



d'Argifral

le Bocage
d'Argifral®

Numa
d'Argifral®

A successful family business established in 1978, D'Argifral specialises in the manufacture and distribution of cooked pork meats.

Combining the know-how of several generations of craftsmen with modern production facilities, D'Argifral is able to provide a range of high quality products to its clients, served on traditional butchery counters and/or on self-service shelves.

D'Argifral is recognised and valued for its cooked hams and speciality meat products, and owes its fame to three generations of entrepreneurial spirit.



The main production site, located in the heart of the **Plateau de Herve**, is dedicated to the manufacture of cooked meat products such as cooked hams, black and white puddings, sausages and cooked sausages, as well as pre-cutting activities and consumer packaging.

Our products are distributed by most supermarket chains in Belgium, and can be found in traditional butchery counters or on self-service shelves. They are marketed under the brand "Le Bocage" or using a distributor brand. We also collaborate with an important network of wholesalers located all across Belgium.

The second production site is located at the heart of the Gaume, in the Belgian Ardennes.

It specialises in the traditional manufacture of pure pork dry sausage, both gaumais and ardennais.

Our products are manufactured according to tradition, smoked with oak or beech chips, and marketed under the brand name "Numa" or a distributor brand.



D'Argifral - Briquemont in figures... 2012



Turnover :
€ 22 M

Staff:
75 employees

Average production:
71 tons per week

**2nd largest manufacturer of
cooked meat products in
Wallonia.**

D'Argifral in a few dates...

- 1970** Alphonse Archambeau, a traditional butcher of the region of Verviers is joined by his two sons to expand their cooked meat product manufacturing business.
- 1978** The ARchambeau trio, **Gilbert**, **FRancis** and **ALphonse** create the D'Argifral limited company in their first production workshop of **250sqm** in Ensival, in the region of Verviers.
They abandon their retail activities in order to dedicate themselves to the manufacture of cooked meat products.
- 1987** Company growth allows for the construction of a modern **800sqm building in the Petit-Rechain industrial park**.
- 1992** Now experiencing exponential growth, D'Argifral increases the size of its premises to about **2800 sqm**.
- 1998** Francis and Gilbert continue to develop the company following the death of Alphonse Archambeau.
- 1999** D'Argifral invests in the conditioning of consumer portions with the installation **of a first line for pre-cut products**.
- 2001** **Sandrine Archambeau**, daughter of Francis Archambeau and co-founder of D'Argifral, joins the family business.
- 2002** D'Argifral continues investing in pre-cut activities. The premises are expanded and a second production line is installed.
- 2004** D'Argifral buys **Briquemont**, a company located in Sainte-Marie-Sur-Semois in the south of Belgium, which specialises in the manufacture of an assortment of dry sausages. This acquisition This acquisition is carried out in order to complement the initial range of cooked meat products with an assortment of pure pork sausages of the Gaumais or Ardennais type.
- 2009** D'Argifral joins the **Locks International** group composed of Locks (pork cuttings) and Charcuterie des Flandres Locks (prepared meats and minced meat production).
- 2010** Gilbert retires and Cedric, son of Francis Archambeau, takes up the torch and joins the family business.
- 2012** More expansion works are carried out, increasing the Petit-Rechain building capacity to **7,000 sqm** and equipping it with cutting-edge equipment, both in terms of production technologies and energy management.



Certification and quality

- In 1996, the first HACCP plan was established.
- Our first **BCR** certification was obtained in 2003
- Current official certifications: **High level IFS** and **G018 & G019 auto-control system**

In addition to the requirements of the HACCP plan, many production control tools have been introduced in parallel to the implementation of our quality assurance system.

These auto-controls have led to a **regulation of processes and food security that goes beyond legal requirements**.

