

Le Must supplies select AA's Flagship Lounge locations



Moshe Cohen, Managing Partner and Creator at Le Must

[Le Must](#) Managing Partner and Creator Moshe Cohen tells *PAX International* this week that the prestige condiment supplier is now working with [American Airlines](#), supplying its authentic dijon mustard, French mayonnaise, all-natural chef's ketchup and 100 percent pure honey to select Flagship Lounges. The products are available at [LAX](#), [Miami](#), [Chicago O'Hare](#) and [Dallas Fort Worth](#).

The goal in the months ahead is to increase brand visibility to airlines and continue working with lounge operators, Cohen explains. He says the [Flagship Lounge](#) partnership is a "worthwhile investment" that provides exposure for Le Must in the correct setting.



Le Must condiments

Le Must became the temporary condiment supplier for the lounges through the pandemic when the main supplier experienced supply issues. Cohen says Le Must was able to guarantee an uninterrupted supply by going the distance to secure product—paying out of pocket to fly ingredients and supplies across the world, adding a glass supplier to its roster and investing a tremendous amount of money without increasing price of product. From there, American Airlines switched over to Le Must as the single solution at select Flagship Lounge locations.

“Part of our promise at Le Must is the supply, to be a reliable partner. During the pandemic, we made the decision that no matter the cost, we would find a way to provide products for our clients. This put us in a good position post-pandemic. We have satisfied clients and gained long-term loyalty,” Cohen tells *PAX International*.



Le Must products include all-natural and organic condiments and preserves, produced in small batches

Plans for the year ahead—and beyond

Combining classic culinary techniques with a contemporary enthusiasm for innovation, Le Must crafts all-natural and organic condiments and preserves, produced in small batches, to deliver a taste and texture that seek to set the brand apart. The range also includes peanut butter, chocolate hazelnut spread, maple syrup, hot sauces and biodegradable sugar stick packets.

While it is currently 95 percent hotel-focused, Le Must's sophisticated aesthetic and taste combined with its sustainable glass packaging makes it an excellent addition to the front-of-cabin inflight dining experience, Cohen explains.



Le Must oils and salad dressing are due to launch soon

This year, Le Must will introduce a line of mini oils and salad dressings for First and Business Class. The arrivals include Balsamic Vinaigrette, Organic Extra Virgin Olive Oil, White Truffle Olive Oil and Gourmet Soy Sauce.

“2024 is going to be a good year – and 2025 an even greater year,” Cohen says.