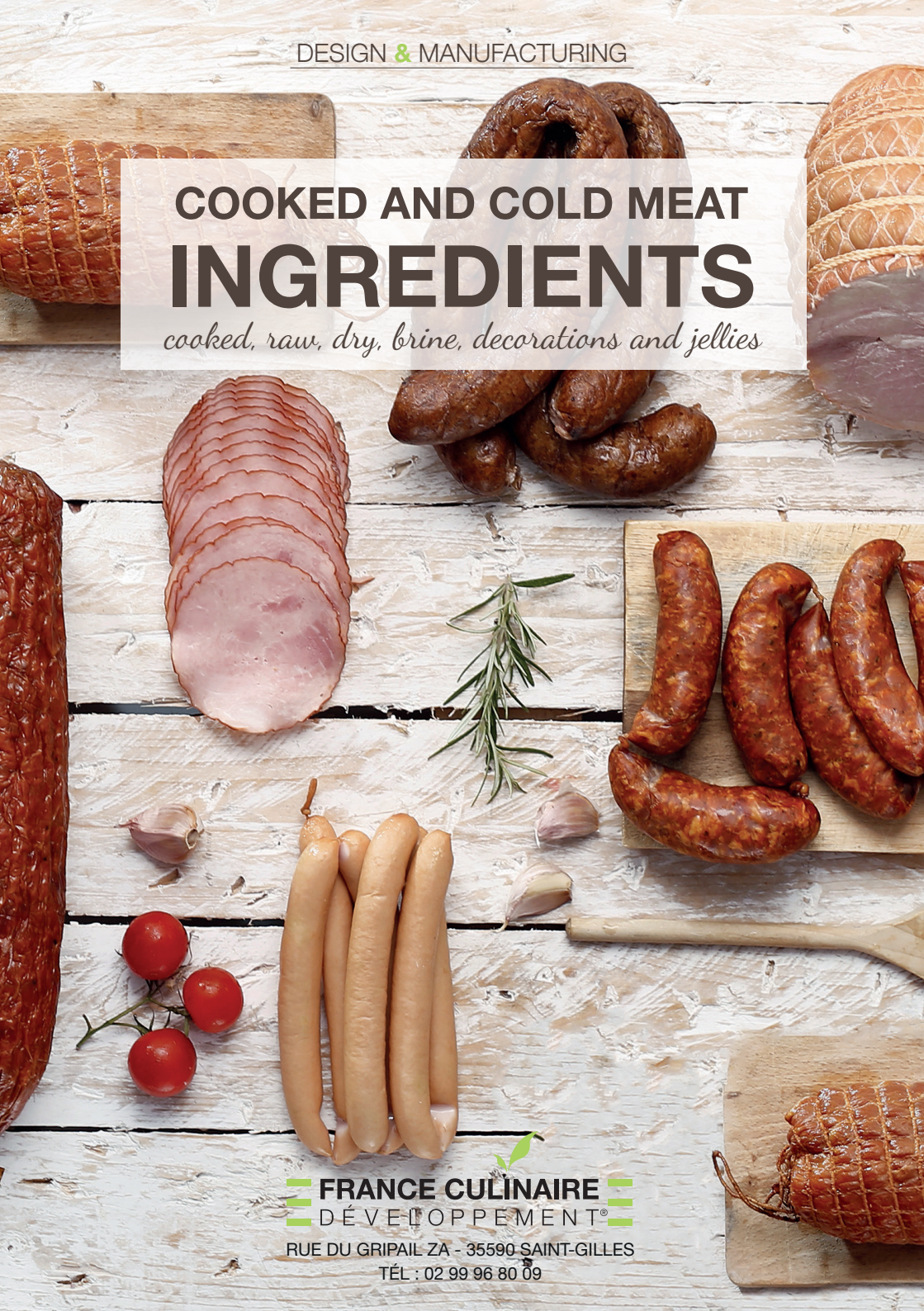


DESIGN & MANUFACTURING

COOKED AND COLD MEAT INGREDIENTS

cooked, raw, dry, brine, decorations and jellies



 **FRANCE CULINAIRE**
DÉVELOPPEMENT®

RUE DU GRIPAIL ZA - 35590 SAINT-GILLES
TÉL : 02 99 96 80 09

Cold meats

SAUSAGES

WEST INDIAN
BARBECUE
BASQUE
BRAZILIAN
HERBS
ONION BACON
TEX MEX
PINK
ROAST
NO COLOURING



BLOOD SAUSAGES

WHITE
BLACK
WEST INDIAN



MERGUEZ SAUSAGES

WITHOUT COLOURING AND PRESERVATIVE
RED
EASTERN



Cooked meat

KNACK

PÂTÉ

MOUSSE

GARLIC SAUSAGES



Dried meat

DRIED SAUSAGES



Brine

HAM



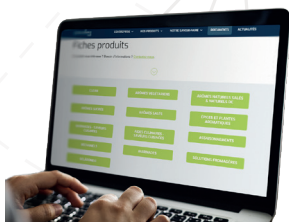
Decorations and jellies

OPAQUE GLAZE WITH FAT

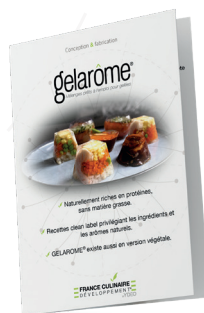
MOUSSE STABILIZER



contact@france-culinaire.com



For icing, filling or adjusting jellies, find the product sheet of the GELAROME® range on our website under documents.



RUE DU GRIPAIL ZA - 35590 SAINT-GILLES