



**JeanRouthiau®**

**VOS PAPILLES VONT DÉGUSTER !**

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[www.jean-routhiau.fr](http://www.jean-routhiau.fr)

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Groupe  
**ROUTHIAU**



PARTAGEONS LE GOÛT DES BONNES CHOSES !



VOS PAPILLES VONT DÉGUSTER !



*Specific breeds*

CHAROLAIS • SALERS • ANGUS

*Finely sliced*

*Selecting the best cuts*



*Customised arranged slices*

*Practical to use*

**FOR MAKING  
COLD STARTERS OR MAIN COURSES  
PRESENTED ON PLATES.**

Rosettes  
or rectangles



**FOR YOUR SALADS,  
SANDWICHES AND  
MEAL TRAYS.**

Strips or single slices












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# CARPACCIOS



VOS PAPILLES VONT DÉGUSTER !

PRODUCT CODE	PRODUCT NAME	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM**
2002	Beef carpaccio Box of 20 x 70g portions 	1.400	5 boxes	Box	18 months at -18°C
2072	Beef carpaccio Charolais Box of 20 x 70g portions 	1.400	5 boxes	Box	18 months at -18°C
2080	Beef carpaccio Salers Box of 20 x 70g portions 	1.400	5 boxes	Box	18 months at -18°C
2093	Beef carpaccio Angus Box of 20 x 70g portions 	1.400	5 boxes	Box	18 months at -18°C
2077	Beef carpaccio VBF* Box of 80 individual slices of 10g 	0.800	10 boxes	Case	18 months at -18°C
2043	Beef carpaccio VBF* Sachet of 15 portions of 50g « <i>carpaccio entrée</i> » 	0.750	3 sachets	Case	18 months at -18°C
2092	Beef carpaccio VBF* Sachet of 10 portions of 130g « <i>le maxi carpaccio</i> » 	1.300	6 boxes	Box	18 months at -18°C
2067	Beef carpaccio VBF* Sachet of 20 portions of 70g « <i>carpaccio rectangle</i> » 	1.400	7 boxes	Box	18 months at -18°C
2105	SMOKED beef carpaccio VBF* Box of 20 x 70g portions 	1,400	5 boxes	Box	18 months at -18°C



# COOKED AND CONFIT MEATS



Jean Routhiau®

VOS PAPILLES VONT DÉGUSTER !

*Smoked,  
roasted or grilled*

*Whole, sized pieces,  
sliced or pulled*

*Confit*



Serving suggestions

*Plain  
or flavoured*

*Vacuum-packed sachet packed  
in a protective atmosphere or IQF\**

*Meat selection*

*Fresh  
or frozen*

**FOR YOUR DISHES  
AND SET MENUS**



**FOR YOUR SANDWICHES,  
SALADS, BURGERS,  
BAGELS, BUFFETS**



Find our recipe ideas  
and videos on








































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# COOKED AND CONFIT MEATS







VOS PAPILLES VONT DÉGUSTER !

## CHICKEN















PRODUCT CODE	PRODUCT NAME	MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC**
397	Smoked cooked chicken fillet with skin Sachet of 8 pieces	 	approx. 1.700	4 vacuum-packed sachets	kg	40 days between 0 and +4°C
306	Smoked cooked chicken fillet with skin Sachet of 8 pieces	 	approx. 1.700	2 vacuum-packed sachets	kg	18 months at -18°C
362	Smoked cooked chicken fillet with skin Sachet of 4 pieces	 	0.460	12 vacuum-packed sachets	Unit	40 days between 0 and +4°C
349	Smoked cooked chicken fillet with skin Sachet of 2 pieces	 	approx. 0.450	12 vacuum-packed sachets	kg	40 days between 0 and +4°C
385	Slices of smoked cooked chicken fillet with skin	 	0.500	4 sachets packed in a protective atmosphere	Unit	21 days between 0 and +4°C
381	Slices of smoked cooked chicken fillet with skin, IQF*	 	1.00	4 ZIP sachets	kg	12 months at -18°C
167	Roast chicken fillet without skin	 	1.000	6 vacuum-packed sachets	Unit	40 days between 0 and +4°C
186	Slices of roast chicken fillet without skin	 	1.000	4 containers packed in a protective atmosphere	Unit	21 days between 0 and +4°C
407	Slices of roast chicken fillet without skin	 	0.500	4 containers packed in a protective atmosphere	Unit	21 days between 0 and +4°C
231	Slices of roast chicken fillet without skin	 	1.000	6 vacuum-packed sachets	kg	30 days between 0 and +4°C
78	Slices of roast chicken fillet without skin, IQF*	 	1.000	4 ZIP sachets	Unit	12 months at -18°C
410	Slices of roast chicken	 	0.500	4 containers packed in a protective atmosphere	Unit	21 days between 0 and +4°C
394	Slices of roast chicken IQF*	 	2.000	2 vacuum-packed sachets	kg	12 months at -18°C
52	Slices of roast chicken, kebab flavour	 	0.500	4 containers packed in a protective atmosphere	Unit	21 days between 0 and +4°C
85	Slices of roast chicken, kebab flavour IQF*	 	1.000	4 ZIP sachets	Unit	12 months at -18°C
33	Tender roast chicken, with skin Sachet of 10 pieces (new recipe)	 	approx. 0.750	4 vacuum-packed sachets	kg	40 days between 0 and +4°C
322	Golden cooked chicken breast	 	2.500	3 vacuum-packed sachets	Unit	55 days between 0 and +4°C
90	Cube of cooked chicken	 	0.500	4 containers packed in a protective atmosphere	Unit	21 days between 0 and +4°C
445	Confit chicken leg Sachet of pieces	 	1.200	4 vacuum-packed sachet	Unit	18 months at -18°C
607	Confit chicken leg Sachet of pieces	 	1.200	4 vacuum-packed sachet	Unit	80 days between 0 and +4°C

# COOKED AND CONFIT MEATS





## CHICKEN

PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC**
517	Confit chicken ham Sachet of 16 pieces			approx. 2.200	2 vacuum-packed sachets	kg	80 days between 0 and +4°C
453	Confit chicken gizzards traditional recipe - divisible block			1.000	6 vacuum-packed pieces	Unit	30 days between 0 and +4°C











## TURKEY

PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC**
567	Confit turkey ham Sachet of 6 pieces			1.600	4 vacuum-packed sachets	kg	80 days between 0 and +4°C
566	Confit turkey ham Sachet of 6 pieces			1.600	4 vacuum-packed sachets	kg	18 months at -18°C
399	Cooked turkey bacon			2.800	2 vacuum-packed pieces	Unit	75 days between 0 and +4°C
275	Cooked turkey ham			4.600	2 vacuum-packed pieces	Unit	90 days between 0 and +4°C
1350	Cooked turkey ham (10cm x 10cm)			2.500	3 vacuum-packed pieces	Unit	90 days between 0 and +4°C
104	Rolled cooked poultry with pistachio			2.500	2 vacuum-packed pieces	Unit	70 days between 0 and +4°C
155	Rolled cooked poultry with olives			2.500	2 vacuum-packed pieces	Unit	70 days between 0 and +4°C

## GUINEA FOWL













































PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC**
800	Confit guinea fowl leg x6			0.950	4 vacuum-packed sachets	kg	80 days between 0 and +4°C
798	Confit guinea fowl leg x6			0.950	4 vacuum-packed sachets	kg	12 months at -18°C

## PORK

PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC**
528	Confit pork cheek			approx. 0.600	10 vacuum-packed sachets	kg	80 days between 0 and +4°C
539	Confit pork cheek			approx. 0.600	10 vacuum-packed sachets	kg	18 months at -18°C
562	Confit pork cheek			1.500	2 vacuum-packed sachets	Unit	80 days between 0 and +4°C
564	Confit pork cheek			1.500	4 vacuum-packed sachets	Unit	18 months at -18°C
4537	Confit pork cheek			1.000	4 vacuum-packed sachets	kg	18 months at -18°C













# COOKED AND CONFIT MEATS

PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC**
630	Whole smoked cooked duck fillet			approx. 0.280	12 vacuum-packed packs	kg	40 days between 0 and +4°C
70	Slices of smoked cooked duck fillet			0.500	4 containers packed in a protective atmosphere	Unit	21 days between 0 and +4°C
692	Sliced smoked cooked duck fillet			0.090	15 vacuum-packed packs	Unit	30 days between 0 and +4°C
626	Sliced smoked cooked duck fillet			approx. 0.280	10 vacuum-packed packs	kg	18 months at -18°C
476	Duck leg confit Sachet of 6 pieces			1.600	4 vacuum-packed sachets	Unit	80 days between 0 and +4°C
584	Duck leg confit Sachet of 6 pieces			1,500	4 vacuum-packed sachets	Unit	18 months at -18°C
479	Low-fat duck leg confit Sachet of 6 pieces			approx. 1.650	4 vacuum-packed sachets	kg	80 days between 0 and +4°C
478	Low-fat duck leg confit Sachet of 1 piece			approx. 0.260	12 vacuum-packed sachets	kg	80 days between 0 and +4°C
480	Low-fat duck leg confit Sachet of 1 piece			approx. 0.260	12 vacuum-packed sachets	kg	18 months at -18°C
494	Duckling leg confit Sachet of 8 pieces			1.600	4 vacuum-packed sachets	Unit	80 days between 0 and +4°C
650	Confit duckling leg Sachet of 8 pieces			1.600	4 vacuum-packed sachets	Unit	18 months at -18°C
778	Low-fat duck manchons confit Sachet of 12 pieces			1.300	4 vacuum-packed sachets	Unit	80 days between 0 and +4°C
441	Low-fat confit duck gizzards			1.000	4 containers	Unit	40 days between 0 and +4°C
460	Low-fat confit duck gizzards			0.300	15 containers	Unit	40 days between 0 and +4°C
454	Confit duck gizzards Divisible block			1.000	6 vacuum-packed blocks	Unit	30 days between 0 and +4°C
283	Pulled duck confit			1.000	3 vacuum-packed sachets	Unit	40 days between 0 and +4°C
458	Duck gizzards confit Sachet of 300 gr			0.300	12 vacuum-packed sachets	Unit	40 days between 0 and +4°C
500	Duck fat			0.800	4 containers	Unit	90 days between 0 and +4°C
628	Smoked barbary duck breast whole fillet			approx. 0.300	12 vacuum-packed sachets	kg	18 months at -18°C
301	Pulled duck confit			1.000	4 vacuum-packed sachets	kg	18 months at -18°C
646	Pulled duck leg confit without bone without skin			1.000	3 vacuum-packed sachets	kg	80 days between 0 and +4°C
647	Pulled duck leg confit without bone without skin			1.000	3 vacuum-packed sachets	kg	18 months at -18°C

NEW

## BEEF

PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC**
1006	Whole beef pastrami Anatomical shape, New York recipe			2.000	2 vacuum-packed sachets	Unit	28 days between 0 and +4°C
1007	Sliced beef pastrami Anatomical shape, New York recipe Container with 25 slices			0.300	4 containers packed in a protective atmosphere	Unit	28 days between 0 and +4°C
1011	Sliced beef pastrami New York recipe			0.300	4 containers packed in a protective atmosphere	Unit	28 days between 0 and +4°C
1012	Sliced beef pastrami IQF* New York recipe			1.000	7 sachets	Unit	12 months at -18°C
1004	Sliced smoked beef			0.300	9 containers packed in a protective atmosphere	Unit	28 days between 0 and +4°C



Fresh



Frozen



Origin France



Origin European Union

\* IQF: Individually Quick Frozen

\*\*DDM: Minimum use-by date

DLC: Use-by date



VOS PAPILLES VONT DÉGUSTER !



*Rigorous selection  
of ingredients*

*Careful  
sizing*

*Roast or confit  
before cooking*



Serving suggestions

*Ingredients  
cooked separately*

*Slow cooked  
at low temperatures*

*Traditional  
recipes*

*Chilled  
or frozen*

## FOR YOUR BRASSERIE DISHES AND CASSEROLES

Slow-cooked lamb shank with rosemary vacuum-packed (5h), beef cheek with extra virgin olive oil, slow-cooked cassoulet, couscous (meat, vegetables and couscous in separate sachets)



Find our recipe ideas  
and videos on

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VOS PAPILLES VONT DÉGUSTER !

PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM or DLC*
470	Beef cheek with extra virgin olive oil			approx. 0.275	12 vacuum-packed sachets	kg	65 days between 0 and +4°C
556	Beef cheek with extra virgin olive oil			approx. 0.275	12 vacuum-packed sachets	kg	18 months at -18°C
4521	Lamb shank with rosemary		EU & non EU	approx. 0.400	8 vacuum-packed sachets	kg	60 days between 0 and +4°C
4522	Lamb shank with rosemary		EU & non EU	approx. 0.400	8 vacuum-packed sachets	kg	18 months at -18°C
4403	Couscous: meat - vegetables - couscous in separate sachets		EU & non EU	4.800	3 sachets	Unit	25 days between 0 and +4°C
6001	Royal paella		EU & non EU	2.000	2 vacuum-packed sachets	Unit	60 days between 0 and +4°C

# STUFFED MEATS



VOS PAPILLES VONT DÉGUSTER !



*Rigorous selection  
of ingredients*

*Individual raw cuts  
or whole raw pieces*



*Roughly chopped  
stuffing*

*Traditional  
shaping*

*Elegant presentation*

## FOR YOUR FESTIVE DISHES AND EVENTS

Raw part-boned quail stuffed with duck foie gras, anatomical shape, raw duck leg stuffed with ceps, sized piece and French poultry, raw yellow chicken fillet roughly chopped stuffing, stuffed Turkey "moelleux"



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# STUFFED MEATS



VOS PAPILLES VONT DÉGUSTER !

PRODUCT CODE	PRODUCT NAME		MEAT ORIGIN	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM*
1475	Stuffed raw part-boned quail Duck foie gras stuffing <i>(new recipe)</i>			approx. 0.190	20 quails	kg	18 months at -18°C
1476	Stuffed raw part-boned quail Grape stuffing			approx. 0.190	20 quails	kg	18 months at -18°C
215	Raw stuffed duck leg Cep stuffing, French poultry 20 pieces +/- 1			approx. 0.250	5.000 kg	kg	18 months at -18°C
224	Raw stuffed tender chicken fillet Cep stuffing 30 pieces +/- 1			approx. 0.160	4.800 kg	kg	18 months at -18°C
1603	Raw stuffed tender yellow chicken fillet Stuffing with baby vegetables and cep centre			0.160	30 pieces	kg	18 months at -18°C
1452	Raw stuffed tender turkey fillet Mushroom stuffing 38 pieces +/- 2			approx. 0.130	5.000 kg	kg	18 months at -18°C
1558	Raw stuffed tender yellow chicken fillet Stuffing with chestnuts and grapes			approx. 0.160	4,800 kg	kg	18 months at -18°C



## Jean Routhiau®

VOS PAPILLES VONT DÉGUSTER !

*Rigorous selection  
of ingredients*

*Hand assembly*



Serving suggestions

*Generous and attractive  
appearance*

*Practical  
to use*

**FOR YOUR SNACKS,  
EVENTS, MEAL TRAYS,  
CANAPÉ SELECTIONS.**

Double ham Croque Monsieur  
(100% French ingredients),  
cocktail-style beef carpaccio with basil in a  
tasting dish





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# CATERER AND SNACKING



VOS PAPILLES VONT DÉGUSTER !

PRODUCT CODE	PRODUCT NAME		MEAT MAIN INGREDIENT	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM*
5414	Double ham croque monsieur 12 pieces x 250g			0.250	12 pieces	Case	9 months at -18°C





## Jean Routhiau®

VOS PAPILLES VONT DÉGUSTER !

*Rigorous selection  
of ingredients*

*Cooked ingredients*



Serving suggestions

*Famous traditional recipes*

**FOR YOUR DISHES  
AND VEGGIES SET MENUS**

Chili veggie, Parmentier veggie,  
Bolognaise veggie



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# VEGGIES AND ACCOMPANIMENTS



VOS PAPILLES VONT DÉGUSTER !

PRODUCT CODE	PRODUCT NAME		MEAT MAIN INGREDIENT	WEIGHT IN KG	CASE OF	INVOICED UNIT	DDM*
6657	Chili veggie		EU & non EU	2.000	3 vacuum-packed sachets	Sachet	18 months at -18°C
6658	Parmentier veggie		EU & non EU	2.500	2 containers	Container	18 months at -18°C
6659	Bolognaise veggie		EU & non EU	2.000	3 vacuum-packed sachets	Sachet	18 months at -18°C



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