



## Products

- Salads
- Meat-filled pastries
- Savoury tarts
- Ready-to-serve meals
- Breaded fresh poultry
- Crepes and cakes
- Vegetable, fish and other terrines
- Pasta and dumplings
- Sandwiches
- Sauces (Bolognese, Carbonara and others) and «spreadables» (tarama, tzatziki, guacamole and others)
- Fresh, ready-to-use sauces for meat or for fish (Hollandaise sauce, American sauce, sorrel sauce, white butter sauce and more)
- Desserts, fruit salads, apple tarts, custard pastries, chocolate tarts, lemon tarts and more.

# Deli Products \*

***A WIDE RANGE OF HIGH-QUALITY PRODUCTS THAT ARE HANDY, EASY TO PREPARE AND A DELIGHT FOR THE TASTE BUDS***

***Today, the French fresh deli products segment offers many ranges of foods that are suitable for consumers and restaurateurs alike. Through constant innovation, development of easy-to-use products, a focus on preserving flavour and continued efforts to improve nutritional value, deli foods manufacturers are providing quick, safe products to satisfy increasingly demanding customers worldwide.***

## Diverse products that cater to everyone

Salads, prepared dishes, meat-filled pastries, savoury tarts and pizzas, warm and cold starters, breaded foods, sandwiches, fresh pasta, dumplings, seafood deli goods, sauces, ethnic foods, desserts... the list goes on and on. France's range of deli products is - like French food itself - highly diverse, catering to the tastes and needs of consumers constantly in search of inventive new products.

- A wide range for all tastes and appetites
- Quick and easy to use
- Consistently high-quality ingredients and dishes
- Flexible products that can be served as appetizers, starters and side dishes, both at home and on the road
- A diverse array of dishes, making it easy to vary your menus as you like
- Sealed-in flavours and organoleptic properties for maximum eating pleasure
- Product portion sizes tailored to canteens, cafeterias and restaurants

## Constant innovation in flavour and ease of use

Meals with your family or friends are truly special times, full of festivity, delicious enjoyment and conversation. To make them even more pleasant, fresh French deli products are available in a host of natural, authentic flavours. Every year, France's deli goods producers invest heavily in innovation to make their products more flavourful and keep in step with the latest dining trends.

The recipes are often created by chefs who seek, above all else, to delight our taste buds. Using carefully selected ingredients, they cook up surprising new dishes or give us a deliciously modern twist on traditional favourites. Whatever the case, these chefs constantly strive to offer a wide range of foods that today's consumers want and need, with dishes that are delicious, nutritious and handy.



## A commitment to healthy eating

In order to offer balanced foods that help meet public health aims, French deli products companies set precise targets backed by figures, with specific deadlines and monitoring programmes. Such initiatives aim to reduce salt, simple carbohydrates, total fat, saturated fat and additives, as well as increase consumption of complex carbohydrates, fibres, fruits and vegetables.

Some industry firms have taken formal steps to improve the range of foods on offer by signing a nutritional quality charter approved by the French government. In addition, the National Food Quality Observatory (OQALI) has been tracking nutrition-related trends in this sector since 2010. The use of artificial additives, enhancers, colouring agents and other ingredients is kept to a minimum whenever possible. As well, French deli food products are labelled with clear, transparent nutritional information.

## A relentless pursuit of safe, high-quality products

To ensure that all of the ingredients they use are of the highest quality, French deli products manufacturers have implemented extremely demanding supplier selection and monitoring processes. Every single ingredient meets strict standards and precise specifications.

The quality assurance systems used at different production facilities are based on compliance with Best Practices and international standards such as ISO 9000 and 22000. Via the National Association of Fresh Deli Products Producers (SYNAFAP), the industry has developed a guide to Best Hygiene Practices that is currently being approved by French authorities. Quality engineers work on continuous improvement and ensure compliance with procedures. Every step in a product's development, from design to shipping, is closely monitored and documented.

## Useful websites

The National Association of Fresh Deli Products Producers (SYNAFAP)  
[www.adepale.org/index.php?id=80](http://www.adepale.org/index.php?id=80)

The Association of Processed Foods Manufacturers (ADEPALE)  
[www.adepale.org](http://www.adepale.org)

Key figures

**120 manufacturers**  
**721,000 tonnes**  
**and € 2.9 billion in sales**