




Saveurs
DES PYRÉNÉES



OUR STORY

Saveurs des Pyrénées is a **SALES & MARKETING TEAM** that proudly represents a **COLLECTIVE** of **18 ARTISAN PRODUCERS** from the Basque Country and the Pyrénées.

1984

Pyrenean producers decided to develop a skilled and qualified sales team to target distant markets from their places of manufacture : the association for the promotion of the farm and artisanal products of the Pyrénées.

2011

Saveurs des Pyrénées was created and took over the commercial activities of the association.



40 Years

Of Long-term success

23 Countries

Eager to buy products from our collective

40%

Of trade is carried internationally



A UNIQUE PORTFOLIO OF BRANDS

Fresh & Cured meats,
charcuterie, pâtés,
rillettes

Cheese &
Dairy
products

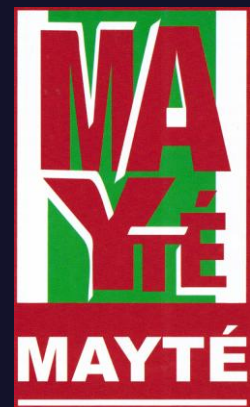
Soup,
Vegetable
&
condiments

Biscuits &
Cakes

Jams &
Honey

Drinks





La maison Mayté

Basque Charcuterie for 5 Generations

OUR HISTORY

Since 1877, the Mayte family has been living in the heart of the Basque Country.

In 1998, Eric and Sylvie Mayte took over Le Flambeau. They expanded the market to include France, Europe, and some more exotic destinations further afield. They introduced a new innovation in cured meats: the Basque Beret sausage.

The Mayte collaborates closely with the surrounding agricultural community to sustain and contribute to the local economy. Currently, they work with around 40 farms and employ just over 20 people.



Maison Mayté

- 5 generations of butchers: a **family know-how** since **1877**
- **1 cutting warehouse, 1 ham curing room** above the shop
- **2 slaughters/week**: on TUESDAYS and FRIDAYS (≈10 Ibaïamas, 37 Terre Basque, 24 standard porcs)
- Traditional methods of ham curing in open-air cellars
- An innovant Patented product: le Bérêt Basque



OUR METHOD

- The majority of our pigs are raised **OUTDOOR** or on the **STRAW**
- **No antibiotics** : Use of homeopathy and aromatherapy
- All our feed is guaranteed **GMO-free**. The pigs have access to **UNLIMITED FEED**, allowing them to grow at its own pace over time.
- **Production of 2 batches per year** per farm with a 3-month emptying period for sanitation purposes.



THE IBAÏAMA PORK

The guarantee of **ORIGIN, TERROIR**
and **ANCESTRAL EXPERTISE**

- Created in **1985** by 6 breeders and specialists of the traditional pork transformation chain with the aim of restoring the reputation of Bayonne ham, which was not yet under PGI
- It is the age of the pig at the time of slaughter and the sex that will determine the pig designation “**Ibaïama**”
- Ibaïama are **slaughtered between 10 to 12 months** and are only castrated male

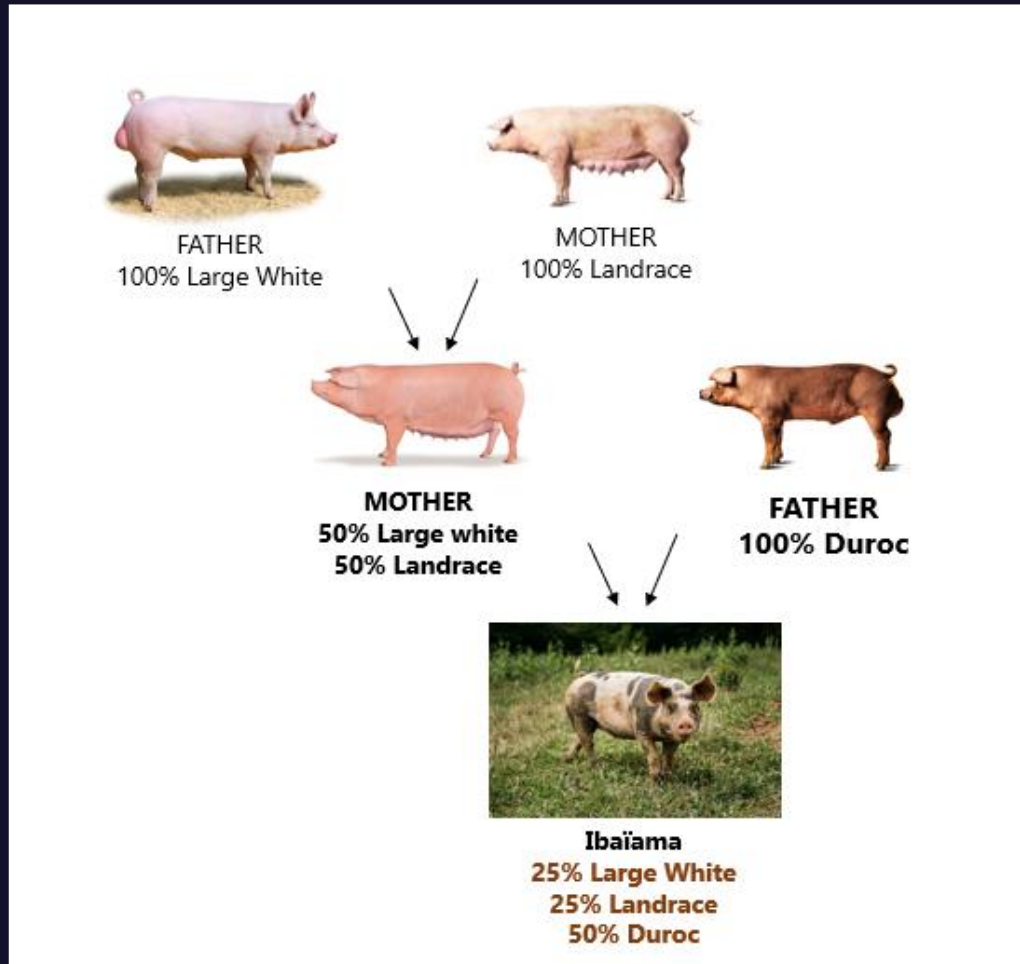


Ibaïama pigs represent
25% of IRATZIA sales
allowing for the selection
of the finest animals !



THE IBAÏAMA PORK GENETICS

- **DUROC:** Marbling of the meat, distribution of the fat, solidity of the animal
- **LANDRACE:** The length of the animal will allow for large loins
- **LARGE WHITE:** A larger ham, feed-to-muscle growth ratio
- **IBAÏAMA (castrated male):** Well spread intramuscular fat and flavorful meat





The Duroc genetics, feeding, and age at slaughter result in **marbled meat** with pronounced color, **no exudate** (which does not shrink during cooking), and **very good fat quality**.

PRODUCTION & AGING OF HAM

SALTING



Each ham is meticulously salted with Salies de Bearn salt, with the duration of salting determined by its weight (e.g., 17kg = 17 days)

RESTING



Following salting, the hams are rested in a room maintained at 3°C to ensure optimal curing conditions.

DRING

Then, the hams undergo a carefully controlled drying process in dedicated rooms. Temperature and humidity are closely monitored to achieve the perfect balance for proper aging.

COATING



Once the hams have lost 25% of their original weight during drying, they are expertly coated to prevent crusting.

AGING

The aging process begins in a cellar exposed to natural winds, allowing for a minimum maturation period of 6 months up to 20 months for the Ibaïama.



CURED HAM & CHARCUTERIE



FRESH MEAT



Rack of loin 5 Ribs



Rack of loin 8 ribs with backfat



Shoulder



Neck end



Filet mignon



Pork belly « Ventrèche »

PIECES AVAILABLE



On the bone



Boneless



Boneless special slicer



Boneless 1/2 cut



Boneless 1/4 cut

NITRITE
FREE



12
months

PGI Bayonne Ham

Pork breed: Butcher's pig

Type of pig: Butcher's pig

Live pig weight: 100kg

Carcass weight of the pig: x

Slaughter age: 6 months

Salting: Dry salt from Salies de Béarn

Cured: 12 months

Marbled



Tenderness



15
months

Terre Basque Ham

Pork breed: 25% Large white (mother),
25% Landrace (father), 50% Duroc

Type of pig: female without litter

Live pig weight: 140 to 160kg

Carcass weight of the pig: 120 to 130kg

Salting: Dry salt from Salies de Béarn

Slaughter age: 8 months

Cured: 15 months minimum



20
months

Ibaïama Ham

Pork breed: 25% Large white (mother),
25% Landrace (father), 50% Duroc

Type of pig: castrated male

Live pig weight: 180 to 220kg

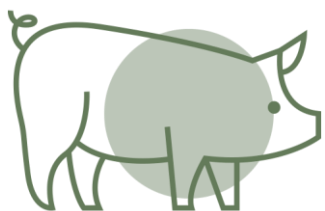
Carcass weight of the pig: min 140kg

Salting: Dry salt from Salies de Béarn

Slaughter age: 10-12 months

Cured: 20 months minimum





OUR PRODUCERS

We promote the short supply chain by selecting local producers from the Basque Country. All our producers and breeders are located within 50km. We support sustainable agricultural practices and fair valuation.



BASQUE PRODUCTION

All our products are manufactured in St Jean le Vieux, in our workshops located in the heart of the Basque Pyrenees...



LOCAL SUPPLY CHAIN

We work with local supply chains, specifically the Ibaïama pork supply chain born and raised in the Basque Country.

We directly purchase cows, calves, and sheep from farms. We are members of the IGP Jambon de Bayonne certification process and certified for the transformation of organic products.



THE IRATZIA FARM

Our farm raises Duroc breed pigs, born, raised, and slaughtered in the Basque Country as part of the Ibaiama supply chain.

The farm comprises several buildings, with the main one recently renovated. This airy space, covering an area of 540m², houses the pigs before their distribution to various local farms.

Our breeding method is based on respecting the animals, their cycles, and nature. The quality of the feed is fundamental to us throughout the entire animal raising process.

On various farms, the vast majority of our pigs are raised outdoors or on straw.



Julien GUÉNARD
Manager at EARL d'IRATZIA in Lasse (64)



THE DIETZ

- From sows to heavy pigs, all our feeds are **guaranteed GMO-free** (less than 0.9%). They are composed solely of **cereals harvested in the South West region**.
- The use of by-products (whey, bakery waste, animal meal, etc.) is strictly prohibited.
- Our pigs are fed at will, allowing each to grow at their own pace over time.





CURED HAMS



CURED MEATS

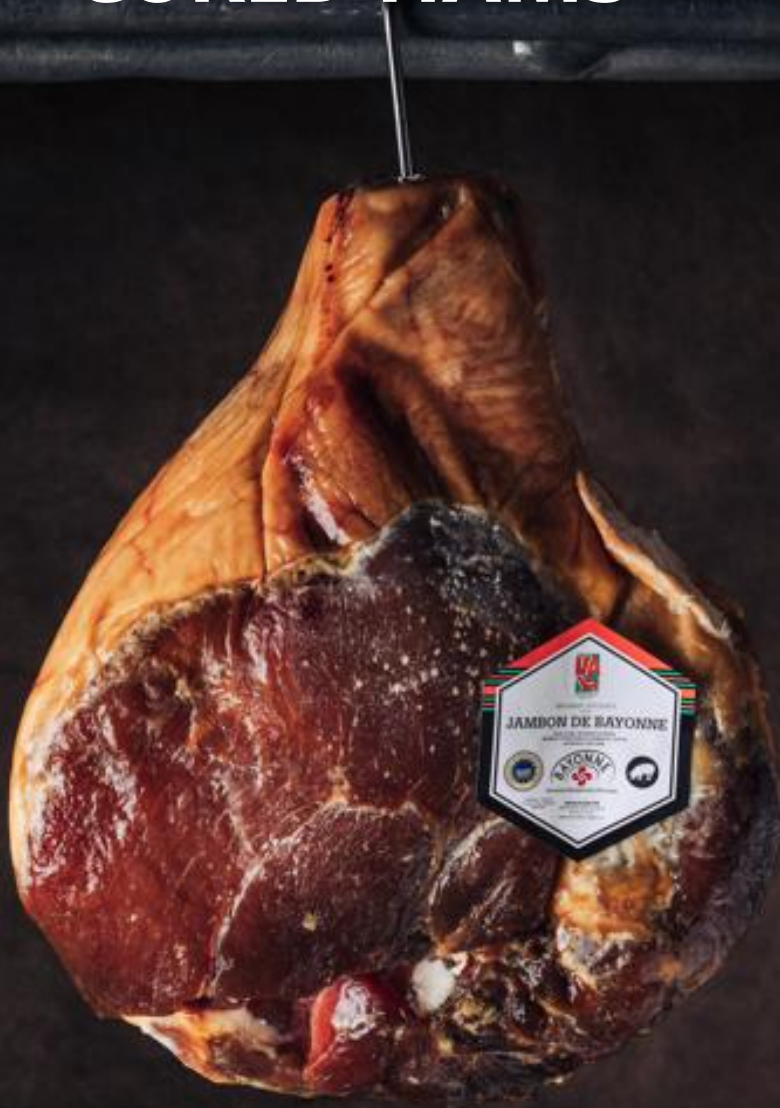


FRESH MEATS



**PATE & RILLETTE
PREPARED MEALS**

CURED HAM



PGI Bayonne Ham

- **Pork genetics:** Butcher's pig
- **Type of pig:** Butcher's pig
- **Live pig weight:** 100kg
- **Carcass weight of the pig:** x
- **Slaughter age:** 6 months
- **Salting:** Dry salt from Salies de Béarn
- **Cured:** 12 months

Pieces available:

On the bone

Boneless

Boneless special slicer

Boneless 1/2 cut

Boneless 1/4 cut

CURED HAM



Terre Basque Ham

- **Pork genetics:** 25% Large white (mère), 25% Landrace (père), 50% Duroc
- **Type of pig:** female without litter
- **Live pig weight:** 140 to 160kg
- **Carcass weight of the pig:** 120 to 130kg
- **Salting:** Dry salt from Salies de Béarn
- **Slaughter age:** 8 months
- **Salting:** Dry salt from Salies de Béarn
- **Cured:** 15 months minimum

Pieces available:

On the bone

Boneless

Boneless reshaped

Boneless 1/2 cut

Boneless 1/4 cut

CURED HAM



Ibaïama Ham

- **Pork genetics:** 25% Large white (mère), 25% Landrace (père), 50% Duroc
- **Type of pig:** castrated male
- **Live pig weight:** 180 to 220kg
- **Carcass weight of the pig:** min 140kg
- **Feeding:** 100% South-West cereals, GMO-free. The use of by-products (whey, bakery waste, animal meal, etc.) is strictly prohibited.
- **Salting:** Dry salt from Salies de Béarn
- **Slaughter age:** 10-12 months
- **Cured:** 20 months minimum

Pieces available:

On the bone

Boneless

boneless 1/2 cut

boneless 1/4 cut

IBAÏAMA HAM MAKING PROCESS

1. All the hams are individually salt with Salies de Bearn, determining the subsequent curing time based on its weight (e.g., 17kg = 17 days)
2. Following salting, the hams rest in a room at 3°C. Then they undergo a controlled temperature and humidity drying process in several rooms
3. Next comes the drying of the ham in the dryer with controlled temperature and humidity
4. When they lose 25% of their weight, they are coated to prevent crusting. The aging process begins in an open-to-all-winds cellar for a minimum of 20 months, resulting in its distinctive clear coat, marbled meat, light hazelnut flavor, and softness.



CURED MEATS



FRESH MEATS

More SKU's on the price list



Rack of loin – 8 Ribs



Neck end without bone (Shoulder)



Ventrèche



Filet Mignon

PÂTÉS AND RILLETTES

MORE SKU'S ON THE PRICE LIST



READY MEALS

More SKU's on the price list





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