



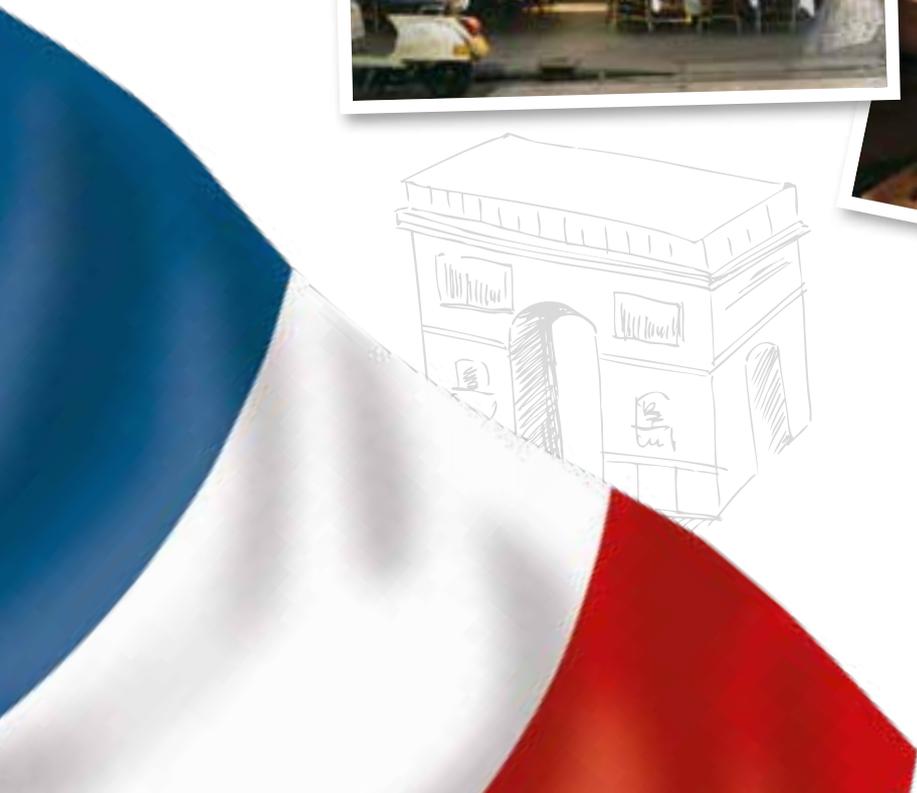
Aoste

**Aoste invites you
to discover the exceptional taste
of the finest Gastronomie française**

EXPORT CATALOGUE

La France

Aoste





With 84 million visitors per year, France is the most visited country in the world. Tourists love to discover French cooking and especially French delicatessen.

TOP 5 FRENCH EXPORT PRODUCTS

- Wine
- Champagne
- Delicatessen
- Cheese
- Viennoiserie



The United Nations Educational, Scientific and Cultural Organization (UNESCO) have awarded France World Heritage status for its gastronomy. French cooking is recognized worldwide for its finesse and flavor.



"Talking about cuisine - French cuisine - is also talking about joie de vivre, delicacy, optimism, and pleasure, ideas that are all crucial to the image of France."
Alain Ducasse



CHARCUTERIE IS A PILAR OF *FRENCH ART DE VIVRE*



Dry sausage



Cheese



Baguette



Wine



Tips to choose the perfect wine for a dry sausage

We recommend red wine as well as Beaujolais or Touraine. Thin sliced, its soft texture will go marvelously with fruity wines, like those from Bourgogne.

FRENCH CHARCUTERIE

HOW TO TASTE DRY SAUSAGE

The dry sausage can be provided in different shapes, adapted to each occasion: simply in sandwiches or with a glass of wine for the « French appetizer ». It is perfect for convivial moments with friends or family.



HOW TO TASTE DRY HAM

Taste as a starter



Enjoy with a drink as appetizers



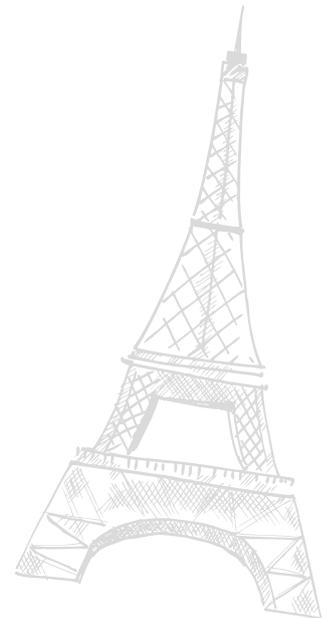
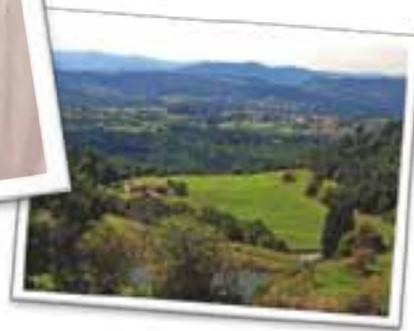
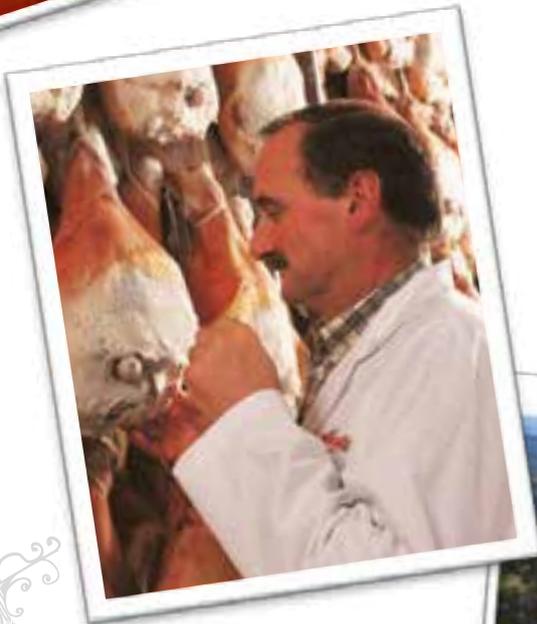
Savour as main dishes



AOSTE, A LEADING BRAND

Aoste

a passion of **tradition & quality**
the favorite & most **refined brand**
an **ambassador** in the world
present in more than **50** countries



AOSTE A TRADITION SINCE 1976

Aoste ham takes root in the passion of a man, Roger Reybier, raised in the love of good French cooking.

Raised in a 4 generation cheese maker family, Roger Reybier grew the family business. Then, he decided to travel around Europe for one year in order to discover other national food specialties.

He has a real crush on Parma dry ham and wants to have this rare delicacy in everyday French meals.

At this time, French production of dry ham is very low and of poor quality.





A O S T E



Back in France, he decides to settle the first dry ham production unit in the village of Aoste. Located in the foothills of the Alps chain, this former Gallo-Roman city benefits from a temperate climate that perfectly fits for dry ham maturation.

In order to make a premium dry ham, which combines **tradition** and **refinement**, he settles 2 key principles :

- 1- **Traditional know-how respect** with production techniques similar to the ones used for the famous Parma ham, little salt, a lot of time, and craftsmanship
- 2- **Modernity** with a plant benefiting from the latest innovations in order to get this exceptional product accessible to a large audience

In 1979, his son Michel joins him. Aoste history is on the move.

In a few years, this dry ham of high quality, with a delicate taste and a soft texture becomes the reference of the French market.

AOSTE TODAY: LEADING BRAND IN FRANCE

Today Aoste is the favorite delicatessen brand in France and one of the leading charcuterie brands in Europe. The brand is recognized by customers and distributors alike for its exquisite flavor and superior quality.

Aoste dry cured products are made in seven different factories with expertise and french « savoir-faire ». The plants are located in French natural parks to profit from perfect drying conditions.



AN ADDED VALUE PRODUCT RANGE

From dry hams to dry sausages a selection of the most refined delicatessen in our product portfolio



THE SECRETS OF AOSTE DRY SAUSAGE

The product is **air dried**, a real AOSTE know-how which confers all the taste and the flavor to the product.



Selection

Careful selection of the best raw materials: the best pork is selected.

Mincing

Fat is frozen to facilitate the cutting and differentiate the meat from the grains of fat.

Seasoning

An unique mixture of spices develops the aroma and the taste. Pepper and nutmeg are often used for the preparation of our dry sausages.

Stuffing

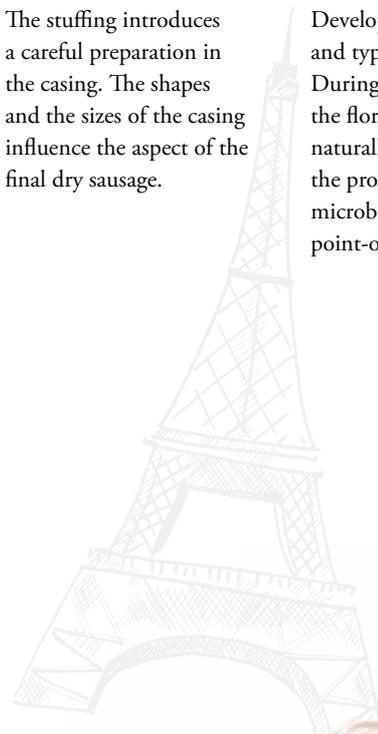
The stuffing introduces a careful preparation in the casing. The shapes and the sizes of the casing influence the aspect of the final dry sausage.

Drying

Development of aroma and typical taste. During this final step, the flora grows and naturally protects the product on a microbiological point-of-view

AOSTE SECRETS

Passion and patience. With commitment and a lot of handwork we make the finest Saucisson sec respecting a century old tradition. Outstanding quality just needs time and know-how. Secrets of the natural production process have been passed down through several generations. Recipes guarantee the highest culinary delights.



THE SECRETS OF AOSTE DRY HAM



The **French dry Ham** is one of the best symbol of the French Gastronomy.

AOSTE SECRETS

To achieve a perfect result, Aoste Dry Ham is prepared with the greatest care. During the whole process, our people bring their expertise, to make it unique. Hams are carefully hand-rubbed with salt, follow a long maturation process and finally are sliced at the perfect time. Time, know-how and infinite patience are the secrets of Aoste Dry Ham.





DRY SAUSAGE

- ✓ TRADITIONAL RECIPES
- ✓ VARIETY OF SHAPES
- ✓ VARIETY OF TASTE

Aoste offers a full range of genuine French Dry sausages



AOSTE CURVE DRY SAUSAGE

Code	33802
Weight	0,250 kg
Pieces/Carton	10
Shelf life at production	90 days



AOSTE SHORT DRY SAUSAGE

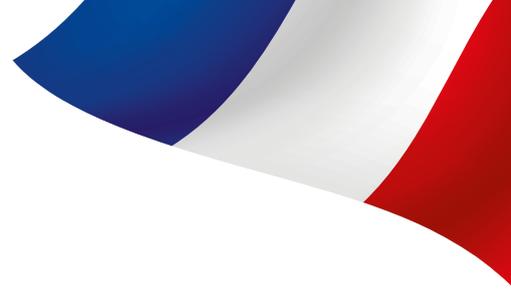
Code	33803
Weight	0,250 g
Pieces/Carton	10
Shelf life at production	90 days



AOSTE RODS OF DRY SAUSAGE

Code	26656
Weight	3 x 50 g
Pieces/Carton	10
Shelf life at production	90 days





DRY SAUSAGE



AOSTE STRAIGHT DRY SAUSAGE

Code	26672
Weight	0,225 Kg
Pieces/Carton	10
Shelf life at production	90 days



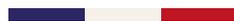
AOSTE DRY SAUSAGE HAZELNUT

Code	10012 - 31389
Weight	0,250 kg
Pieces/Carton	20 - 10
Shelf life at production	90 days



AOSTE DRY SAUSAGE FIG&WALNUT

Code	19632
Weight	0,250 kg
Pieces/Carton	20
Shelf life at production	90 days





DRY SAUSAGE

- ✓ SMALL WEIGHT 150G
- ✓ LOWER RSP
- ✓ VARIETY OF TASTE



AOSTE STRAIGHT DRY SAUSAGE

Code	35173
Weight	0,150 g
Pieces/Carton	20
Shelf life at production	90 days



AOSTE STRAIGHT DRY SAUSAGE

Code	35172
Weight	0,150 g
Pieces/Carton	20
Shelf life at production	90 days





Aoste is the inventor of the meat snacking!
A modern version of dry sausage,
easy to eat everywhere,
easy to share.

SNACKING DRY SAUSAGE STICKS



- ✓ SMALL WEIGHT 50G
- ✓ CONVENIENT PACK
- ✓ ATTRACTIVE DESIGN
- ✓ VARIETY OF TASTE



AOSTE SNACK IN CLASSIC STICKS

Code	33384
Weight	50 g
Pieces/Carton	12 (SRP)
Shelf life at production	90 days





SNACKING DRY SAUSAGE STICKS



AOSTE SNACK IN CHICKEN STICKS

Code	33074
Weight	50 g
Pieces/Carton	12 (SRP)
Shelf life at production	90 days



AOSTE SNACK IN SPICY STICKS

Code	33075
Weight	50 g
Pieces/Carton	12 (SRP)
Shelf life at production	120 days



AOSTE SNACK IN WALNUT STICKS

Code	33073
Weight	50 g
Pieces/Carton	12 (SRP)
Shelf life at production	90 days





SNACKING DRY SAUSAGE BITES





SNACKING DRY SAUSAGE BITES

- ✓ SMALL WEIGHT 35 G
- ✓ PRE-FILLED STRIPS
- ✓ ATTRACTIVE DESIGN
- ✓ LONG SHELF LIFE (SPICY)



AOSTE SNACK IN CLASSIC BITES COEX

Code	33579
Weight	35 g
Pieces/Carton	18 (SRP) 3 strips of 6 bags
Shelf life at production	75 days



AOSTE SNACK IN SPICY BITES CASING

Code	34966
Weight	35 g
Pieces/Carton	18 (SRP) 3 strips of 6 bags
Shelf life at production	120 days

Aoste offers a full range of authentic products under convenient formats for restaurants & bakeries to get the experience of the French gastronomy

DRY SAUSAGE



The most famous typical dry sausage from Lyon

AOSTE ROSETTE DRY SAUSAGE – 48 SLICES

Code	33383
Weight	500 gr
Pieces / Box	8
Shelf life at production	90 days

48 slices
of +/- 10 g



AOSTE DRY SAUSAGE – 160 SLICES

Code	33384
Weight	500 gr
Pieces / Box	8
Shelf life at production	90 days

160 slices
of +/- 3 g

DRY SAUSAGE



- ✓ Starters
- ✓ Appetizers
- ✓ Meals
- ✓ Sandwiches
- ✓ Sharing boards

Traditional genuine product

- With extra-fine slicing for more delicate taste

High Quality

- Raw material selection
 - ▣ Aoste Quality
- « Saucisson sec pur porc qualité supérieure »
- French Meat

Convenient

- Multiple Usages
- Easy handling
- Regular slicing
- Cost per portion monitored

– RECIPE –



ROSETTE SANDWICH

Ingredients

- Brioche bread
- 30g of AOSTE Rosette dry sausage
- 30g of fresh goat cheese
- 1 egg
- A few sprigs of chives
- 1 shallot
- 5g walnut kernels
- Salt and pepper

Preparation

1. Prepare a hard-boiled egg and peel it.
2. Chop the shallots and the chives.
Mix it with the fresh goat cheese.
Season with salt and pepper.
3. Roughly crush the walnuts.

Presentation

- Slice the hard-boiled egg.
- Open up the brioche bread.
- Spread the fresh goat cheese on the bread.
- Pile the egg slices, the walnuts and the AOSTE Rosette. Serve.



contact us for more recipes

Discover Aoste
 Dry Ham unique taste
 with no added preservatives
 only ham and sea salt.

DRY HAM



**AOSTE DRY HAM –
 WHOLE PIECE WITH BONE**

Code	19179
Weight	6,5 KG
Pieces/Carton	2
Shelf life at production	180 days

High Quality

- Raw material selection
 - ▣ Aoste Quality
- French Meat
- no preservatives

Convenient

- Multiple Usages
- Easy handling
- Regular slicing
- Cost per portion monitored





Food Service

DRY HAM



AOSTE DRY HAM 20 SLICES

Code	33382
Weight	320 g
Pieces/Carton	12
Shelf life at production	90 days



AOSTE ALLUMETTES DRY HAM

Code	33801
Weight	500 g
Pieces/Carton	8
Shelf life at production	90 days

– RECIPE –

DRY HAM CANNELLONI, SPINACH AND DRIED TOMATOES

Ingredients

- 2 slices of AOSTE Dry Ham
- 40g young spinach
- 2 rice loaf
- 30g of dried tomatoes
- 15g black olives
- 5 ml olive oil
- 1g salt
- 0.5g of Espelette chilli

Preparation

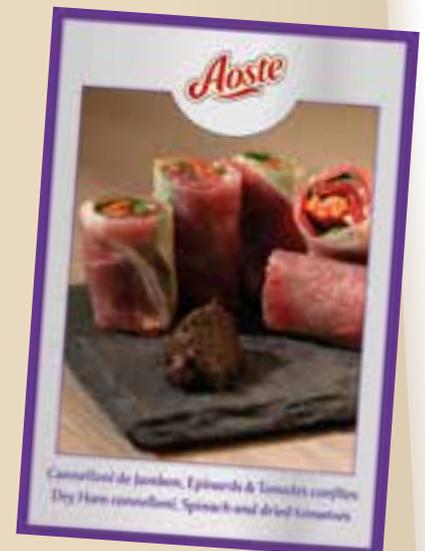
1. Mix together olives and olive oil. Season with salt, pepper and Espelette Chilli. Put away.
2. Cut the dried tomatoes in 3.
3. Rinse and clean the spinach and remove the stalks.
4. Soak rice paper in mild water. Place on a clean damp dishtowel to remove excess of water.
5. On the loaf, display a layer of AOSTE Dry Ham slices and a layer of spinach. Top with dried tomatoes. Season with Espelette chilli. Roll it as a spring roll. Put in the fridge.

Presentation

- Cut the roll in 4 cannelloni.
- Arrange them in a plate with a cup of mashed olives.

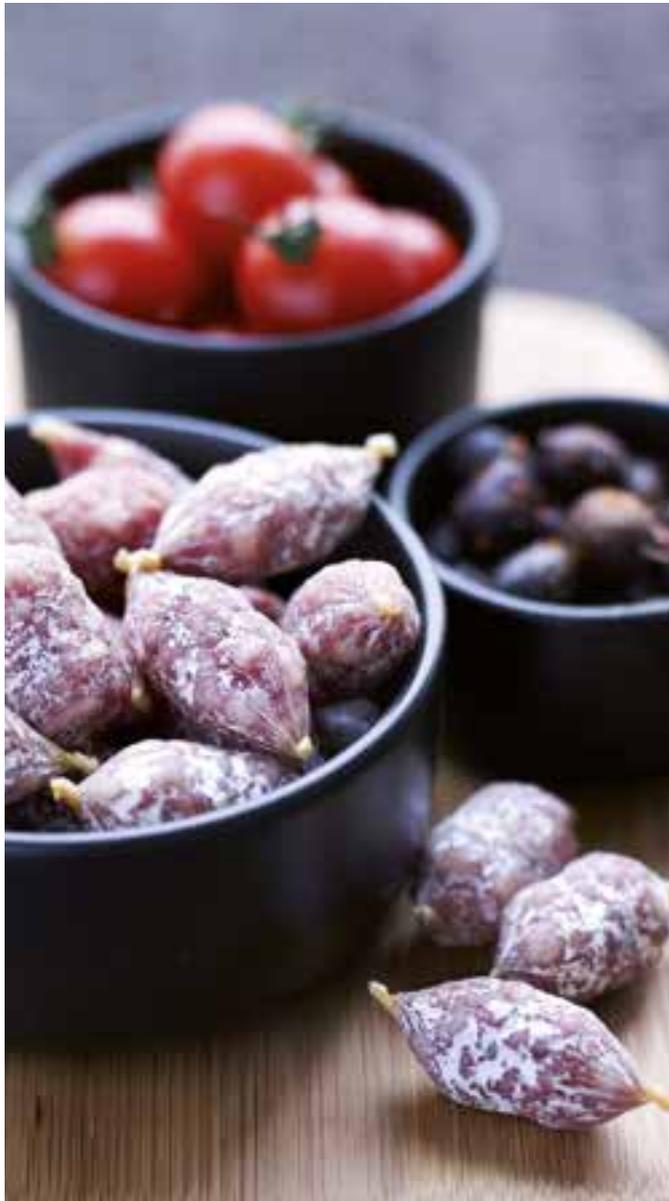
CHEF'S TIP

Prepare 2-3 hours in advance so the dry ham takes aromas from dried tomatoes.



contact us for more recipes

SNACKING DRY SAUSAGE MINI BITES



AOSTE CLASSIC BITES

Code	20299
Weight	500g
Pieces/Carton	8
Shelf life at production	90 days



AOSTE CHORIZO BITES

Code	20307
Weight	500g
Pieces/Carton	8
Shelf life at production	90 days

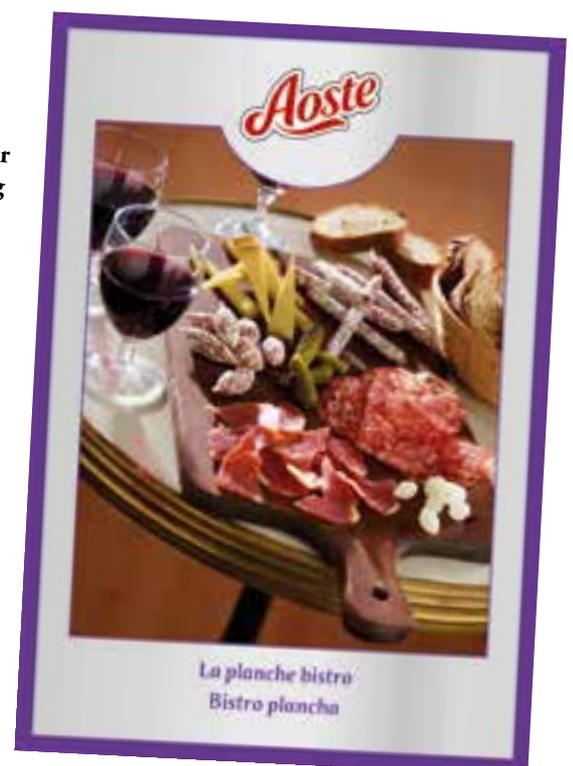


AOSTE WALNUT BITES

Code	20303
Weight	500g
Pieces/Carton	8
Shelf life at production	90 days



Try our
sharing
board
recipes



SNACKING DRY SAUSAGE STICKS



AOSTE CLASSIC STICKS

Code	20787
Weight	500g
Pieces/Carton	6
Shelf life at production	90 days



AOSTE SPICY STICKS

Code	21184
Weight	500g
Pieces/Carton	6
Shelf life at production	180 days



DRY SAUSAGE SPECIATIES



AOSTE PAVÉ CLASSIC

Code	19352
Weight	2,8 kg
Pieces/Carton	4
Shelf life at production	60 days



AOSTE TOURNÉE CLASSIC

Code	19124
Weight	3 kg
Pieces/Carton	2
Shelf life at production	60 days



AOSTE HAZELNUT SALAMI

Code	19238
Weight	2,4 kg
Pieces/Carton	2
Shelf life at production	60 days



AOSTE ROSETTE SALAMI

Code	19231
Weight	2,7 kg
Pieces/Carton	4
Shelf life at production	60 days



AOSTE IGP ARDÈCHE SALAMI

Code	34163
Weight	1,1 kg
Pieces/Carton	2
Shelf life at production	60 days



PRODUCT NAME	CODE	WEIGHT	PIECES/ CARTON	SHELF LIFE AT PRODUCTION
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SNACKING

AOSTE SNACK IN CLASSIC STICKS	33076	50g	12	90 days
AOSTE SNACK IN SPICY STICKS	33075	50g	12	120 days
AOSTE SNACK IN CHICKEN STICKS	33074	50g	12	90 days
AOSTE SNACK IN WALNUT STICKS	33073	50g	12	90 days
AOSTE SNACK IN CLASSIC BITES COEX	33579	35g	12	75 days
AOSTE SNACK IN SPICY BITES CASING	34126	35g	12	120 days

DRY SAUSAGE

AOSTE CURVE DRY SAUSAGE	33802	250g	10	90 days
AOSTE SHORT DRY SAUSAGE	33803	250g	10	90 days
AOSTE RODS OF DRY SAUSAGE	26656	3x50g	10	90 days
AOSTE STRAIGHT DRY SAUSAGE	26672	225g	10	90 days
AOSTE DRY SAUSAGE FIG&WALNUT	19632	250g	20	90 days
AOSTE DRY SAUSAGE HAZELNUT	31389	250g	10	90 days
AOSTE DRY SAUSAGE SHORT CLASSIC	35173	150g	20	90 days
AOSTE DRY SAUSAGE SHORT WALNUT	35172	150g	20	90 days

FOOD SERVICE PRE-SLICED

AOSTE ROSETTE 48 SLICES	33383	500g	8	90 days
AOSTE DRY SAUSAGE 160 SLICES	33384	500g	8	90 days
AOSTE DRY HAM 20 SLICES	33382	320g	12	90 days
AOSTE DRY HAM - WHOLE PIECE WITH BONE	19179	6,5 kg	2	180 days
AOSTE ALLUMETTES DRY HAM	33801	500g	8	90 days

FOOD SERVICE SNACKING

AOSTE CLASSIC BITES	20299	500g	8	90 days
AOSTE CHORIZO BITES	20307	500g	8	90 days
AOSTE WALNUT BITES	20303	500g	8	90 days
AOSTE CLASSIC STICKS	20787	500g	6	90 days
AOSTE SPICY STICKS	21184	500g	6	90 days

DELI

AOSTE PAVÉ CLASSIC	19352	2,8 kg	4	60 days
AOSTE TOURNÉE CLASSIC	19124	3 kg	2	60 days
AOSTE HAZELNUT SALAMI	19238	2,4 kg	2	60 days
AOSTE ROSETTE SALAMI	19231	2,7 kg	4	60 days
AOSTE IGP ARDÈCHE SALAMI	34163	1,1 kg	2	60 days

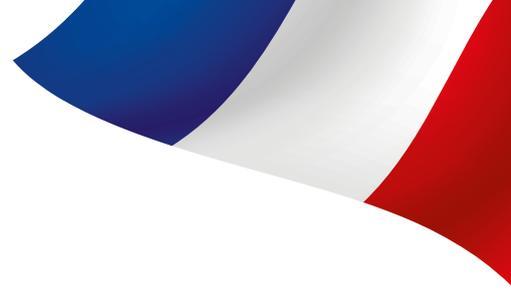


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MATERIAL

Aoste – your partner for French Promotions





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