

Escal



Escal, a family-owned company based in Eastern France with 50 years of culinary experience, produces a variety of delicious frozen and fresh products in Alsace, employing around 250 people. The company has expanded its operations to Vendée after acquiring a new production unit and maintains high quality standards to ensure food safety and enjoyable consumer experiences.

Premium Seafood

Frozen seafood:



Escal offers a varied and flavorful range of frozen seafood products, including prawns, seafood cocktails, fish, molluscs, cephalopods, and squids. Escal is committed to environmental preservation and resource protection by supporting certified seafood supply chains (organic, MSC, ASC, etc.). Recently Escal has demonstrated innovation and reaffirmed its commitment to sustainable resource management by launching premium Coho salmon from ASC-certified farms.

Chilled seafood:

Under the name 'Assiette Bleue' in France or Escal abroad, Escal offers sustainable chilled seafood products for large retail stores, boasting an extensive range of certified preservative-free products : preservative-free prawns, appetizers like cod fritters, breaded prawns, seafood dishes (brandades, fish pies, etc.) and coated or breaded fish fillets, all crafted with 'clean' ingredients and 100% certified.



French specialties

Festive products:



Escal offers traditional recipes of prepared Escargots either in *A la Bourguignonne* or *A l'Alsacienne* style, along with more original and contemporary variations such as those with Crémant, Chablis, black garlic, or morels. As the only escargot manufacturer to offer more than 10 recipes, Escal stands out for the variety and taste quality of its products.

Escal's expertise shines through its extensive appetizer range, featuring dozens of specialties such as Escargots in puff pastry, toasts, and mini pastries. Additionally, the "bite-size" range features Escargots, scallops, and mussels in crispy shells, perfect for immediate enjoyment. Embodying the French art de vivre the aperitif is a cherished moment of conviviality and gastronomy, where small bites are savored. Escal embraces this tradition with diverse, innovative, and visually appealing products designed for one-bite enjoyment at any table.



Alsatian specialties:

With production facilities in Brumath and Neunhoffen, Escal specializes in Alsatian delicacies. The company offers a wide array of traditional and innovative Flammekueches, the Alsatian extra-thin flatbread, including sweet and savory options like prawns, scallops, goat cheese & honey, or mushrooms. Each recipe showcases meticulous attention to detail, featuring thin, crispy dough, a unique blend of crème fraîche and quark, and handcrafted toppings, reflecting Escal's authentic expertise and commitment to quality.



Escal invites you to join us from April 21st to 23rd, at Seafood Exhibition Global, Hall 3, Stand 3M.801. You will have the opportunity to taste our specialties and meet our teams. Come and discover all our product ranges: frozen and fresh seafood, Escargots, appetizers, as well as our Alsatian specialties.

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