
3P cheese set
Cleaver, spreader, cheese knife

100 % Made in France

Jean Dubost®
Coutelier Professionnel 1920 - France

1920
POM Black

Cardboard box with zero plastic

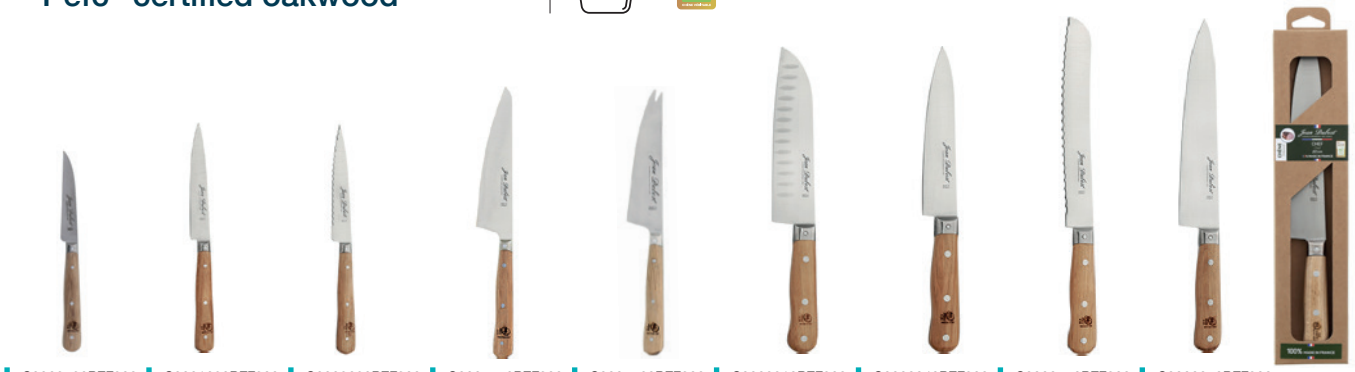


C0003730P60309	C0001680P60309	C0003680P60309	C0007550P60309	C0007560P60309	C0003310P60309	C0002240P60309	C0002770P60309	C0002250P60309
Paring 8cm	Utility 10cm	Steak 10cm	Chopper 12.5cm	Cheese 12,5cm	Santoku 16cm	Kitchen 15cm	Bread 20cm	Chef 20cm

Reference of the knife sold in cardboard box

1920
Pefc® certified oakwood

Cardboard box with zero plastic



C0003730PEF309	C0001680PEF309	C0003680PEF309	C0007550PEF309	C0007560PEF309	C0003310PEF309	C0002240PEF309	C0002770PEF309	C0002250PEF309
Paring 8cm	Utility 10cm	Steak 10cm	Chopper 12.5cm	Cheese 12,5cm	Santoku 16cm	Kitchen 15cm	Bread 20cm	Chef 20cm

Reference of the knife sold in cardboard box

1920
Wenge wood

Cardboard box with zero plastic



C0003730B06309	C0001680B06309	C0003680B06309	C0007550B06309	C0007560B06309	C0003310B06309	C0002240B06309	C0002770B06309	C0002250B06309
Paring 8cm	Utility 10cm	Steak 10cm	Chopper 12.5cm	Cheese 12,5cm	Santoku 16cm	Kitchen 15cm	Bread 20cm	Chef 20cm

Reference of the knife sold in cardboard box

100 % Made in France

Jean Dubost®
Coutelier Professionnel 1920 - France

1920
Gift boxes



C0005340P60048
3 p. kitchen set POM black
Paring - Kitchen - Santoku



C0005340PEF048
3 p. Kitchen set Oakwood
Paring - Kitchen - Chef



C000A5B0B06048
3 p. kitchen set Wenge wood
Paring - Kitchen - Santoku

Specialities

LE POCHE®



L0016760BW2219
Oakwood handle in gift box



L0016760K16219
ABS handle black in gift box

le Grand FRÉROT®



L001A4L0C16311
Le Grand Frérot pocket knife
Olive wood handle



L001A4L0C19311
Le Grand Frérot pocket knife
Oakwood handle

MILLÉSIME®



L0013850PEF015
Oakwood handle
in gift box



L0013850L02015
Black ABS handle
in gift box

Specialities
Sharpening solutions



BA061550X00002
Electric
sharpener



AF092600X00002
Knife sharpener 30 cm
Black polypropylene handle

BA066800X00002
Sharpener for knives
and scissors



100% Made in France

Jean Dubost®
Coutelier Professionnel 1920 - France

100% recycled plastic waste



PLASTIC WASTE BECOMES A RESOURCE

PLASTIC WASTE BECOMES A RESOURCE.

Jean Dubost has always been at the forefront of the use of eco-friendly material. After the use of biomaterial in 2008 and oakwood from sustainable forest management programs (1st cutler to be PEFC certified in 2009) Jean Dubost enters a new challenge. An ambitious project of circular economy in collaboration with young entrepreneurs concerned about the future of our planet.

« WHAT CAN BE DONE WITH PLASTIC WASTE? HOW CAN WE UPCYCLE PLASTIC WASTE? MAIN CONCERNS OF TODAY AND TOMORROW »

We value the amount of plastic waste spread in nature of 7 billion tons. With SENSE® Jean Dubost launches a collection of kitchen knives made from plastic waste using the innovative and eco-designed material LE PAVE® and acts for the long term with a 25 years warranty.

THIS MATERIAL IS:

HEALTHY: no chemical products. Obtained through heating and thermocompression of crushed plastic waste.

LOCAL: plastic waste is entirely collected in France. Short circuit and circular economy.

RECYCLED AND RECYCLABLE: material from infinite plastic waste sources and waste sorting. Material can be endlessly recycled.

100% Designed and made in Thiers - France

100% Recycled plastic waste handle

100% Circular economy and CSR

100% Limited carbon impact



CS322350SE1005 *
Peeler 5,5 cm



CS328190SE1005 *
Spreader 7 cm



CS328200SE1005 *
Tomato 11 cm



CS321920SE1005 *
Cheese 11 cm



CS322720SE1005 *
Paring 9 cm



CS325530SE1005 *
Vegetables 9 cm



CS323700SE1005 *
Steak 12 cm



CS322760SE1005 *
Bird 6 cm

* Also available in loose pieces on special demand.



CS32A250SE1273
3 pieces set

LE POCHE®





L0016760SE1308
Le Poche Sense with upcycled linen pouch



CS326810SE1297
Set of 6 steak knives

100% Made in France

Jean Dubost®
Coutelier Professionnel 1920 - France

Seafood items



AF043200C15002
Oyster holder + oyster knife
beechwood handle
MADE IN FRANCE



AF041940M46002
Oyster knife black
MADE IN FRANCE



AF041380M43002
6 oyster forks stainless steel
MADE IN FRANCE



AF041360M43002
6 snail forks
stainless steel
MADE IN FRANCE



AF042930M57002
Aluminum crab
cracker
MADE IN FRANCE



AF043894L02018
Seafood set (oyster knife
Jean Dubost Laguiole, 6
lobster skewers, 6 picks,
aluminum crab cracker)
MADE IN FRANCE



AF047644L06018
Seafood set
(2 crab crackers + 4 oyster
forks Jean Dubost Laguiole)
MADE IN FRANCE



AF043160M43002
12 place setting
snail plate
stainless steel
MADE IN FRANCE

Jean Dubost®
Coutelier Professionnel

Imported products



BF17A0N0X00002
Oyster knife
bubinga wood handle



BF172930X53005
Red crab
cracker



BF170970X01002
2 snail tongs
stainless steel



BF171570X01002
8 place setting oyster plate
stainless steel



BF173180X01002
Seafood plate ø 36cm
Stainless steel



BF173750X01002
Stand for seafood plate
Stainless steel

designed and selected by Jean Dubost

Jean Dubost®
Coutelier Professionnel

Imported products





ROC
DR118530X00232
ROC bloc acacia
5 knives acacia





NATURAL LIFE
DN047000X89258
Natural life bloc
4 knives



STYL'UP

NS110000X01002	Knife
NS110170X01002	Fork
NS110240X01002	Tablespoon
NS110290X01002	Teaspoon



SATIN

NS010000X01002	Knife
NS010170X01002	Fork
NS010240X01002	Tablespoon
NS010290X01002	Teaspoon



AMSTERDAM wooden effect

NA260000X49002	Knife
NA260170X49002	Fork
NA260240X49002	Tablespoon
NA260290X49002	Teaspoon



STYL'UP
NS110990X01011
24P in gift box



SATIN
NS010990X01011
24P in gift box



AMSTERDAM
NA260990X49047
24P in gift box



THAI MIRROR

NT010000X01002	Knife
NT010170X01002	Fork
NT010240X01002	Tablespoon
NT010290X01002	Teaspoon



JET GOLD

NJ010000X40002	Knife
NJ010170X40002	Fork
NJ010240X40002	Tablespoon
NJ010290X40002	Teaspoon



DELTA BLACK

ND010000X69002	Knife
ND010170X69002	Fork
ND010240X69002	Tablespoon
ND010290X69002	Teaspoon



THAI MIRROR
NT010890X01047
16P in gift box



JET GOLD
NJ010890X40011
16P in gift box



DELTA BLACK
ND010890X69011
16P in gift box

Jean Dubost®
Coutelier Professionnel 1920 - France

JEAN DUBOST
The commitment of 4 cutler's generations

Because every gesture counts for the planet, Jean Dubost adopts a global eco-responsible approach in its innovation and production strategy to preserve the fragile resources of our environment.

- A long lasting use
- A high quality french stainless steel. X47CR13 - HCR 52-55
- Sorted and recycled cardboard packaging
- Upgraded plastic rejects
- Optimized and reasoned water management
- First cutler to be PEFC certified already in 2009 (sustainable forest management)
- Since 2008, development of biomaterial handles labeled OK Compost
- The Jean dubost ranges are :
  - 100% Designed and made in Thiers - France
  - 100% Preserved of local employment
  - 100% Traditionnal French know-how
  - 100% Limited carbon impact

ENGAGÉ RSE MODÈLE AFAQ 26000 Confirmé ★★ AFNOR CERTIFICATION

JEAN DUBOST, COMMITTED AND RESPONSIBLE COMPANY

CSR label guarantees a deep local presence and a major programme for environmental sustainability and social equality of our company.









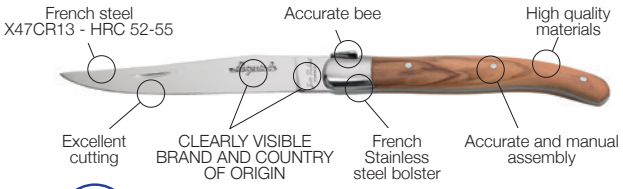
The real *Jean Dubost* LAGUIOLE® knife

Jean Dubost LAGUIOLE® Made in Thiers France

100 % Made in France

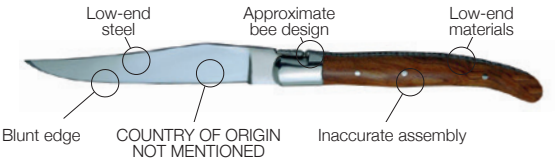
OFTEN COPIED - NEVER EQUALED

REAL *Jean Dubost - Laguiole*



Provided **WITH** a certificate of authenticity clearly mentioning the brand and the country of origin: France

COPY of *Jean Dubost - Laguiole*



Provided **WITHOUT** a certificate of authenticity and **WITHOUT** indicating the country of origin. The ambiguous terms «*French design, French style, designed in France*» are imported copies and are only intended to mislead consumers about the country of manufacture.

ALL our Jean Dubost LAGUIOLE® collections, present all over the world, are often imitated, copied but never equaled.

Go for the original over the copy, choose authenticity.

Manufactured by
Jean Dubost
Coutelier Professionnel 1920 - France
63250 VISCOMTAT - FRANCE
Tél. +33 (0)4 73 51 91 91 - Fax +33 (0)4 73 51 93 14
contact@jeandubost.com

jeandubost.com

100 % Made in Thiers-France

- **JEAN DUBOST, FRENCH MANUFACTURER**
  Jean Dubost was founded in 1920 in Viscomtat village,near Thiers, the capital of the French Cutlery for 6 centuries.

- **JEAN DUBOST, A FAMOUS MANUFACTURER**
  Traditional manufacturing process rooted in the cutler tradition. A know-how of excellence recognized at the national level with the EPV label (living heritage company).

- **JEAN DUBOST, COMMITTED AND RESPONSIBLE COMPANY**
  CSR label guarantees a deep local presence and a major programme for environmental sustainability and social equality of our company.

- **ENVIRONMENTALLY FRIENDLY**
  Choosing Jean Dubost knives means opting for quality and acting for the environment.

- **THE FIRST CUTLER TO BE PEFC CERTIFIED IN 2009**
  Program for the Endorsement of Forest Certification.

- **JEAN DUBOST, MEMBER OF THE FRENCH FAB, HAS PUT AT THE HEART OF ITS PRIORITIES:**
  Innovation, the modernization of its means of production, training, ecological performance and export outreach.

Jean Dubost
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