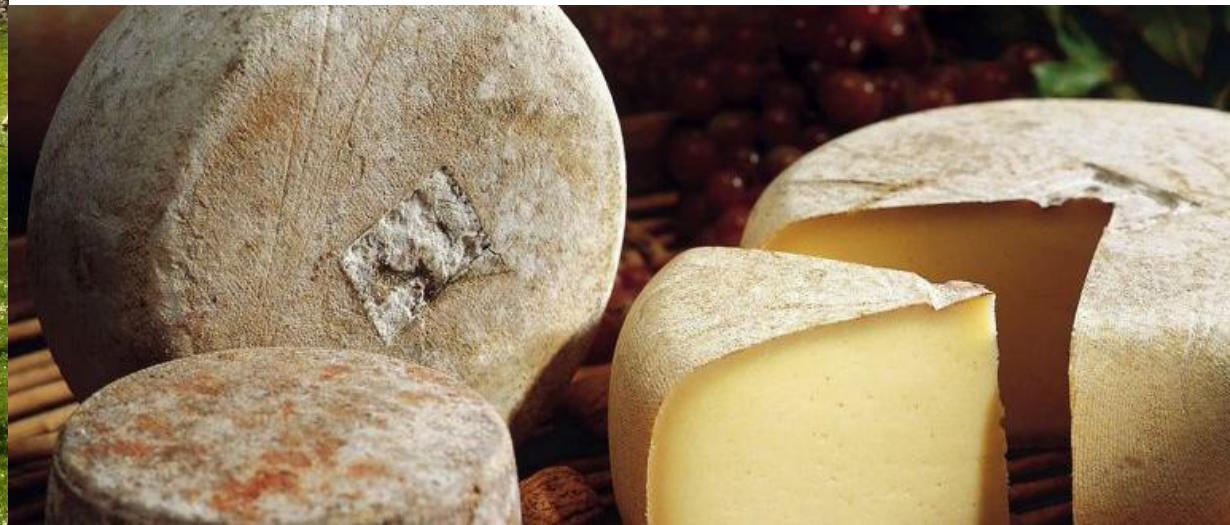





Saveurs
DES PYRÉNÉES

 **FERMIERS**
BASCO
BÉARNAIS



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



OLATU



Okina



Bob's Beer
EXTREMO & PAYS BASQUE





FERMIERS
BASCO
BÉARNAIS

MOUNTAIN CHEESE

MADE FROM RAW MILK

SHEEP - COW - GOAT

The Fermiers Basco Béarnais cooperative was established in 1983 following the withdrawal of dairy collection companies, aims to add value to farmers' raw milk by transforming it into farmhouse cheeses. The cooperative promotes the farming tradition and the "farmhouse cheese" designation by producing cheese exclusively from the raw milk of each herd, thereby ensuring quality and authenticity. Adherence to this tradition involves the use of local sheep breeds suited to the mountainous region, as well as meticulous aging processes to ensure optimal quality.



THE HISTORY

The 70s

Industrialists mainly collected milk in the Ossau and Aspe valleys, processing it to make Roquefort cheese. Farms outside the collection area had to process all their milk into cheese.

Then, following the withdrawal of Roquefort companies from the area and the suspension of milk collection by the collectors, the farm-based farmers reinvented themselves and transformed the milk into cheese directly on the farm, in order to **maintenir leurs activités**.



1979

Creation of the Fermiers de la Vallée d'Aspe cooperative to manage the maturing process and the marketing of the cheeses produced by its members.

1981

Creation of the Ossau Valley Farmers' Cooperative

1983

Union of 2 Cooperatives

1990

Merger of the two cooperatives, which become the Fermiers Basco-Béarnais cooperative.



THE OBJECTIVES OF THE COOPERATIVE

1.

PRESERVING TRADITIONAL KNOW-HOW



Preserving traditional agricultural expertise and promoting regional development.

2.

TECHNICAL SUPPORT & QUALITY ASSURANCE



Providing technical advice, monitoring microbiological analyses, drawing up accreditation and certification documentation.

3.

SIMPLIFIED PROCUREMENT & FINANCIAL SECURITY



Supply of equipment, crops and other ingredients at preferential prices.



11

Employees

20

Farms

250

**Tonnes of
aged cheeses
marketed per year**

3M

**Euros in
turnover**



3 TYPES OF MILK

EWE



COW



GOAT



THE AREAS OF EXPERTISE OF BASCO BÉARNAIS FARMERS

- 1. BREEDING**
- 2. MANUFACTURING**
- 3. REFINING**



1. BREEDING



Our farmers ensure the well-being and health of their animals by working exclusively with local breeds of ewes adapted to our mountainous region, such as **Basco-Béarnaises, Manech Tête Noire and Manech Tête Rousse** (the only breeds authorised for PDO Ossau-Iraty cheese).

	J	F	M	A	M	J	J	A	S	O	N	D
PRODUCTION												
PATURE												
TRANSHUMANCE												
AGNEULAGE												



A HIGHLIGHT OF PASTORAL LIFE IN THE PYRENEES: The transhumance

Transhumance is an age-old tradition that involves moving flocks to higher altitudes between June and September. As well as freeing up the land for winter fodder preparation, it helps to maintain inaccessible mountain landscapes.

2. MANUFACTURING

- All the cheeses are made from raw milk, directly by each farmer from his own herd, making them eligible for the 'fromage fermier' label.
- Each production yields between 5 and 20 cheeses a day, which are then sent to the cooperative for maturing.
- The cheeses are individually marked to guarantee product traceability for distributors and consumers.

HOW TO IDENTIFY THE PDO OSSAU IRATY?

The cheeses stamped on the rind make them easily recognizable.
Each PDO Ossau-Iraty cheeses bear a mark on the rind



A sheep's head in profile
Made from raw milk by
a cheesemaking facility



A sheep's head from
the front
Made with milk
from its own herd
on the farm.



Mountain with edelweiss
flower
Made during the
summer in mountain
pastures (ESTIVE)



3. REFINING



The maturing process, which lasts between 2 and 8 months, varies according to the type and format of the cheese. It takes place in our three maturing cellars located in the heart of our region, supervised by our maturers. These facilities simultaneously handle an impressive 38,000 cheeses.

A collection of various cheeses is displayed on a dark, textured wooden surface. In the background, there are several large wheels of cheese with different rinds, some showing a woven pattern. In the foreground, there are wedges of cheese, some with holes (like Swiss cheese), and small rounds of cheese with various rinds, including one with a prominent white and red mold. The text "THE PRODUCTS" is centered in a white box over the middle of the image.

THE PRODUCTS

P.D.O. OSSAU IRATY SHEEP CHEESES



- Flagship product of the cooperative (50% of the production)
- The cheese is made on the farm with raw milk from the herd.
- Rind: Orange-yellow to light brown
- Paste: Pressed cheese, soft to slightly firm, a nutty flavor with floral notes
- Aged : 6-8 months
- 4,5 to 5,5kg
- Available in organic



VERSATILE USES

On its own, on a cheese platter, or incorporated into both sweet and savory recipes!

P.G.I TOMME DES PYRENEES – PUR COW CHEESE « SOMPORT »



Mild, balanced flavour.
Subtle hazelnut notes,
drained dough, airy texture.
A pleasant, slightly
unctuous experience on the
palate.

SOMPORT raw milk

- 100% raw cow's milk
- The guarantee of local production with the P.G.I. label
- Rind: Gray-white to orange
- Paste: drained, open, with a soft buttery taste
- Aged in the caves of the Basco Béarnais Farmers for 2-3 months
- Average weight: 4 to 5kg. Also available in a small wheel of ~750g

SOMPORT au Fénu grec au lait cru

- 100% raw cow's milk
- Fenugreek adds a subtle nutty flavour (non-allergenic)
- 4 to 4.5kg



Mailis Flores

Produced on the farm of Mailis Flores and Eric Coustet in the municipality of Borce, in the Aspe Valley (64). Mountain breeding

PYRENEES

PURE COW CHEESE

- 100% lait de vache cru, Pâte pressée
- Croûte: Gris blanc à orangé
- Pâte: pâte lisse, ivoire à jaune
- Aged: 3-4 mois
- 4 kg



PAVÉS VACHE



- Nature
- Ail des ours
- Piment d'Espelette
- Fénugrec

Pâte égouttée
Affinage: 2 à 3 mois
2,5-3g



**Idéal pour les raclettes,
fondues, burgers,
sandwiches et salades.**



FROMAGES MIXTES

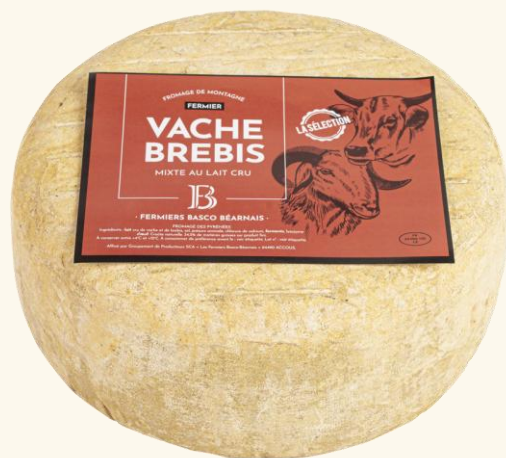


CHÈVRE & BREBIS

- 50% Chèvre & 50% Brebis
- Affinage: 2 à 3 mois
- 2,5 à 3kg



Combine les meilleures saveurs, textures et arômes du fromage de chèvre et du fromage de brebis pour une expérience gustative intrigante. Ces fromages sont polyvalents en cuisine et peuvent améliorer une variété de plats.



VACHE & BREBIS

- 50% Vache & 50% Brebis
- Affinage: 3 à 5 mois
- 4,5 à 5,5kg



Combine les notes douces et crémeuses du fromage de vache avec les saveurs robustes du fromage de brebis, créant ainsi un profil gustatif équilibré et riche qui peut rehausser la saveur d'une large gamme de plats, des salades aux plats principaux.



Idéal pour réhausser la saveur d'une grande variété de plats, des salades aux plats principaux.



FROMAGES DE CHÈVRE



PUR CHEVRE TOMETTE 600-800G



Pâte pressée

- Saveurs plus robustes et intenses par rapport aux fromages de chèvre frais. Des notes terreuses et lactées, avec des nuances de noisette ou de fruits secs.
- Affiné de 2 à 3 mois



PUR CHEVRE 3-4KG

- Pâte pressée
- Affiné de 3 à 4 mois
- Disponible en BIO



Pierre Lebbe

Éleveur de chèvres et producteur de fromages de chèvre biologiques, situé dans la ville de Villefranque (65).



FROMAGES DE BREBIS

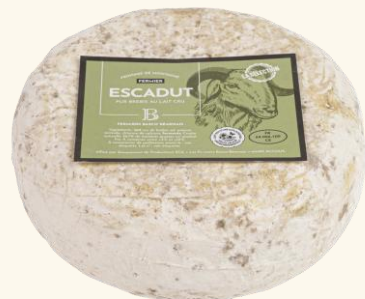


PITXUN

Lait cru de brebis - Pâte pressée

Affinage : 2 à 3 mois

350-450g



ESCADUT

Lait cru de brebis - Pâte pressée

Affiné de 3 à 4 mois

700-800g



ENDRINA affiné au Patxaran

Lait cru de brebis

Pâte pressée

Affiné de 3 à 4 mois

700-800g

Parfait pour élargir
votre gamme de produits
et attirer une clientèle
plus large !

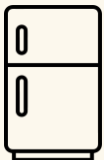


Didier Esturonne

Éleveur de brebis Basco-Béarnaises, producteur de Tommes de brebis
AOP Ossau-Iraty, situé dans la commune de Lys (64).



GUIDE DE DÉGUSTATION



PRÉPARATION

Sortez le fromage du réfrigérateur 30 minutes avant la dégustation pour qu'il atteigne la température ambiante, permettant aux arômes de s'exprimer.



OBSERVATION VISUELLE

Examinez le fromage, présenté sous forme de meule avec une fine croûte naturelle beige à brune.



ODORAT

Approchez le fromage du nez pour inhaler des arômes de noisette, d'herbes fraîches et de lait de brebis.



TEXTURE

Coupez le fromage pour observer sa texture semi-ferme, lisse et légèrement crémeuse à l'intérieur.



DÉGUSTATION

Prenez une petite bouchée et laissez-la fondre en bouche pour apprécier la saveur douce et riche du lait de brebis avec des notes de noisette et parfois une légère pointe de sel.



ACCOMPAGNEMENT

Mariez-le avec des noix, figues fraîches, confiture de cerises noires, ou essayez-le fondu sur des tartines, dans des omelettes ou des plats gratinés pour découvrir de nouvelles manières de le déguster.



BOISSON

Accompagnez-le d'un vin rouge léger, blanc sec ou doux selon vos préférences.





Sabine BARRA
sbarra@saveurs.net



Rozenn TREGUER
rtreguer@saveurs.net

VOTRE CONTACT

Tel: +33 (0) 6 38 19 29 15



Administration des ventes



Caroline DOMANGE
adve@saveurs.net

Communication & Marketing



Cécile DUMEAUX
marketing@saveurs.net

Comptabilité



Marie-Hélène MARTRES
compta@saveurs.net