



Our range



**Taste:** fine and strong Preserved aromas when cooking

RAW WHITE GARLIC Mild Strong COOKED WHITE GARLIC Mild Strong



Taste: very fragrant aroma

RAW PURPLE GARLIC Mild Strong COOKED PURPLE GARLIC Mild Strong



Taste: fine and pronounced

RAW SHALLOT Mild COOKED SHALLOT Mild COOKED SHALLOT

# Our packaging

For any specific request, do not hesitate to contact us



Garlic tops with their foliage in 1 kg bundle



3 heads, 250 g or 500 g nets



A CONTRACTOR

6 kg basket







5 or 10 kg tared tray • Bulk in wooden crates

## Our certiFications

#### Our commitments

Our daily priority is to satisfy our customers. This implies regular, reliable, quality production, respecting the health of consumers and regulation. With this in mind, we have implemented a HACCP approach.

The farmers in our structure are concerned about respecting the environment, tradition and taste. They are involved in various quality approaches, such as GLOBALG.A.P., HVE (HEV - High Environmental Value), Organic Agriculture and IGP Ail de la Drôme (PGI - Protected Geographical Indication Garlic from Drôme). All of our production is methodically controlled by rigorous approvals.

#### Organic Farming production



This label certifies a level of quality as well as a mode of production and processing respectful of the environment, animal welfare and biodiversity.

### Protected Geographical Indication (PGI)



The PGI Ail de la Drôme is a production of Drôme varieties, in which all stages are carried out in a defined geographical area. Obtained in 2008 on white garlic, the quality label «PGI Ail de la Drôme» guarantees to consumers the respect of a specification which includes the prohibition of anti-germinative for conservation. Recently, the Drôme Garlic PGI (IGP «Ail de la Drôme») also exists in Organic Farming.

## GLOBALG.A.P. / HVE



GLOBALG.A.P certification guarantees the consumer respect for food safety, the environment, traceability and personnel safety.

Our producers are also committed to the HVE (High Environmental Value) approach, which constitutes the official recognition of environmental performance.



We sell **peeled garlic** (manually cleaned heads), **brushed garlic** (mechanically cleaned heads), but also **garlic with its foliage**.

Our garlic is sold in 3 categories:

- Category 1 is a good quality garlic, intact, healthy, clean, with tight cloves.
- **Category 2** is a merchantable garlic with certain allowable defects. This garlic is ideal for «zero waste» ranges or for industrial processing.
- Industry Category is a garlic intended for processing or aroma extraction.

Different sizes are available from 30 to 90 (30/40, 40/50, 50/60, 60/70, and 70/90).

## Preservation

Garlic should be stored in a sheltered, dry and ventilated area.

For longer preservation, storage at a temperature of -2°C and with dynamic ventilation will be required.



#### In a Few Figures

Today our structure brings together **70** farms on a total surface of more than **637** hectares.

• 100 % of our producers are in the Drôme sector.

• **58** % of our areas correspond to the production of certified garlic seeds, including

• 42 % of our surfaces are cultivated with garlic for eating, including

## L'Ail Drômois, it's:

L'Ail Drômois is an Economic Interest Group (Groupement d'intérêt économique: GIE) created in 1995 thanks to the impetus of farmers specialized in the cultivation of garlic and shallot, with the aim of joining their efforts for the marketing and development of the sector. Thus, our group controls the quality of its production, from planting to consumption.

A know-how, enriched with more than 50 years of experience, combined with the passion of our producers, the sun and the "Provençal mistral", guarantees you a product with exceptional terroir. Moreover, the use of varieties adapted to the local climate is an additional guarantee of quality. Our involved producers favour the direct link with the buyer by participating in the marketing of their products in France and abroad. In this way, L'Ail Dromois exports part of its production to more than 30 countries around the world, while being involved in maintaining short sales channels and with local French partners.

#### Our premises

In order to be as close as possible to the farmers, our premises are located in Eurre (26 - Drôme). With a surface area of 2100 m<sup>2</sup>, they are equipped with two packaging lines, cold storage rooms, space for order preparation and several docks for shipments.

The GIE L'Ail Dromois has a team of 7 employees to meet your commercial and/or technical requests and to ensure you a quality and friendly service.



## GIE L'Ail Drômois

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