



SINCE 1954

FOOD SERVICE

Product guide

WWW.ANDRE-BAZIN.FR



À vos côtés depuis 1954

Founded as a small village butcher's and delicatessen, André Bazin has grown into one of **France's leading cured-meat specialists**, while remaining deeply **rooted in France-Comté and faithful** to its **traditional recipes**.

Today, the company puts this know-how at the service of professionals, offering a **wide range of charcuterie and cured-meat products** dedicated to Food Service and ready-meal manufacturers.

As a leader in intermediate food products, we combine **product quality, reliable customer service, and a strong innovation** drive to support your projects. Drawing on our experience, we develop distinctive, tailor-made solutions adapted to your needs.

Our **IFS Food-certified** production site guaranteed recipes **free from allergens and added glutamate**. Meanwhile, our R&D teams work continuously to enhance the nutritional profile of our products, ensuring we meet your evolving expectations with precision and foresight.



FIGURES



400

Team members committed to the success of our Franche-Comté plant

200

Differentiated and custom-made **product references** sold each year in Food Service

23 000

Tons of cured products, charcuterie, and cooked meats produced each year



HAM RANGE

CHILLED



Hand-shaped

Our Superior rind-on hams, deboned, **trimmed and hand-shaped**, available as a whole piece or half piece, with **French or EU origin**.

CHILLED



Naturally smoked

Superior hams **naturally smoked over beechwood**, hand-shaped, available as a whole piece or half piece, with **French or EU origin**.

CHILLED



Traditional expertise

The heart of our know-how. Superior rindless and fat-trimmed ham, carefully crafted since 1954 to deliver **consistent quality and authentic taste**.

CHILLED



Slow cooking

Superior cloth-wrapped ham, **slow-cooked sous vide in its cloth**, then hand-rinded and hand-fat-trimmed. Available whole or half.

CHILLED



Traditional product

Hand - prepared from a single cut and cooked on the bone, this **traditional-looking** product is available plain or naturally beechwood-smoked.

CHILLED



Label Rouge

An exceptional Superior ham certified **Label Rouge**, a mark of quality—made from **free-range pigs from South-West France** and prepared whole, on the bone.

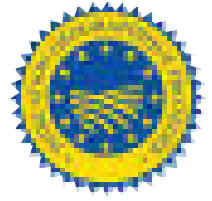


LOCAL SPECIALTIES

CHILLED



CHILLED



Raw or Cooked – Naturally Smoked

A quintessential Franche-Comté speciality, made from **French-origin pork** and a **natural casing**. **Naturally smoked over softwood**, this PGI product preserves regional culinary know-how and guarantees authentic quality. Available in various formats **from 70g to 180g, both raw and cooked**.

Raw or Cooked – Naturally Smoked

Our Morteau PGI sausage **meets consumers' demand for origin and authenticity** thanks **to its Protected Geographical Indication**, a guarantee of provenance and controlled craftsmanship. Offered from 140 g to 350 g, Raw or cooked and smoked over softwood, it stands out **through strong visual : the official seal and its wooden peg**.

DID YOU KNOW?



In Franche-Comté, cheese dairies originally helped develop the famous Montbéliard PGI and Morteau PGI sausages, thanks **to pig farming fed with whey**. Produced according to a **strict specification**, they are naturally smoked over softwood and guaranteed **free from artificial flavourings and colourings**.

LOCAL SPECIALTIES



CHILLED



Raw – Naturally smoked

Pork neck, a tender cut, available either **salted** or **naturally beechwood-smoked**, is supplied **deboned for simple, versatile use**. It also works perfectly in slow-cooked dishes and stews.

CHILLED



IQF



Cooked or Raw – Naturally smoked

We offer a wide range of sausages naturally smoked over softwood. In chilled, we provide raw smoked sausages from 70g to 350g, as well as a 70g cooked sausage in natural casing. **In IQF frozen, we offer a 70g cooked 100% French pork (VPF) smoked sausage** in natural casing, delivering a wide variety of uses and improved stock management.



CHILLED

Salted or Naturally Smoked
Available salted **or naturally smoked, bone-in or boneless**, this cured product is ideal for traditional recipe applications.



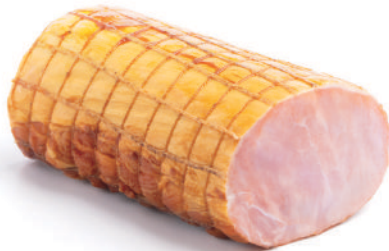
CHILLED

Raw - Naturally Smoked
Pork belly naturally **beechwood-smoked**, available whole or half, made from **carefully selected cuts**.



CHILLED

Salted or Naturally Smoked
A flagship terroir product, pork knuckle is a generous cut—smoked or salted with **minimal processing, give a strong sense of quality.**



CHILLED

Raw - Naturally Smoked
We select **the finest pork loins** to craft our Kassler, a **tender, lean cut rooted** in the culinary tradition of Eastern France.



CHILLED

100g - Natural casing
White sausages in **natural casing**, reflecting the charcuterie **know-how of Eastern France**, are perfect for grilling and everyday dishes.



CHILLED

2kg - Raw
An entry-level cooked pork roast, **ready to use** for greater **ease of preparation**, supplied without netting for even more **practicality**



**FINE EMULSION
SAUSAGES**

CHILLED



50g to 80g - Natural casing - Naturally smoked
 Our knack sausage in natural casing, naturally smoked, is available in **various sizes from 50g to 80g to suit all your preparations and service constraints.**

CHILLED



CHILLED



CHILLED



80g - Natural casing

A fine emulsion made from **pork and veal** for a delicate flavour. **An authentic sausage with natural casing and natural smoking.**

80g - Natural casing

A great classic from Eastern France used in traditional dishes, our **naturally smoked** Strasbourg sausage **is available in an 80g format.**

80g - Natural casing

Finely ground for tender frankfurters in natural casing **snappy on the outside and meltingly soft on the inside naturally smoked.**

**READY TO USE
KITS**



CHILLED

1kg or 4.7kg – Ready to use

Sauerkraut kits for 2 or 10 servings: sauerkraut cooked with lard and Riesling, 2 or 10 **smoked sausages**, slices of naturally **smoked pork belly**, slices of **smoked pork neck (collar)** and **knacks** everything simply needs reheating.



CHILLED

1 kg – 2 servings

Ready-to-use kit: an **assortment of cooked charcuterie** served with **cabbage, carrots and potatoes.**



CHILLED

1 kg – 2 servings

Ready-to-use kit: an **assortment of cooked charcuterie** served with **white beans, onions, carrots and a tomato sauce.**



CHILLED

1 kg – 2 servings

Ready-to-use kit: an **assortment of cooked charcuterie** served with **lentils and gently simmered baby vegetables.**

SUMMER RANGE

CHILLED



Tender and well-seasoned

Our **marinated, sliced pork belly** is perfect for summer BBQs. Our marinated grill cuts are made from **pork neck (collar)**, a tender, boneless cut.

CHILLED



80g - Naturel casing

Our plain or herb chipolatas, made from pork and filled in **natural sheep casing**, are supplied in **trays of 20 x 80g**

CHILLED



100g - Naturel casing

White sausages in **natural casing**, drawing on the charcuterie **know-how of Eastern France**, are ideal for grilling and everyday dishes.

CHILLED



80g - Naturel casing

Our **authentic beef-and-lamb merguez** are seasoned with a carefully **selected spice blend**. Supplied in trays of 20 pieces.



SNACKING RANGE

CHILLED



Steamed/heat-treated – Naturally smoked

Sliced pork belly, naturally beechwood-smoked, with consistent slicing from 2.3 to 2.5 mm, rindless and free from cartilage. **Our controlled heat-treatment process helps reduce cooking residues.** Available in 100% French pork (VPF) or EU origin to meet all your needs.

CHILLED



CHILLED



IQF



CHILLED



Loaf format – 25g or 45g slices
Ham loaf or Superior ham slices (VPF), available as **fine "chiffonade-style" slicing (0.7 to 1.5 mm)** or **45g slices**, also available in a smoked version.

Veal & Poultry
A **well-balanced kebab seasoning profile**, ideal for pizzas, salads or sandwiches.
Made from veal and poultry.

Ø 50 mm – 3 mm slices

A product with a distinctive flavour profile, featuring a **new spice blend** (pepper, caraway, nutmeg, paprika) and a **larger diameter** for better pizza coverage.

SNACKING RANGE



CHILLED



5x5x5mm - 8x8x8mm

IQF diced cubes of standard ham or shoulder, designed for **optimized stock management and ease of use.**

CHILLED



10x10x10mm

Fresh, calibrated poultry cubes. A tasty alternative to ham cubes, **meeting the growing demand for poultry options.**



5x5x25mm

Cooked poultry sticks, naturally smoked and IQF frozen, to add to both hot and cold applications : **an alternative to pork lardons.**



5x5x25mm

IQF frozen, pre-cut all-pork chorizo sticks for **fast preparation**, bringing a **spicy touch** to all your dishes.

CHILLED 
IQF



Beef & lamb – Beef & poultry

A complete merguez range with multiple options.

Ø 19 mm: chilled or IQF frozen, available in **beef-lamb** or **beef-poultry** recipes.

Ø 26 mm: chilled, available in a **beef-poultry** recipe and offering better pizza coverage.




IQF




IQF




IQF



Cooked – Naturally smoked

Cooked smoked sausage slices, IQF frozen, Ø 28 mm and 3 mm thickness, convenient for many uses: pizzas, salads, bakes/gratins, etc.

Cooked – Naturally smoked

PGI quality in a ready-to-use solution: 3 mm-thick Montbéliard sausage slices, IQF frozen.

100% beef – Poultry

Cooked IQF frozen chorizo, available in two recipes **100% beef or poultry, with a typical aromatic profile**, offered in Ø 38 mm and sliced into 3 mm rounds.

A top-down view of a plate of spaghetti with lardons, cheese, and an egg on a dark wooden surface. The plate is white and textured, containing a portion of spaghetti with a creamy sauce, lardons, and a small garnish of green herbs. Surrounding the plate are various ingredients: a whole brown egg, a cracked eggshell, a wedge of cheese, a small bowl of lardons, and some loose spaghetti strands.

LARDONS RANGE

CHILLED 
IQF



3X3X25mm

Our raw lardons, **naturally beechwood-smoked**, cut into very fine 3x3x25 mm matchsticks and IQF frozen. Available with French or EU origin, **for fast and controlled preparation.**

CHILLED 
IQF



5x5x25mm

Our 5x5x25 mm raw smoked lardons are also available **nitrite-free** (salt-cured, no nitrite) **and in 100% French pork (VPF)** for a healthier option. Also available **cooked and smoked, suitable for multiple uses.**


IQF



Superior lardons – VPF

Our Superior IQF lardons, raw and naturally beechwood-smoked, deliver a **premium appearance with a well-defined balance of lean and fat layers.** Made from **French-origin pork belly.**

CHILLED 
IQF



8x8x25mm

Our 8x8x25 mm lardons feature **a generous matchstick cut**, bringing more texture on the palate. IQF frozen **for optimal shelf life**, available **as raw smoked or raw salted, made from French-origin pork.**



paysan
BRETON®

**PREMIUM
COOKED HAM**
with rind



CLOTH-WRAPPED

HAM

cooked in broth



A NEW LAUNCH FROM PAYSAN BRETON

PROUD, COMMITTED COOPERATIVE FARMERS

Our cooperative farmers are committed to **responsible livestock** farming that **respects the environment and animal welfare**. The Paysan Breton supply chain supports and adds value to their production, and includes a citizen fund to help finance **their sustainable projects**.

PIGS RAISED WITH PASSION

Our farmers are trained in best livestock practices, with continuous improvement plans focused on **animal welfare, feed, and animal care**. Three-year audits **assess the progress achieved** within each farm.

OUR NEW PRODUCTS !



KNACKS
100% pork



**SMOKED
SAUSAGES**



**OUR PIGS ARE
RAISED
HERE!**

Ranked 1st in sensory tests conducted by an independent consumer panel.



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