



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*

Cheese



Dry sausage



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

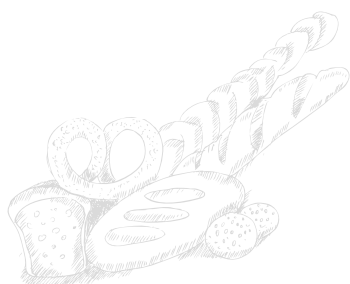
Taste as a starter



Enjoy with a drink as appetizers



Savour as main dishes

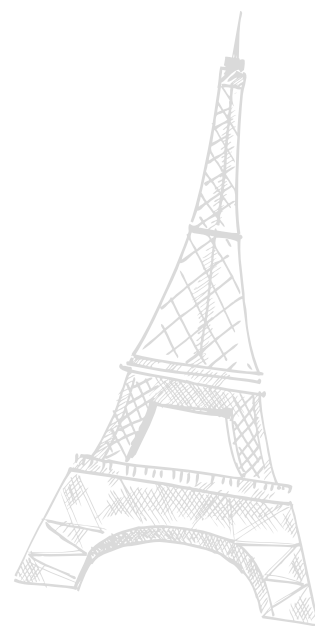
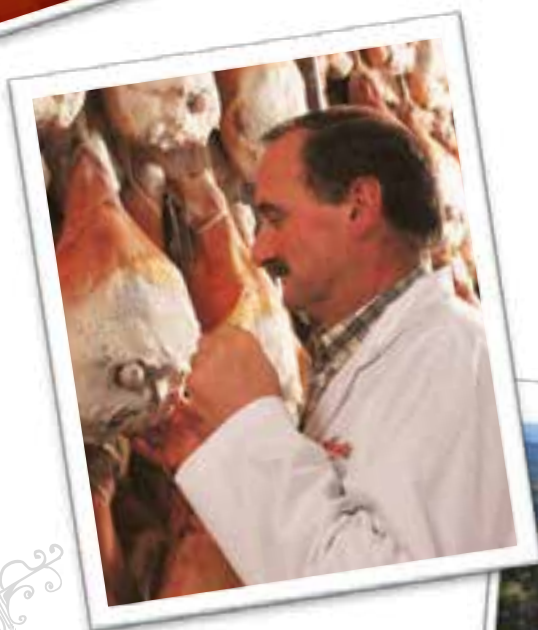


AOSTE, A LEADING BRAND



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.





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

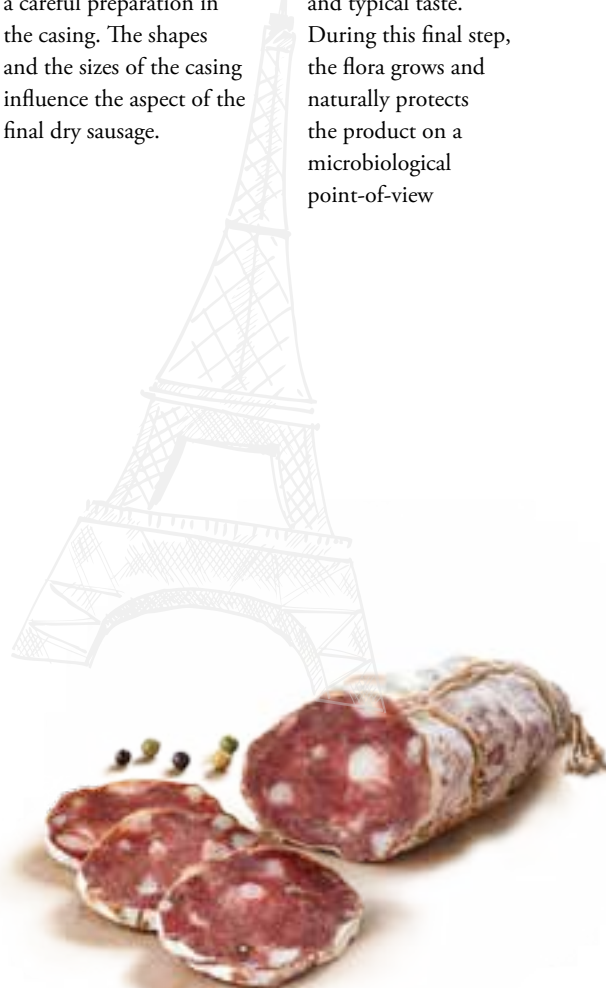
The stuffing introduces a careful preparation in the casing. The shapes and the sizes of the casing influence the aspect of the final dry sausage.

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 |

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

✓ Starters
✓ Appetizers
✓ Meals
✓ Sandwiches
✓ Sharing boards

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 |
|--------------|------|--------|-------------------|-----------------------------|
|--------------|------|--------|-------------------|-----------------------------|

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

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