



# About us

For three generations, since 1921, we have been developing a family know-how around a product of pure French gastronomic tradition: the snail. We prepare snails à la Bourguignonne, fresh and frozen, and snail meat in can.

We are renowned for our expertise as a Maître Escargotier Français (French Master Snail Makers), which means that our snail meat is perfectly sized and conforms to specifications, and our ingredients are scrupulously selected. We follow rigorous product control and safety procedures - HACCP Method - IFS certification.

We have been developing products under our own brand for both the French and the export market, through all distribution networks. We have also been working on tailor-made products based on our customers' requirements and for their own brand name.



Between tradition and innovation, our family business preserves its know-how and expertise acquired over the past 100 years to offer gourmet and high-quality products, while pursuing a logic of constant optimisation.

**11,7 M €**  
**TURNOVER**

## OUR SUBSIDIARY

The snail is a wild harvested product that is subject to the vagaries of the weather. It is harvested in the spring and lasts for an average of three weeks, it is carried out by the inhabitants of the producing countries.

We have our own processing unit, located in Czech Republic, enabling us to control raw material from collection to the end product. As close as possible to the collectors and processors, we are always careful to offer coherent and fair prices so that the collection subsidiary can continue to operate.

Our experience and our reputation have enabled us to build long-lasting relationships with many partners abroad, with whom we have been working with for decades. It is necessary to have an established relationship with suppliers in order to ensure our purchases of raw materials for the year, which enables us to secure our purchasing volumes.

**70 Million**  
**OF TRANSFORMED PARTS EACH YEAR**



# Our canned range

## SNAILS' MEAT IN CAN

Our canned snails are made the old fashion way. The cans are filled by automatic counting after a precise calibration, then we add the juice and we sterilise them.

The court-bouillon, prepared according to our recipe, preserves the snails and gives them all the flavour of the carefully selected herbs and spices blend.

After draining, the snails can be used either in the shell with a stuffing, or for cassolettes or other multiple recipes.

Our cans are Clean Label certified and contain only natural ingredients.



## NATURAL SHELLS

Natural snail shells, washed and sterilised, ready to garnish.

## CERAMIC SHELLS

Ceramic shells, in 4 pretty assorted colours. To be filled with a snail with stuffing or a sauce, they keep your dishes warm. Can be used over and over again.



## BURGUNDY SNAIL KIT

Kits consisting of snail meat in court-bouillon, natural or ceramic shells for garnishing, and a mixture of spices. Add soft butter to prepare the stuffing and garnish your snails. Display Packaging.



## SNAIL SEASONING

Jar of 6 spice balls.

To be mixed with unsalted butter to obtain a snail filling.

# Our frozen range

## PREPARED SNAILS

The snails' meat is put back in clean shells and buttered by hand thanks to an unrivalled know-how.

The stuffing is a traditional Burgundian stuffing prepared with carefully selected ingredients: butter, garlic and parsley. They are free from free from preservatives artificial food colourings.

All you have to do is place them on an oven-safe plate and put it in the oven.



## FROZEN SNAILS' MEAT READY FOR USE

Individual quick frozen snails' meat, cooked, ready for use.







## CROQUILLES

The «Croquilles», a perfect addition to any appetizer platter, are small, light and crispy savoury biscuits filled with a snail and stuffing.



## MINI-FEUILLETÉS

The «Mini-feuilletés», a must-have for the aperitif, these are puff pastries filled with a snail and stuffing.



## STUFFED MUSSELS

Stuffed mussels, an alternative to snails, delicately flavoured with butter, garlic, parsley and lemon, they will delight the most discerning connoisseurs.



## ROLL OF BUTTER, GARLIC AND PARSLEY

A ready-to-use seasoning roll of butter with multiple applications: on meat, fish, vegetables, bread... Or prepare your own snails.



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