



A century old family business

In 1921, in the small village of La Rivière-Drugeon, our grandfather, 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.

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



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Wild Snails

Varieties and sizes



The snails’ size

The snails listed here have been sorted and graded. There are other species in France but they are not consumed. In nature, there is great disparity between these molluscs, some shells are « deformed », they can be cone-shaped or flattened, and there are also mixtures between varieties. The colour of snail meat can also vary depending on the mollusc’s diet.

The size of the snail is determined by its age, the older the snail the larger it is. A Burgundy snail can live up to 8 to 10 years. It takes between 3 and 4 years for a snail to be considered as a « Large » one.

There are strict regulations about snail sizes: the size of a shell depends on its diameter and the size of a meat depends on its weight.

	Small	Medium	Large	Very Large	Extra Large
Shells (diameter in mm)	< 27	between 27 and 31	between 31 and 34	between 34 and 39	> 39
Snail Meat (weight in g)	between 1,8 and 2,8	between 1,8 and 4	between 2,5 and 5,4	between 4 and 7,3	> 5,3
Age	≈ 2 years old	2 to 3 years old	3 to 4 years old	3 to 5 years old	> 5 years old

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, its range extends across the north-eastern Mediterranean basin. It is particularly abundant in Turkey, Macedonia and Serbia, where it originated. It is also found in the southern part of France, where it is no longer collected. 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.