

L'ÉLÉGANCE CULINAIRE DEPUIS 1962



# Royans®



RAVIOLES, QUENELLES,  
FRESH PASTA, READY MEALS



## CATALOGUE

MASS CATERING - COMMERCIAL CATERING

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## ROYANS, THE BRAND FOR CATERING PROFESSIONALS, COMMITTED TO QUALITY SINCE 1962 - 100% MADE IN FRANCE

Established at the foot of the Vercors Mountains in the Drôme region of France, part of the company Saint Jean, the Royans brand has produced specialities from the Rhône-Alps region since 1962. For over 50 years Royans has been committed to producing quality products using traditional recipes. Red Label Dauphiné Ravioles, quenelles produced in the purest traditional style, fresh pasta made with rigorously selected ingredients are all products made using our unique know-how.

An opportunity for offering the catering trade an extensive range of fresh and frozen products from France, also available in organic version, and prepared using the best ingredients.

- PRODUCTS MADE IN FRANCE, WHICH PROMOTE OUR FRENCH CULINARY HERITAGE
- CONTROLLED PORTION COSTS
- ULTRA FAST COOKING TIMES, EASY TO USE
- RIGOROUSLY SELECTED INGREDIENTS
- PRODUCTS AVAILABLE IN ORGANIC VERSION

### RAVIOLES, THE "DISTINCTIVE" LITTLE PASTA

**Have you ever heard of ravioles, the small 2cm square pasta stuffed with AOP comté cheese, fromage blanc and parsley that everyone loves and whose history is intimately linked to the Dauphiné region?**

Historically from the Dauphiné region where for several centuries they have been served at bourgeois parties, recent decades have seen their production become more structured. It used to be housewives, known as «ravioleuses», who prepared the ravioles in their kitchens for the cafés where lots workers came to eat.

Then, as from the mid 20th century, a few artisan-producers began production in greater quantities, initially for restaurants in the region, and then for restaurants throughout France.

**Royans**, established in 1962, was one of the companies which worked with the most energy and conviction on the expansion of the raviole, modernising both their plant and their range, notably with frozen ravioles developed especially for catering professionals.

### THE RAVIOLE, PURE REFINEMENT

Unlike traditional fresh pasta, made using durum wheat semolina, the pasta in ravioles is made from common wheat flour. This is what gives them their fine taste and white colour; and it is why the ravioles turn transparent when cooked. The small squares of fine fresh egg pasta are filled with a subtle, balanced stuffing made of AOP Comté cheese, fresh fromage blanc and parsley.

Today we have adapted this culinary heritage to other specialities with know-how unchanged from the original recipe.



### « LABEL ROUGE » A SIGN OF SUPERIOR QUALITY

- Complies with rigorous specifications in terms of production.
- Fine pasta thanks to the use of common wheat flour.
- The stuffing must comprise at least 70% cheese: AOP Comté, in some cases French Est-Central IGP Emmental, and fresh fromage blanc.
- The recipe contains neither colouring nor preservative.
- Organoleptic qualities are evaluated every 2 years to guarantee the superior quality of the Red Label raviole.

In 2009, the Dauphiné Raviole was also awarded the IGP label (Protected Geographic Indication), which links its production to its region, within the limits of a precise area of the Dauphiné. Raw materials are rigorously selected: eggs and fresh fromage blanc are from the geographic area in which production of the Dauphiné raviole takes place, or from neighbouring departments.



# Ravioles



Code	Product	Weight	Packing	Ean	Comments
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## FROZEN RAVIOLES DU DAUPHINE

141115	Ravigoles du Dauphiné	1000 g	5	3266140051020	
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## FROZEN RAVIOLES

241130	Ravigoles with goat's cheese	1000 g	5	3266140051990	
241120	Ravigoles with Porcini	1000 g	5	3266140052010	
241060	Ravigoles with foie gras	1000 g	5	3266140055264	
241210	Ravigoles with Perigord black truffle	500g	10	3266140060909	

**Quick and easy to use, poached in water, toasted under the grill, as a salad or as tapas, ravioles are ideal for any meal !**

- Ultra fast cooking time: 2 minutes in simmering water, defrosting not required
- IQF
- Use by date: 6 months guaranteed after delivery
- 50% filling



# ROYANS PASTA,

THE QUALITY OF FRENCH PRODUCTION  
WITH THE FLAVOUR OF THE BEST INGREDIENTS.

## HERE AT ROYANS,

We are convinced that the pleasure of taste is highlighted by the quality of ingredients and by the care taken in their usage.

We offer an extensive range of pasta produced in France, either traditional or organic.

We boast unique know-how in offering our customers quality pasta, either plain or stuffed, fresh or frozen, suitable for use in all types of restaurants.

New varieties are regularly added to our range of pasta !

## THE ADVANTAGES OF OUR PASTA FOR THE CATERING TRADE

- Pasta made from French wheat semolina and rigorously selected raw materials
- Quick and easy to prepare
- Good hold and volume after cooking
- Low «portion-cost»,
- Various formats and flavours available, fresh or frozen, to vary your menus.



# Fresh pasta



- Use by date: 19 days guaranteed after delivery
- Cooking time: 4 to 8 minutes in simmering water



Code	Product	Weight	Packing	Ean	Comments
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REFILLED FRESH PASTA					
461060	Ravioli with mozzarella and basil	500 g	6	3266140060664	
421020	Ravioli with 4 cheeses	500 g	6	3266140053307	
461050	Ravioli with chanterelle mushrooms and parsley	500 g	6	3266140060763	
461120	Cappelletti with grilled peppers and garlic	500 g	6	3266140063092	
421100	Cappelletti with cream cheese and spinach	500 g	6	3266140053291	
421170	Cappelletti with beef	1000 g	6	3266140030124	
421150	Fagottini Comté cheese and basil	500 g	6	3266140053192	
461090	Ravioli with Bleu du Vercors-Sassenage PDO cheese and pink peppercorns	500 g	6	3266140061999	

# Plain fresh pasta



- Use by date: 19 days guaranteed after delivery
- Cooking time: 3 - 4 minutes in simmering water

Code | Product | Weight | Packing | Ean | Comments

REFILLED FRESH PASTA					
321140	Tagliatelle	1000 g	6	3266140020125	
321090	Potato gnocchi	1000 g	6	3266140057237	
331120	Ravioles sheets 11cm/16.5cm (Approximately 20 sheets)	400 g	8	3266140062750	

# Frozen pasta



- IQF
- Use by date: 6 months guaranteed after delivery
- Cooking time: 5 minutes in simmering water, defrosting not required

FROZEN PASTA					
341030	Potato gnocchi	1000 g	5	3266140050962	<b>Switch to 2kg bag in April 2023</b>
441080	Ravioli with 4 cheeses	1000 g	5	3266140051693	
441020	Ravioli with chanterelle mushrooms and parsley	1000g	5	3266140060688	
441090	Cappelletti with cream cheese and spinach	1000 g	5	3266140051709	



# QUENELLES

ROYANS BRINGS ARTISAN QUENELLE MAKERS' KNOW-HOW RIGHT UP TO DATE

## **WE HAVE BEEN MAKING OUR QUENELLES IN THE PUREST TRADITION FOR OVER 20 YEARS.**

Just as with the raviole, the first quenelles were found on the tables of our ancestors. Although the Romans did have a dish using eggs, fish and ground shellfish and seafood, the quenelle really took off in the 18th century when it became an exceptional speciality dish, served at the royal court.

Fresh eggs and other ingredients are mixed together delicately to obtain a smooth dough. This dough is then cut into sausage shapes which are poached in water before being cooled, and packed.

Today Royans is proud to offer this tasty regional speciality, following the traditional recipe.

## **QUENELLES CAN BE PREPARED IN MANY DIFFERENT WAYS:**

Baked with a sauce, pan-fried, poached, on sticks for an aperitif snack ...  
An extensive range of prices and presentations!

- « Gastronomique » quenelles: spoon-shaped quenelles, ideal for gastro-bistro restaurant
- « Lyonnaises » quenelles: suitable for mass catering
- Products are available fresh or frozen, in a variety of sizes and package sizes

# Quenelles



- Use by date: 19 days guaranteed after delivery
- Cooking time: 30 to 40 minutes in the oven

Code	Product	Weight	Packing	Ean	Comments
 <b>SPOON-SHAPED QUENELLES</b>					
828030	Pike quenelles 10x150g	1500 g	3	3266140060459	
 <b>SEMOLINA AND BUTTER QUENELLES</b>					
831020	Plain quenelles 4x80g	320g	6	3266140060572	
838010	Pike quenelles 4x80g	320g	6	3357440401056	





FRENCH QUENELLE BUN  
LOBSTER ROLL STYLE

# ROYANS, A COMMITTED BRAND.



## Taking a truly eco-responsible approach :

Royans develops recipes with the least possible amount of additives and seeks to reduce its ecological footprint to a minimum. To remain in harmony with its ethical values and corporate responsibility, Royans works naturally on reducing waste products and energy consumption, preserving natural resources and avoiding wastage.

### ISO 14 001 certification :

- **Reduction of waste products** at source
- **Sorting of waste** – Recycling of cardboard, paper, plastic trays, organic waste, metals
- **Tracking of our water consumption and effluent**
- **4 beehives installed at the Romans site**

### ISO 50 001 certification :

- Our 4 production sites are committed to an energy saving approach and have an energy efficiency management system certified to standard ISO 50 001
- Numerous investments are undertaken **to modernise and improve the energy efficiency** of our installations
- **Centralised technical management of energy meters**
- **Production of renewable energy:** 800m<sup>2</sup> of solar panels
- **Energy consumption** at our sites is monitored to guarantee efficiency over time



## Demanding nutrition charter

- **No palm oil** used in any of our products
- **Exclusion of GM substances**, artificial colour, emulsifying salts, taste enhancers and all potentially allergenic additives
- **Salt content in ready meals limited to 1%**
- **ROYANS** is committed, alongside the L214 association, to using **eggs** (including egg products) **from hens raised in alternatives to cages**, by 2025 at the latest.

CERTIFIÉ



AGRICULTURE  
BIOLOGIQUE

# ORGANIC PRODUCTS



\*in accordance with regulations



• 19 days guaranteed

## A range of eco-responsible products:

- ECOCERT certification of all organic products
- Organic raw materials originating from Europe; national and local suppliers are preferred.


## ROYANS EXPERTISE IN ORGANIC PRODUCTS

For the past 30 years, Royans has used its know-how in the creation of organic products enabling it to offer a complete range of ravioles, pasta and quenelles.

This range is extended every year in response to new consumer trends.


The advantage of our products for the catering trade:

- Mainly vegetarian recipes
- A range of traditional and creative recipes
- Free-range hen's eggs

Code	Product	Weight	Packing	Ean	Comments
 <b>FRESH ORGANIC PASTA</b>					
324310	Tagliatelle	1000 g	6	3266140052447	
351020	For frying Gnocchi	1000 g	10	3266140060497	



- IQF
- Use by date: 6 months guaranteed after delivery

 <b>FROZEN ORGANIC PASTA</b>					
341112	Gnocchi	1000 g	5	3266140057497	
441212	Ravioli with vegetables (pepper, tomato, aubergine)	1000 g	5	3266140057510	
141050	Ravioles with Emmental cheese	1000 g	5	3266140055073	
441201	Ravioli with Emmental cheese & basil	1000 g	5	3266140057503	
441242	Ravioli with mushroom and wild garlic	1000 g	5	3266140060701	
441260	Ravioli with sun-dried tomatoes and rosemary	1000 g	5	3266140063108	



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