



Okina

*Biscuiterie artisanale
du Pays Basque*



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 activites of the association.



40 Years

Of Long-term success

23 Countries

Eager to buy products from our collective

40%

Of trade is carried internationnally



A UNIQUE PORTFOLIO OF BRANDS

Fresh & Cured meats,
charcuterie, pâtés,
rillettes

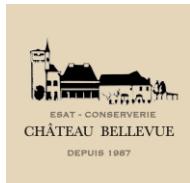
Cheese &
Dairy
products

Soup,
Vegetable
&
condiments

Biscuits &
Cakes

Jams &
Honey

Drinks



OLATU

Bob's Beer
ETXEKO PAYS BASQUE





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BASQUE
COUNTRY



saveurs.net



Founded in 2004, Okina is committed to crafting delicious, simple, and natural recipes while prioritizing short supply chains with local ingredients.



CAREFULLLY
SELECTED RAW
MATERIAL



LOCAL
SOURCING



ADDITIVES
-FREE



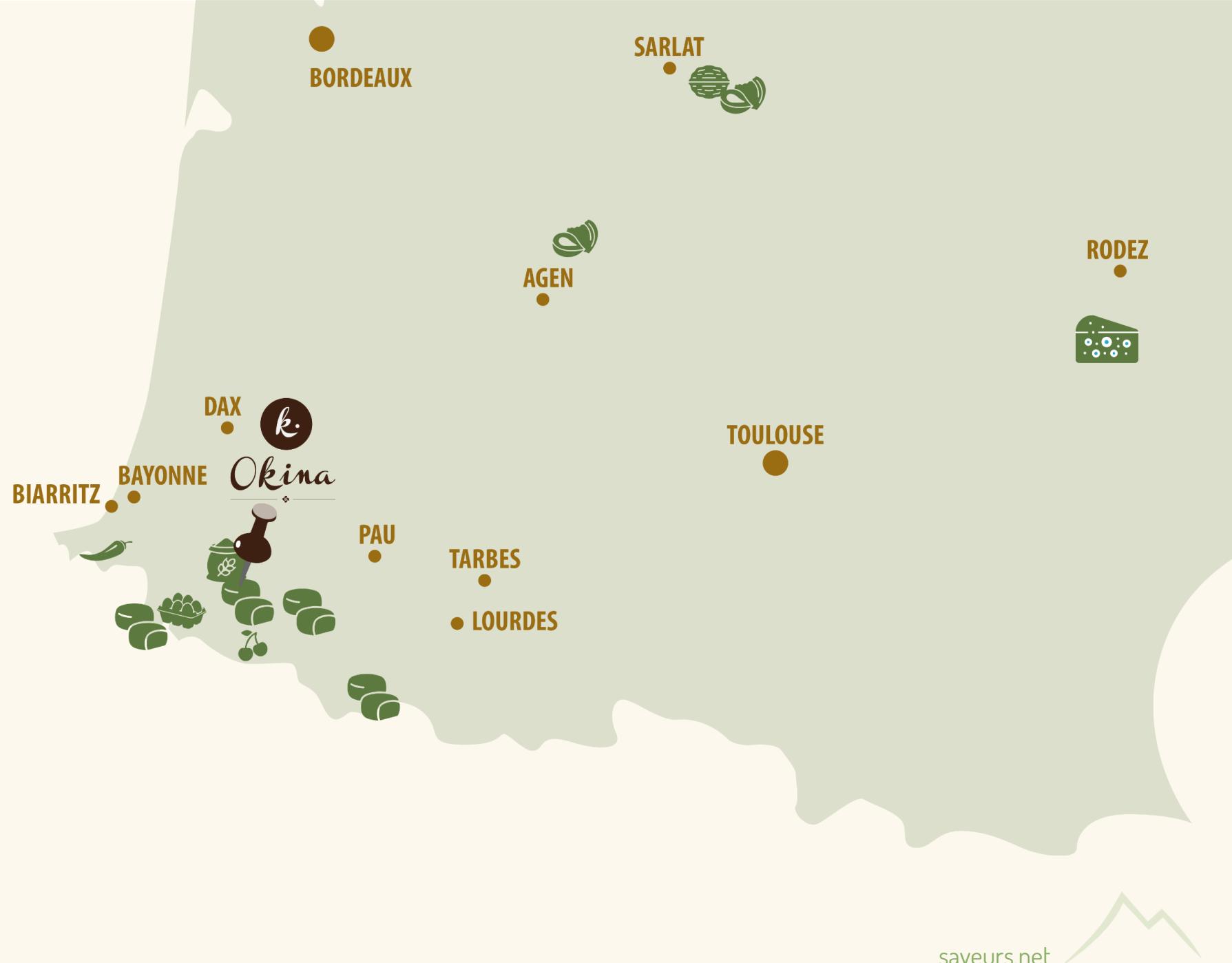
PRESERVATIVE-
FREE

LOCAL SOURCING

90% of the ingredients are carefully sourced near our biscuit factory in the Basque Country.

We select key ingredients from their regions of origin, many of which hold official quality labels: Ossau-Iraty cheese, Espelette chili pepper, Roquefort, IGP Pyrenean Tomme, Périgord walnuts, hazelnuts, chocolate, eggs, and more.

This commitment ensures exceptional quality in every biscuit.



THE BAKERY





PRODUCT RANGE

CHEESE-BASED SAVOURY BISCUITS 80g



RICH CHEESE FLAVOUR

Made with up to 20% premium cheese, every bite offers a rich, cheesy experience.



VERSATILE PAIRING

Ideal for pairing with wine, cured meats, or fresh fruit – perfect for social occasions, appetizers, or snacking.



10 UNIQUE RECIPES

- PDO Ossau Iraty sheep cheese
- Sheep cheese & Espelette Chili Pepper
- Sheep cheese, tomatoes & onions
- Sheep cheese & onions
- Goat cheese
- Goat cheese & cumin
- Goat cheese & honey
- PDO Roquefort blue cheese
- PDO Roquefort blue cheese & walnuts
- PGI Tomme des Pyrénées cow cheese & black pepper



DISPLAY TO DRIVE YOUR SALES!

- ✓ Point-of-sales display available upon request
- ✓ Ideal for the cheese counter
- ✓ Effortless to restock
- ✓ An irresistible impulse buy with strong repeat sales potential



Or make
your own!

Display box : 3 Recipes (18x80g)
6 Sheep, 6 Sheep & Espelette Chili Pepper, 6 Goat



HOW TO SERVE CHEESE BISCUITS ?

Enjoy the crispiness and subtle flavors for your appetizers or gourmet breaks!

You can pair your cheese biscuits with accompaniments such as **jam, apple compote, honey, or olives, along with a glass of dry white wine!**

The sweet touch you'll experience adds the crispiness to the biscuit and ensures their shelf life. It's also how we provide you with a 100% natural biscuit.



CRAQUANTS 150g



3 RECIPES : Hazelnut (Noisette), Chocolate (Chocolat), Plain (Nature)



ARTISANAL QUALITY

Handcrafted with care, using only the finest natural ingredients, delivering an authentic and wholesome taste.



PERFECT BALANCE OF SWEETNESS

Choose from the buttery **Craquants Nature**, the rich **Craquants Hazelnut**, or the decadent **Craquants Chocolate** for a luxurious treat in every bite.



IDEAL FOR GIFTING OR SHARING

The elegant packaging and delicious flavors make these biscuits a perfect gift for any occasion or an elegant addition to your coffee table when hosting guests.



CHOCOLATE COOKIES 90g & 130g



TENTATION 140g



3 RECIPES : Tentation Caramel,
Tentation Lemon and Tentation Chocolat



ELEVATED SNACKING EXPERIENCE

Indulge in a biscuit that transforms your everyday moments into something special—perfect for those seeking a more refined and satisfying treat.



LUXURIOUSLY RICH FLAVOUR

Each biscuit delivers a deeply rich and buttery flavor that is sure to satisfy your cravings for an indulgent, premium snack.



TRADITIONAL BASQUE CAKES



Small Basque cake
with Black Cherry 100g



600g



580g



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