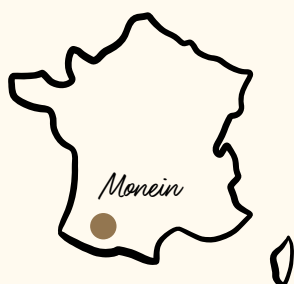




**MONTAGNE
NOIRE**



THE BAYONNE HAM



Bayonne Ham is one of our French best-known ham. It was awarded the "Protected Geographical Indication" status in 1998, a guarantee of quality and respect for its geographic origins. For over a thousands years, it is produced in the heart of a strictly defined geographical area : the Adour Basin. Between the Atlantic Ocean and the Pyrénées mountains, the conditions for producing Bayonne Ham are unique.



Production Specifications

- Bayonne Ham is exclusively produced with pigs which are born and bred in the South-West of France. They are fed with 60% cereals, selected for their nutritional value.
- This unique ham can only be cured with salt made at a saline spring, in Salies-de-Béarn. This pure white salt is 100% natural and rich in trace elements.
- Bayonne Ham is air-cured between 9 to 12 months.
- It is made with only 2 ingredients : fresh pork ham and salt. No additives, no preservatives... only time and respect of tradition.



Tasting

Bayonne ham is rich in color, very tender and mild flavored with only a hint of saltiness. Slices are uniform in color and rounded in shape.

Authenticity is guaranteed with the Lauburu or Basque Cross : it is branded with a hot iron on the sides of whole hams !



Did you know?

An inter-professional agreement stipulates that for each ham produced, a financial incentive is paid to the farmers by the cured ham producer.
A fair deal!

The Authentic French Charcuterie
www.montagne-noire.com