Romanzini

3 generations of escargotiers,
95 years of professionalism
Our story

1921
Omer Romanzini establishes his canning factory in La Rivière Drugeon. The live snails are gathered in France and in neighbouring Switzerland.

1960
Deep-freezing process now allows the company to offer frozen snails, prepared with garlic and butter, ready to eat. Romanzini starts to source live snails in Eastern Europe.

1990
Launching of a new range of fresh prepared snails packed in trays and bags, with a shelf-life of 21 days

2000
Romanzini takes over a production firm in Czech Republic in order to control the entire supply chain and to maintain its competitiveness and quality requirements

2005
Expansion and modernisation of the production facility in La Rivière Drugeon in order to increase the production capacity and to adapt to the new regulations

2010
Two years after launching a range of ready-cooked dishes, Romanzini innovates again with a new product, Eascarg’hot, a convivial and convenient concept.

2013
Romanzini receives ISF Food V6 certification
An industrial tool, a traditional approach

- 2 production sites
- 180 tons of Escargots flesh transformed every year
- Export to more than 25 countries
Products origin & control of the supply chain

• Burgundy snails are gathered by hand in meadows and in woods, they cannot be farmed and are sensitive to pollution.

• In the past, they were gathered in the Burgundy vineyards area.

• Because of the modernization of winemaking production techniques in the 20th century, their numbers shrunk and it became necessary to import them.

• Their designation “Burgundy” has remained unchanged.

• Romanzini has its own factory in Czech Republic for the raw material processing while the Escargots preparation is made in France.

• We control the entire supply chain: gathering, selection, preparation and packaging, all the way to the final customers.
Quality & food safety: our priority

• Implementation of strict raw materials control and selection in our two production sites,

• Complete product traceability and implementation of bacteriological controls to insure food safety,

• Each step of the product transformation is done by hand by our skilled and experienced teams,

• Modern and automatic packing lines adapted to our specific product.
Our range

Escargots in tins

Prepared frozen Escargots

Prepared frozen Escargots in ceramic shells

Empty shells
Our Canned Escargots and empty shells range

Canned Burgundy Escargots (Helix Pomatia)

Canned Regular Escargots (Helix Lucorum)

Escargots & empty shells pack

Empty shells in box, bag or carton
Our Frozen range

48 prepared Escargots in bag

12 prepared Escargots in plate

Garlic butter

Prepared Escargots in ceramic or crusty shells

Puff Pastries with Escargots
Snails varieties

• **Burgundy Snail – Helix Pomatia Linne**
  - Best known variety, one of the most distinctive dish in French cuisine
  - The only one with « Burgundy snail » denomination
  - Gathered in Spring by hand in Central European countries
  - Shells: light brown colored with small stripes / diameter: 30 to 45mm

• **Standard Snail – Helix Lucorom**
  - Cousin of the Burgundy snail – no farming possible
  - Gathered in the north-east part of the Mediterranean Basin (Turkey, Macedonia and Bulagria)
  - Shells: brown colored with stripes / diameter: 30 to 50mm

• **Petit Gris Snail – Helix Aspera Maxima or Muller**
  - Gathered in Mediterranean regions
  - Can be farmed but less popular variety
  - Shells: Variable, often with 4 brown spiral strips / Diameter: 30 to 40mm

• **Achatine Snail – Achatina Fullica**
  - Comes from tropical areas (Africa, Indonesia,…)
  - Pointed shell
  - Cannot be sold in France under the name “Escargot”
Contacts

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