A.I.H.M

ACADEMIE INTERNATIONALE DE L'HELICICULTURE

MARRAKECH

INTRODUCTION

Morocco is one of the countries in the world that has taken the initiative for the breeding production of the Helix gourmet snail.
Heliciculture is now a widespread activity in all regions and is able to offer consumers, throughout the year, a perfectly selected popular snail species (Helix aspersa).
This initiative offers a higher quality than that harvested in the wild, therefore, it has the highest yield in the kitchen. The snail is harvested and packaged according to a specific size: its cooking is therefore more homogeneous and easier and the flesh is tender and fragrant, because, compared to the cycle in nature, the growth times are faster.

The International Academy of Heliculture Marrakech

An innovative company

The International Academy of Heliciculture Marrakech (AIHM) is a training organization in Heliciculture founded by Mrs. Nadia BABRAHIM, consultant and expert in heliciculture with a long experience at the national and international level in heliciculture. Its vocation is to train, support and advise project leaders in this area in order to help them increase their skills and succeed in their snail farming project.

We perpetuate our know-how and the richness of the network of national and international training consultants of the academy to offer you a wide range of inter and intra-company training.

In order to position ourselves as one of the best training organizations in Morocco, the AIHM relies on the excellence of the content, on the resolutely active and innovative character of its pedagogy and the expertise of its training consultants to the point that it has a panoply of breeders and producers specializing in the snail trade, which unequivocally tells of their ability to offer consumers selected, high-quality products.

We strive to invite lovers of gastronomy to discover authentic snail-based recipes filled with incomparable flavors which are produced in our workshops in the purest traditions with ultramodern techniques.

Carefully selected and calibrated, our farmed snails have tender, fine and tasty flesh that will delight all fine gourmets and which will also tend towards not only the transformation and preservation of the flesh but also the extraction and preservation of the slime as well shell processing.

Nadia BABRAHIM
Chief Executive Officier

Our hard work paid off. Currently, our exclusive breeding system is increasingly used by new breeders who are starting their adventure with snail farming.

Since mankind is humanity, the snail has always occupied a place of choice in human nutrition. Heliciculture products, such as snail caviar, are emblematic of certain prestigious gastronomic traditions. In recent years, scientific research has discovered or rediscovered valuable physico-chemical properties for human health.

Also, new product concepts have been born in cosmetics and well-being from heliciculture products. So much so that snail farming has become a global growth vector offering considerable opportunities for agricultural and industrial diversification.

From the beginning of 2012, I understood this potential for Morocco. I went to France to train with recognized international experts in the field of heliciculture. On my return to Morocco, I devoted all my energy to promoting heliciculture in Moroccan soils.

With a strong argument: the annual productivity of a snail farm in Morocco is at least twice as high as the yields observed in Europe. The different climates of the Moroccan territories make it possible to multiply the cycles of exploitation during a year, unlike the natural conditions encountered in Europe.

From all this energy deployed was born the Interprofessional Federation of Heliciculture in Morocco in 2015, snail farms in several regions in Morocco and the International Academy of Heliciculture in Marrakech.

The International Academy of Heliciculture of Marrakech aims to build a structured and professional ecosystem. To achieve this ambition, it has developed strong partnerships, both regionally, nationally and internationally.

In this context, international cooperation with Italy has supported the dynamic around the AIHM. Thus, the industrial and scientific partnership with the International Institute of Heliciculture of Cherasco in Italy is an essential driver of acceleration.

A space of scientific, industrial and educational excellence, the Academy aims to promote heliciculture, its know-how, its products and technologies, and its role in sustainable development and tourism.

We therefore invite you all: experts, researchers, technicians, snail farmers, investors, cooperatives, start-ups, society and etc., to join this adventure, through our events and activities, in order to bring your dynamism and contribute to our development program.

Tradition
A long tradition of selected high quality products that arise from the taste, fragrance and quality that are the result of a precise and rigid natural farming method, without compromises or shortcuts.

Regulation
The snails are raised and selected in strict compliance with regulations that guarantee the best raw material in terms of quality, fragrance and taste of the flesh.

Experience
The International Academy of Heliciculture Marrakech guarantees a supply of raw materials

ACTIVITIES

We are committed to doing our best to satisfy you as best as possible.

Breeding and processing

We breed the most popular variety of edible snails.

We have created an original breeding system that allows us to constantly develop and improve our work. Snail farming is just the beginning. We realize our dreams when we see our own product on the shelves of the most popular stores and the best restaurants.

Shop and purchase

Are you looking for livestock products or food products? Or are you looking for a sales market? Discover our shop and buy!

In our online store you will find high quality products for the breeding of edible snails. We also have cooked food products and live, cleaned edible snails for restaurant owners.

Training and Consulting

Start your own profitable business and we will support you.

With our help, the adventure with snails is much easier and cheaper. Our farm is a great place to learn the whole process of snail farming, from breeding to selling snails. The breeder who cooperates with us receives ready-made tools with which he can build a profitable and future-oriented business. With us, you are guaranteed to sell the snails you have .

SERVICES

We are committed to providing professional expertise, exceptional quality service, flawless implementation

- Setting up snail farming projects
- Training on the snail farming process
- Acquisition of Professional qualification to settle in snail farming
- Support on the snail production cycle
- Processing and marketing of snails
- Management of a snail farm

PRODUCTS

The International Academy of Heliciculture of Marrakech brings to the kitchens of great chefs and snail lovers a series of products of the highest quality, carefully checked and certified.

Quality is at the heart of our commitments

At the International Academy of Heliculture Marrakech, we love good products and traditional cuisine.Our raw materials are selected with the greatest care, and each of the recipes developed with passion and respect for tradition. Thus, we make it a point of honor that each of our products meets a quality requirement.

Specialized transport and guaranteed freshness

Because we are committed to offering you quality products, respect for freshness is at the center of our daily priorities. Frozen products require the implementation of a specific transport which must meet temperature constraints. Thus, the taste and nutritional qualities of our products are preserved.

Our selection line has been designed with the aim of meeting the demands of a market which, by culinary tradition, demands that this species of snail be well cultivated.

The search for a certain level of quality required of farmed snails has enabled us to respect extremely high standards.

The taste and aroma of the flesh, in our natural products or in those already cooked, will surprise you

DISCOVER OUR SELECTION OF PRODUCTS

MARINE SNAILS Bay leaf sauce-Oregano

Helix aspersa is one of edible land snail species, which is wide breeding in agriculture. It is also known as «small grey snail» or French «petit gris escargot». The snail Meat is an excellent source of protein and several vital elements of high biologic value, as well as lipid and polyssacharide. Our delicious snail meat (Helix aspersa) is prepared in airtight glass jars of 300mL capacity in olive oil; which it's a rich source of monounsaturated fats and antioxidants; mixed with some Moroccan medicinal plant like bay laurel, Thym, Oregano, Fresh and dry parsley. Bay leaf has been used in Moroccan cuisine for centuries. It was introduced to the region by Arab traders and has since become a staple ingredient in many Moroccan dishes. Bay leaf is used in both savory and sweet dishes and is especially popular in meat-based recipes. It is often combined with other spices like cumin, paprika, and cinnamon to create complex flavor profiles. Thym and oregano have a several healing benefits, it is an essential aromatic in Moroccan traditional cooking, It flavors starters, main courses and desserts. Its virtues are numerous, especially against oral inflammation and bad breath. It is also an expectorant in case of sore throats.

MARINE SNAILS Bay leaf sauce-Mint

Snails are considered edible in many areas such as the Mediterranean region, Africa, or Southeast Asia, which used in soups with many spices, like bay leaf, thyme and star anise. Our delicious snail meat (Helix aspersa) is prepared in airtight glass jars of 300mL capacity in olive oil with this species, we notice that the most valuable component of star anise may lie within its dense supply of flavonoids and polyphenols. These may primarily be responsible for the spice's broad applications and medicinal benefits, Star anise also makes a great addition to sweet dishes and desserts, such as baked fruit, pies, quick bread, and muffins.

Another component in our delicious product is the mint which can be used in raw and cooked preparations and in both savory and sweet ones. In addition to its use in foods, it is a great addition to beverages. Many cocktails use it as the main flavoring ingredient, and it is great for making tea. Our product characterized by combination of this medicinal spices which give a high nutritional and benefice values.

Net weight : 120g
Gross weight : 300g

MARINE SNAILS Pomegranate-Thyme

Morocco was on the spice trade route between Europe, the Middle East, and Asia and therefore acquired new spices from these lands to add to its already rich arsenal of native spice and medicinal plant. Pomegranate is one of good nutritional source which characterized by a low in calories and fat but high in fiber, vitamins, and minerals. Benefits include antioxidants, heart health, urinary health and exercise endurance, this all reason we used this plant in our product, also, we mixed the snail meat with thym an oregano for a special taste. Our delicious snail meat (Helix aspersa) is prepared in airtight glass jars of 300 ml capacity in olive oil with medicinal plant like pomegranate, thym, oregano... this mixture protect the nutritional value of snail meat.

MARINE SNAILS Curcumin-Dried parsley

In Morocco, snails are becoming increasingly popular as a food delicacy. Of the several varieties of edible snails available, Helix aspersa is especially favored. Snail meat has several benefits compared to other meats, highlighting its low calorie and fat content. It is a good source of protein. Our product contains snail meat and a mixture of some medicinal plants like curcumin, dried parsley and cinnamon. Cinnamon is a spice in Morocco, both in the kitchen and as a traditional medicine. Originally brought to Morocco by Arab traders, it is an essential spice in most Moroccan kitchens today. Known locally as karfa, it has antiseptic, anti-inflammatory and antioxidant properties. This is A wide variety of spices is used in Moroccan cooking to create rich and flavorful sauces. This is the main think we prepared our product with a some spices and Moroccan plant.

MARINE SNAILS Oregano-Thyme

Thym Known in Morocco as za'atar, bunches of both fresh and dried thyme are a staple in a herbalist's store. Some people might make dishe from the herb. It is taken as a remedy for stomach aches, flatulence, and excessive burping. It is thought to combat gas in the digestive system. This our product was characterized by the mixture of oregano, thym and garlic in Lemon solution to protect the nutritional value of all mixture from the oxidation and degraation

Net weight : 120g
Gross weight : 300g

A.I.H.M

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