



**Free-range farm-raised poultry
in the Basque Country**



OUR VALUES

At Aldabia, we believe in **local farming** that treats people, animals, and nature right. We support our region and make sure **everyone gets fair pay**. We keep our **supply chains short** and **use old-fashioned Basque farming** to help the environment. Our chickens grow slowly and come from tough breeds. They eat **natural food, no GMOs, mostly grains from our fields**. We care **about our animals**, so we give them the best living conditions.



ALDABIA'S STORY

- **1980s**: the first chickens were raised by Mr Etcheberry and a friend in a field called Aldabia
- **1987**: Creation of the company ALDABIA by Mr Etcheberry and his friend
- **1990**: Mr Durruty is the first breeder of the company
- **2018** : Anthony Durruty (son) and Elena Etcheberry (daughter) took over the business



Anthony Durruty et Elena Etcheberry, the managing partners

The farms are spread throughout the entire Basque Country. Their specifications mandate environmentally friendly and animal welfare-respecting breeding methods.

THE FARMS



Aldabia is certified **High Environmental Value (HVE)**, ensuring that the agricultural practices implemented across the entire farm preserve ecosystems and mitigate environmental pressures (soil, water, biodiversity...).

It is the **highest level of environmental certification for agricultural farms.**



CUTTING WORKSHOP

Aldabia manages the on-site poultry cutting process

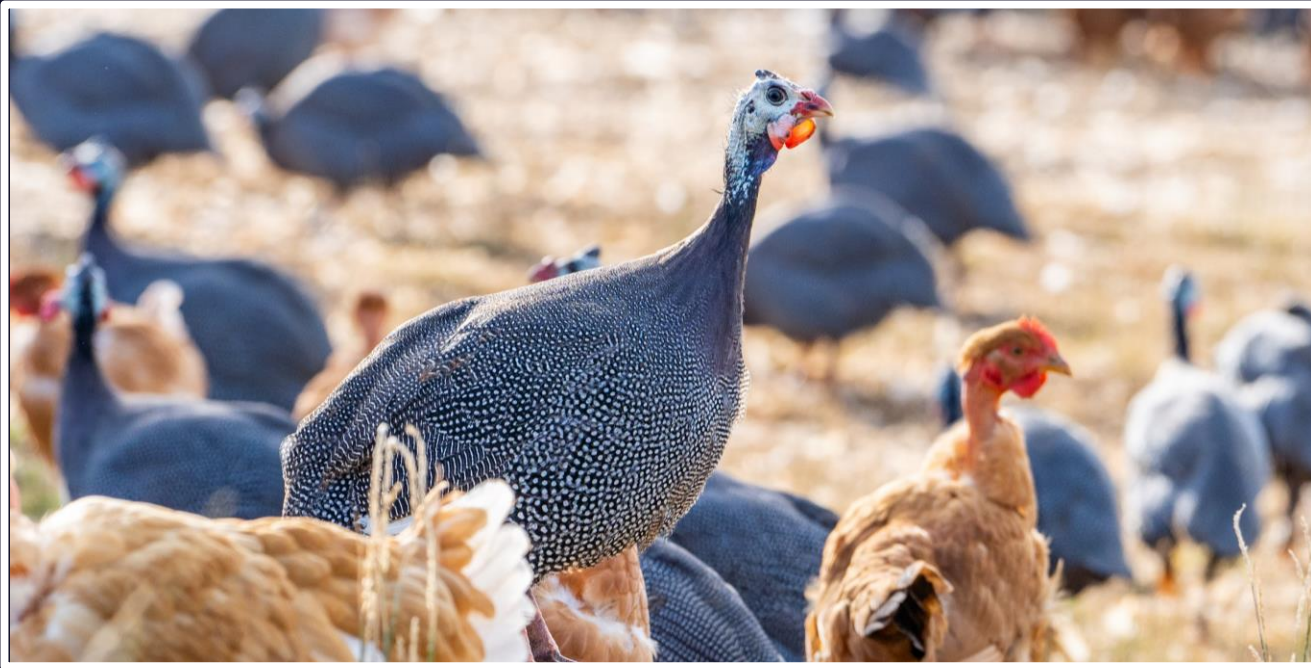
- State-of-the-art cutting facility with export certifications
- Year-round availability of fresh meat, including whole carcasses and diverse cuts
- Skilled, certified butchers
- Customized cutting and calibration services for efficient budget management
- Vacuum-sealed product offerings



THE BASERRI CHICKEN

- 100% Basque breed
- Rustic strain, affectionately known as the 'bare-necked/cou nu' chicken
- Lean and delicate meat
- 15 farms





Raised
for a minimum of

91
DAYS

Fed with
FRENCH
NON-
GMO
CEREALS

Traditional
FREE-
RANGE
FARMING

SPECIFICATIONS

- LONG GROWTH PERIOD
- FREE-RANGE
- Use of exclusively FRENCH CEREALS and CORN-FED for the last third of their lives
- A mix of species in the farm : CHICKEN & GUINEA FOWL to improve animal welfare, avoid diseases, protect chickens against predator attacks

COMPARATIVE TABLE

Chicken's Breed	Baserri Range : Slow-growing rustic breeds	Label Rouge : Slow- growing rustic breeds	Yellow chicken	Standard chicken
Color	Yellow	Yellow	Light Yellow to Yellow	White
Breeding time	91 days minimum	81 days minimum	56 days minimum	35 to 45 days
Feeding	GMO Free French Cereals and Corn	100% plant-based, minerals, and vitamins; minimum 75% grains	GMO Free French Cereals	Mixture of cereals, plant and animal proteins, minerals, and vitamins
Type of breeding	Free-range	Free-range or pastured farming.	Access to an outdoor run	Exterior access is not mandatory
Henhouse rearing density	11/m ²	11/m ²	25/m ²	40/m ²
Outdoor breeding density	2 chickens/m ² minimum	2 chickens/m ² minimum	1 chicken/m ² minimum	x
Specificities	A meat that is fattier and more tender	Firm texture, tender	Tender, a meat less dense than Baserri	

THE COLLECTION

"Baserri" Range (whole or cut)

- Chicken
- Guinea Fowl

Farm Range raised in South West of France, *without GMOs* :

- Standard Yellow Chicken
- Yellow Duck female
- Young cockerel
- Squab

Festive range

- Capon
- Guinea fowl
- Turkey
- Goose

Terrines & Cooked meals



AWARD



GOLD MEDAL

Free-Range Chicken Fillets

General Agricultural Competition 2022 et 2023



CLIENTS: Premium Gourmet restaurants



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