



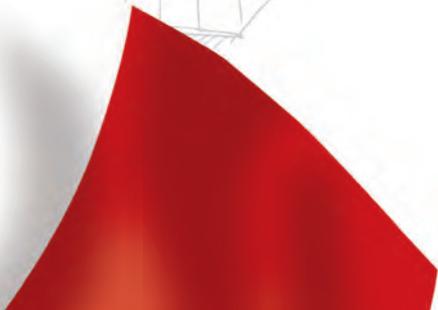
Aoste

**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



FRENCH CHARCUTERIE

Aoste



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 aperitif ». It is perfect for convivial moments with friends or family.



Tips for deli counter

Slicing saucisson sec plays a significant role in the tasting experience. To fully appreciate its subtle seasoning, ask your butcher for very thin slices.



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.

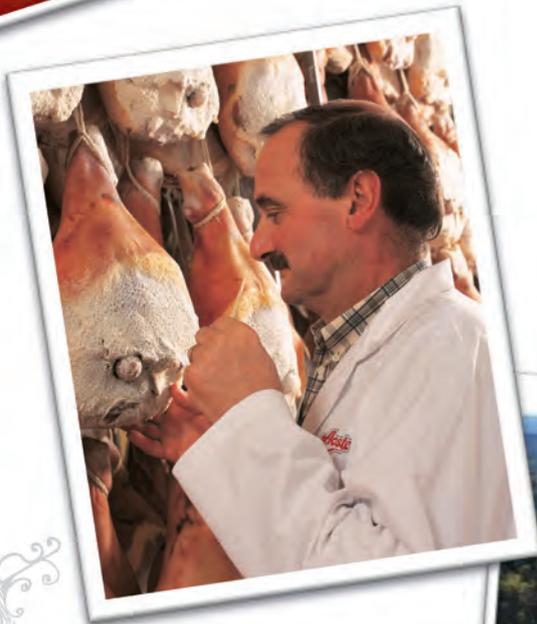


AOSTE, A LEADING BRAND



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, perfectly fit 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 PRODUCTS RANGE

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



THE SECRETS OF AOSTE DRY SAUSAGE



Selection

Mincing

Seasoning

Stuffing

Drying

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

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

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.

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



DRY SAUSAGE

The **French "Saucisson sec"** is one of the typical delicatessen which stands for authentic food. After a strict selection of the raw materials, the meat is **slowly minced with traditional spices** (pepper, nutmeg, garlic...). Then, the product is **air dried**, an Aoste real know how which confers all the taste and the flavour to the product.

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.





SNACKING Sticks saucissons secs for retail



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



01. STICKS SAUCISSONS SECS CLASSIC

Weight	50 gr
Pieces / Box	60
Shelf life	180 days





SNACKING Sticks saucissons secs for retail



02



02. STICKS SAUCISSONS SECS SPICY

Weight	50 gr
Pieces / Box	60
Shelf life	180 days





SNACKING Mini saucissons secs for retail



03

03. MINI SAUCISSONS SECS CLASSIC

Weight	35 gr
Pieces / Box	80
Shelf life	180 days



SNACKING Mini saucissons secs for retail



04



04. MINI SAUCISSONS SECS SPICY

Weight	35 gr
Pieces / Box	80
Shelf life	180 days





SNACKING Sticks saucissons secs Food Service

05



06

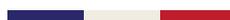


05. STICKS SAUCISSONS SECS CLASSIC

Weight	500 gr
Pieces / Box	10
Shelf life	180 days

06. STICKS SAUCISSONS SECS SPICY

Weight	500 gr
Pieces / Box	10
Shelf life	180 days





SNACKING Mini saucissons secs Food Service



07



08

07. MINI SAUCISSONS SECS CLASSIC

Weight	500 gr
Pieces / Box	10
Shelf life	180 days

08. MINI SAUCISSONS SECS SPICY

Weight	500 gr
Pieces / Box	10
Shelf life	180 days





SPECIFICATIONS

NUMBER	PRODUCT NAME	WEIGHT	PIECES/BOX	SHELF LIFE	EAN CODE	PRODUCT CODE
1	STICKS SAUCISSONS SECS <i>CLASSIC</i>	50 gr	60	180 days	 3 449865 341618	34161
2	STICKS SAUCISSONS SECS <i>SPICY</i>	50 gr	60	180 days	 3 449865 342004	34200
3	MINI SAUCISSONS SECS <i>CLASSIC</i>	35 gr	80	180 days	 3 449865 333675	33367
4	MINI SAUCISSONS SECS <i>SPICY</i>	35 gr	80	180 days	 3 449865 341991	34199
5	STICKS SAUCISSONS SECS <i>CLASSIC</i>	500 gr	10	180 days	 3 449865 341625	34162
6	STICKS SAUCISSONS SECS <i>SPICY</i>	500 gr	10	180 days	 3 449865 342011	34201
7	MINI SAUCISSONS SECS <i>CLASSIC</i>	500 gr	10	180 days	 3 449865 333668	33366
8	MINI SAUCISSONS SECS <i>SPICY</i>	500 gr	10	180 days	 3 449865 342028	34202





MATERIAL

Aoste – your partner for French Promotions



