



A century of adventure

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.

13,9 M €
TURNOVER

Our subsidiaries

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 raw material processing units in the Czech Republic and Romania, enabling us to control the material from collection to the end customer. 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.

75 Million
OF TRANSFORMED PARTS EACH YEAR



Quality: our priority

We are always eager to guaranty, secure and boost all our activities and satisfy our customers' expectations.

SELECTION OF INGREDIENTS

The butter is Franche-Comté (FRANCE) origin and comes from a cooperative located 20 kilometres from our French production site.

Our snail stuffing also includes whole garlic cloves and frozen flat-leaf parsley.



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.

Committed to the future

LIMITING OUR WASTE RIGHT UP TO THE CONSUMER

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

For our small trays, we use EVOLVE: a 100% recycled tray that can be recycled ad infinitum. Its colour varies according to the colour of the plastic used to produce it.



MAKING A REASONABLE USE OF RESSOURCES

We limit our consumption and work every day to reduce our needs by optimising our manufacturing processes.

In addition to our day-to-day energy saving approach, we want to turn to self-supply: we have equipped our 3 sites with photovoltaic panels.

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

LIMITING THE IMPACT ON THE ENVIRONMENT

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

The snail is very sensitive to pollution and can only be found in areas where nature is preserved.



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.

CRISPY BISCUIT SHELLS

The shell you can eat!
Garnish as you wish



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



SCAN ME

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.



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.

Various packaging options are available.



FROZEN SNAILS' MEAT READY FOR USE

Individually quick-frozen snail meat cooked in court-bouillon. Ready to use.

Packaged in re-sealable bags so you can use only the quantity you need.





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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