



European Charcuteries, accompanying all your festive cocktail needs

French Federation of Meat Transformers and Caterers

Founded in 1924, the FICT brings together 310 small and large companies, spread all over France. The FICT listens to their concerns, accompanies them, informs them and advises them. It helps preserve and enhance the know-how of delicatessen.

The companies in the sector employ 37,000 people, support 135,000 jobs throughout the pork industry and generate a turnover of 6.7 billion euros, of which 6.5% is exported. Production of 1.2 million tonnes is 83% pork. The charcuterie industry processes more than 70% of pork production. Companies produce a wide variety of products: 450 traditional recipes are listed. The main products are cooked hams, sausages, dried sausages, dried hams, bacon and smoked breasts, pates, terrines, rillettes, black and white pudding, andouilles and andouillettes, sausages for cooking, the pies.

Delicatessens are the expression of a centuries-old art of living, preaching pleasure, sharing and conviviality. They show a creativity and a know-how of excellence.

Companies attending SIAL Toronto are happy to be able to share their products with Canadian consumers and wish them good tastings and good times of conviviality.

www.europeancharcuterries.ca

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