



About us

3 Generations of Burgundy Snail specialists !

OUR CENTURY OLD FAMILY BUSINESS

In 1921, in the small village of La Rivière-Drueon, Omer Romanzini, settled with his wife Juliette. Originally a farmer, he worked in his uncle's snail's factory in Les Fourgs, where he learned the skills of a long family tradition. As soon as he returned from the war, he decided to found his own snails processing business.



It started as a small seasonal activity of canned snail meat from Burgundy. The snails were collected locally and in Switzerland.

Omer passed on his know-how to his sons, Roland and Daniel, in 1963. Then, Corinne and Olivier, Roland's children, took over in 1991.

OUR TIMELINE

1921
Creation of the company
by Omer Romanzini



1963
Roland and Daniel, Omer's sons,
take over the family business



2000
Live snails are not processed
at our plant in La Rivière-Drueon
Opening of a new raw material processing
site in the Czech Republic

2005
Extension
and modernisation
of our plant at La
Rivière-Drueon



OUR SUBSIDIARY

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.

OUR TEAM

At Romanzini, we value our employees. We listen to their needs and we are committed to recognise the importance of their work and to give them prospects for development. All of this in a healthy and safe environment.

Because of the seasonality of our activity, recruiting can be very challenging. But we are willing to give a chance to every candidate and welcome them into our team.

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.

1970

The deep-freezing technique allows us to launch ready to eat frozen snails stuffed with marbled butter



1982

1984

Packaging Oscar for the development of Alvhélix (Special packaging for snails)

1990

Launch of the «Refrigerated Snails» range with 21 days shelf-life

2006

Launch of «Festive Snails» range. Prepared snails are presented in an oven safe CPET plastic tray.



2010

2020

Automisation of one of our workshops



2021



Our commitments

LIMITING THE IMPACT ON THE ENVIRONMENT

Removing snails from their natural environment has an impact, that is a fact. But we do so by limiting our footprint as much as possible.

The harvest takes 3 weeks on average, from April to May. When the breeding season starts, the harvest stops. Collection is done respecting the growth cycle of the snail, the smallest ones are not collected.

Snails have always been harvested by hand, the main advantage being that this does not directly affect their environment. The snail is very sensitive to pollution and can only be found in areas where nature is preserved.

We look after and respect the environment as it is, in the end, our work space.



MAKING A REASONNABLE USE OF RESSOURCES

Manufacturing our products requires water and energy. Today, we limit our consumption and work every day to reduce our needs by optimising our manufacturing processes.

This year, we carried out our carbon assessment in order to understand our consumption and highlight areas for improvement.

This is why, in addition to our day-to-day energy saving approach, we want to turn to self-supply. We have already installed photovoltaic panels and we plan to double these soon to reach a surface area of around 620m².

By installing photovoltaic panels, we produce our own green energy, we are able to monitor, analyse and optimise our consumption.

And therefore, we contribute to the energy transition, the development of renewable energies and the reduction of greenhouse gas emissions.

In the past few years, we have reduced our water consumption by 40% through rainwater collection.





INDUSTRIAL REFRIGERATION

In our business, the majority of our raw materials, semi-finished and finished products are placed in negative cold or chilled storage. These facilities are in constant operation, which is why it is interesting to connect them to photovoltaic panels.

In addition, we are currently studying the implementation of a heat recovery system on the negative cold production to eliminate the consumption of the boilers used to heat the administrative premises, the changing rooms and the break room.

These changes allow us reduce our carbon footprint by 16%.



WASTE MANAGMENT

Our packaging waste treatment has been optimised in collaboration with Véolia, who has helped us to manage and sort it better.

Besides, our company is located inside a Natura 2000 area. This network is made up of nature protection areas in the European Union that have a high heritage value due to their exceptional flora and fauna.

*The aim is to maintain the biological diversity of these environments
and this makes our approach even more meaningful.*

END CUSTOMER

In recent years, we have considerably reduced the packaging around our products in order to keep only the essential: base tray and film.

When working mainly with plastic trays, it is not always easy to find materials that fit our requirements while being recycled and recyclable.

But every year we review each of our packaging and we are always on the lookout for the latest innovations in order to offer products that are as environmentally friendly as possible and are matching with food safety requirements at the same time.





Our expertise

Since 1921, we have been committed to making good products while preserving and expanding our know-how.

THE QUALITY OF RAW MATERIAL

The Burgundy snail is a wild harvested product and is therefore affected by the weather conditions. The harvest, which is regulated, lasts three weeks in the Spring. And it is carried out by the locals from the producing countries.

It is necessary to have an established relationship with suppliers in order to ensure our supplies for the year.

The very regular monitoring and auditing of our subsidiary guarantee that the raw material is well calibrated and compliant with our quality standards.

The butter, which makes up 50% of our preparations, comes from the Nozeroy cooperative, located 20 kilometres from our production site.

We make it a point of honour to satisfy our customers with products of consistent quality all year round.



KNOW HOW TO DO IT WELL

For more than 100 years, the Romanzini family has been passing on its know-how and spirit of good work from generation to generation.

Snails require a lot of work, from harvesting to packing. All stages of the processing of the raw material are entirely manual, as are many stages of their preparation.

The manufacturing stages are carried out in the respect of traditions. We have found no better way than handiwork to ensure our snails' quality and taste.

OUR PRODUCTS

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. Our cans are Clean Label certified.

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.

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.

Prepared snails are available frozen or refrigerated. All you have to do is place them on an oven-safe plate and put it in the oven.

The aperitif range

The «Croquilles», a perfect addition to any appetizer platter, are small, light and crispy savory biscuits filled with a snail and stuffing. They are available frozen or refrigerated.

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

Stuffed mussels, an alternative to snails, delicately flavoured with butter, garlic, parsley and lemon, they will delight the most discerning connoisseurs. They are available frozen or refrigerated, too.



DISTRIBUTION

Adaptability, flexibility and responsiveness

These are three essential words for us. Being able to provide bespoke solutions for our customers, from the recipe to the packaging and logistics, is essential to us. We do our utmost to meet specific requirements.



Quality commitment

In a difficult economic and competitive context, and in compliance with new regulatory measures and contractual obligations, we are always eager to guaranty, secure and boost all our activities and satisfy our customers' expectations.

QUALITY CONTROL

As a manufacturer, we have full control over the entire manufacturing process, from the selection of raw materials to the manufacture of finished products, and it is essential for us to ensure reliability of our supplies.

Throughout the process, we carry out regular quality controls. This is a key step in guaranteeing compliant visual aspect and taste quality of our products.

CERTIFICATIONS

Our production site is IFS certified, which attests of our quality standards and commitment.

All of our workshops strictly follow our manufacturing processes that are elaborated for adapted to the snails' production: bacteriological controls of raw materials, ingredients and finished products, rigorous implementation of the HACCP control plan for hygiene, clear traceability of the batches on our software.

OUR COMMITMENTS

We commit to allocate the necessary human and financial resources to implement these requirements and to respect and enforce our commitments.

Management and staff contribute together to this approach which comply with the respect of our values. This is why our quality policy must be understood, shared and accepted by all.

Varieties

At Romanzini, we work exclusively with wild, hand-picked snails.

THE BURGUNDY SNAIL

Hélix Pomatia Linné

This snail takes its name from the Burgundy region, in France, where it was once collected, especially in the vineyards, from which it has practically disappeared due to modern farming techniques. Since it is no longer harvested in an organised manner in the countryside and is unsuitable for breeding, this species is collected in Central Europe where it is still found in the wild.

The collection is regulated and carried out in spring by the locals. Its name remains the same as it is not governed by a geographical designation linked to the Burgundy region but by the species.

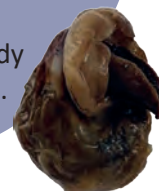


THE LUCORUM SNAIL

Hélix Lucorum

Also known as the « Turkish » or « white » snail, this species is particularly abundant in Turkey and the Balkans, where it originates, but it can also be found in France.

Like its cousin, the Burgundy snail, it cannot be bred.



THE GREY SNAIL

Hélix Aspersa

The grey snail or « Petit Gris » (little grey) snail lives in the Mediterranean and oceanic regions. It is the only species that is suitable for farming, but it is also the least consumed variety: it represents only 5% of snail consumption.

The « Gros Gris » (big grey) species responds favourably to farming conditions and can reach the size of the Burgundy snail.





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