



# BAHIER

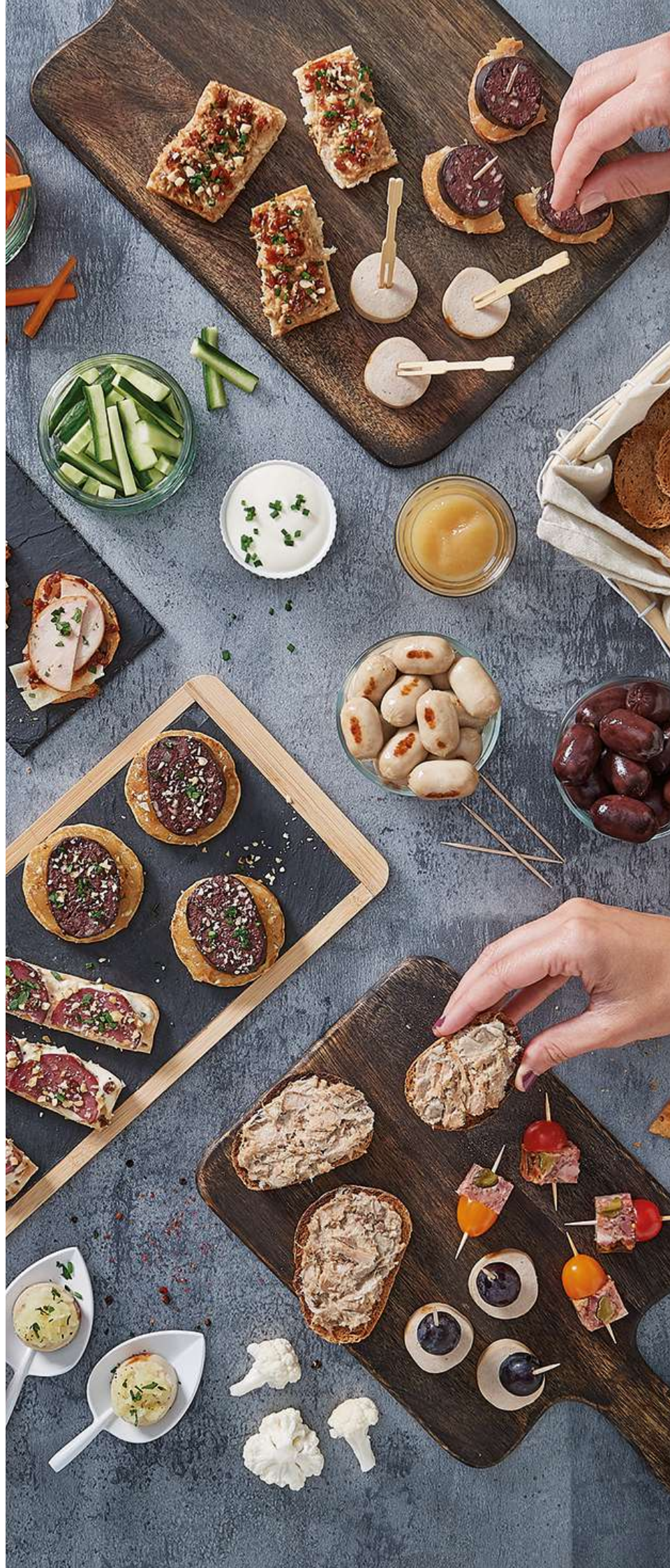
DEPUIS 1941

## THE CHARCUTERIE — *that gathers* —

To show the new generations the treasures of the traditional pork delicatessen, our historical know-how by combining the best of yesterday and the best of tomorrow.

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**EXPORT**  
01.01 | 2021

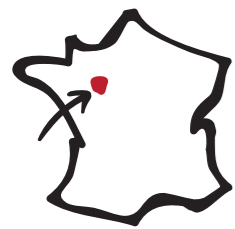




Pork butcher in the heart of the Sarthe department for 80 years, Bahier is today well-known on the pork delicatessen market and is one of the major references. Bahier is the leader in France for the black and white puddings, and offers a wide range of products to its consumers (black and white puddings, rillettes, offal products, cooked meats, smoked meats, culinary aids ...).

*Our purpose:* to offer the consumer taste and quality. To reach this purpose, we are helped everyday by the work and cohesion of our teams.

### BAHIER in 5 key facts



**1 PRODUCTION SITE** | **25 000 M<sup>2</sup> SURFACE AREA**

**430 PEOPLE**

**17,727 TONS** | **€ 85 MILLION EUROS sales (2019)**



## SELF SERVICE



### Pasteurized rillettes



**RILLETES FROM LE MANS**  
220g



**DUCK RILLETES**  
220g



**GOOSE RILLETES**  
220g

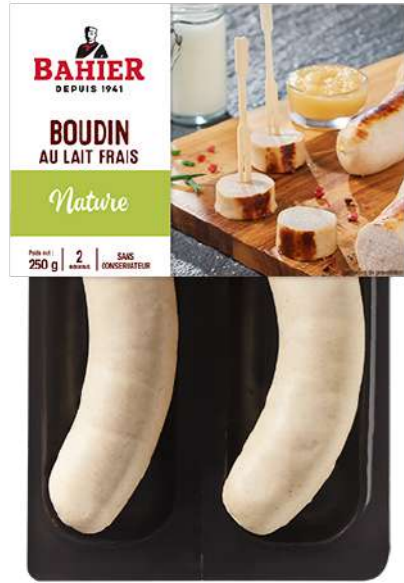


**ROASTED CHICKEN RILLETES**  
220g



**RILLETES MADE WITH LABEL ROUGE PORK**  
220g

## Black and white puddings



**WHITE PUDDING PLAIN PASTEURIZED**  
2x125g



**WHITE PUDDING WITH BOLETUS MUSHROOM PASTEURIZED**  
2x125g



**BLACK PUDDING WITH ONIONS PASTEURIZED**  
2x125g



**BLACK PUDDING WITH APPLES PASTEURIZED**  
2x125g

## Offal products



**PORK TONGUE PASTEURIZED**  
280g



**PORK TONGUE "LANGOTINE" PASTEURIZED**  
180g



**HEADCHEESE OLD FASHION STYLE**  
300g

## Culinary aids



**PORK FAT**  
250g



**DUCK FAT**  
250g

# RILLETES AND PÂTÉS



### CHOICE OF MATERIALS

Our rillettes are made with meats selected by our butchers



### EXPERTISE

Our recipes benefit from the expertise of our butchers and the passion passed down from several generations. Our priority: offer traditional, quality and innovative products.

## Pasteurized rillettes 1kg



**RILLETES FROM LE MANS**  
1kg



**ROASTED CHICKEN RILLETES**  
1kg



**DUCK RILLETES**  
1kg



**GOOSE RILLETES**  
1kg



**RABBIT RILLETES**  
1kg



**WILD BOAR RILLETES**  
1kg

**AVAILABILITY**  
01.10 - 31.12



Pasteurized rillettes 2kg



CHICKEN RILLETES  
2kg



DUCK RILLETES  
2kg



GOOSE RILLETES  
2kg

Pasteurized rillettes 1kg



RILLETES FROM LE MANS  
1kg

GOOSE RILLETES  
1kg

DUCK RILLETES  
1kg

Fresh rillettes 2kg



LABEL ROUGE TRADITIONAL  
100% PORK RILLETES  
2kg

# BLACK PUDDING



# OFFAL PRODUCTS



**CHOICE OF INGREDIENTS**  
fresh pork blood



**FRENCH PORK**  
guaranteed



**SLOW COOKING**  
cooked in water, then  
vapor-cooked



**SELECTED MEATS**



**MOLDING**  
Once cooked, the meats are delicately molded,  
in order to preserve their entire quality.



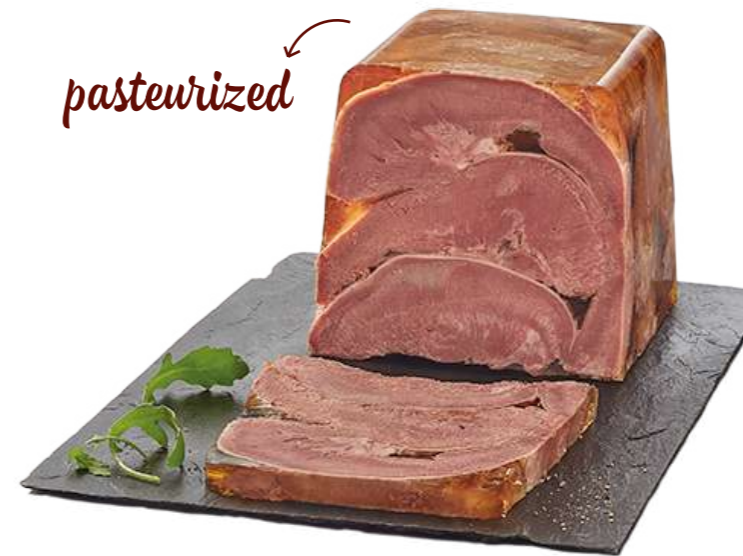
**SLOW COOKING**  
Meats are cooked hours  
long in a stock



**BLACK PUDDING  
WITH ONIONS**  
1,5kg approx.



**BLACK PUDDING  
WITH APPLES**  
1,5kg approx.



**LANGOTINE®  
PORK TONGUE**  
2kg



**BLACK PUDDING  
WITH ONIONS**  
8x125g



**BLACK PUDDING  
WITH APPLES**  
8x125g



**PORK SNOUT**  
2,3kg



**WEST INDIAN  
BLACK PUDDING**  
17x60g approx.



**ROLLED HEAD**  
3kg approx.

# SMOKED MEATS



# TRIPE



## SMOKED WITH BEECHWOOD

Our smoked meats are braised then smoked with beechwood, which gives this inimitable tender taste...

100% PORK FILLET



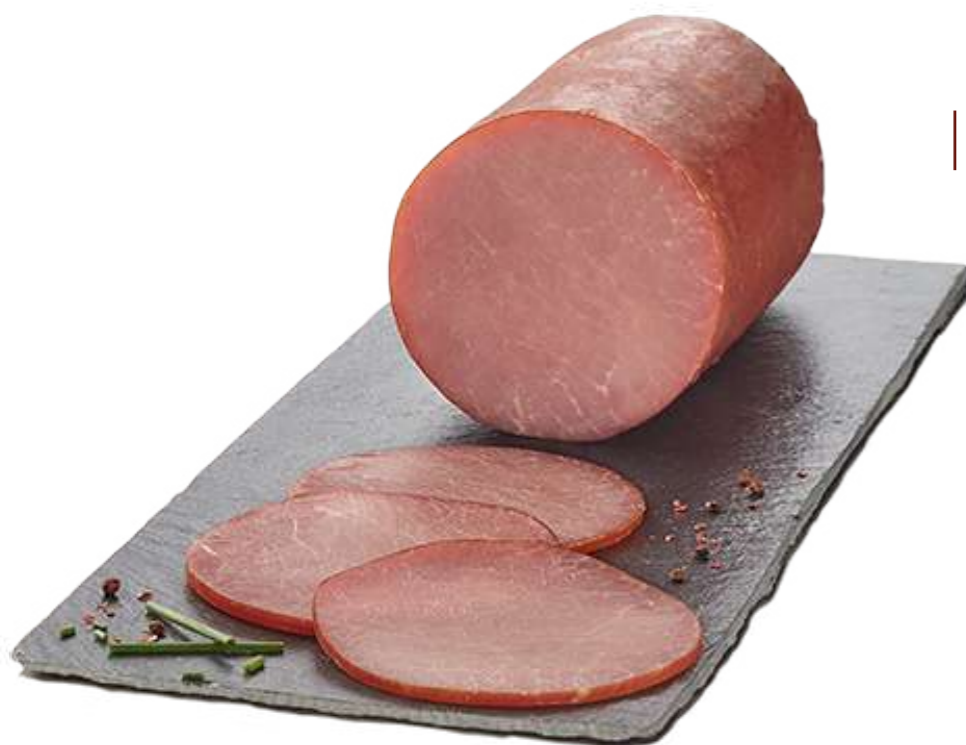
## RESPECT OF THE ANCESTRAL RECIPES

The preparation of the tripe requires a real know-how: big meat pieces carved to be better cooked, natural collagen from the feet, no colouring.



## SLOW COOKING

to preserve the quality of our meats



## BACON FILLET

1,5kg approx.



## SMOKED PORK FILET MIGNON

400g approx.



## TRIPE CAEN STYLE

3kg



## TRIPE WITH TOMATOES

3kg

# CULINARY AIDS



# VERRINES



**FRENCH PORK FAT CERTIFIED**  
for our pork fat (Saindoux)



**GOOD IDEA**  
Our culinary aids will sublimate each of your meals by bringing taste and flavour.



**A MASTERED KNOW-HOW**  
The Bahier verrines are carefully prepared by our Pork butchers. They are sterilized for optimal food security.



**SELECTED RAW INGREDIENTS AND RECIPE WITHOUT PRESERVATIVE**

*pasteurized* ←



**POULTRY GIZZARD CONFIT**  
1kg



**PORK FAT**  
4,5kg

## Rillettes



**100% PORK RILLETES MADE WITH LABEL ROUGE PORK**  
180g



**GOOSE RILLETES**  
180g



**100% DUCK WITH FOIE GRAS RILLETES**  
180g



**RABBIT RILLETES**  
180g

**CHICKEN RILLETES**  
180g



**ORGANIC CHICKEN RILLETES**  
180g



**ORGANIC 100% PORK RILLETES**  
180g



**ORGANIC CHICKEN RILLETES WITH GREEN OLIVES**  
180g



**ORGANIC BEEF RILLETES**  
180g

## Pâtés



**LABEL ROUGE  
TRADITIONNAL  
LIVER PÂTÉ**  
180g



**LABEL ROUGE  
TRADITIONNAL  
MEAT PÂTÉ**  
180g



**ORGANIC COUNTRY-STYLE  
PÂTÉ**  
180g

**COUNTRY-STYLE  
PÂTÉ**  
180g



**DUCK PÂTÉ WITH GREEN  
PEPPERCORNS**  
180g

## Terrines



**ORGANIC BLACK  
PUDDING TERRINE**  
180g



**ORGANIC COOKED HAM  
WITH PARSLEY**  
180g

## Offal products



**CAEN STYLE TRIPE**  
600g



**TOMATO TRIPE**  
600g



**ROYAL TRIPE**  
600g



**POULTRY GIZZARDS**  
385g



**TRADITIONAL PORK LIVER  
CONFIT**  
180g

## Prepared meals

**HAM RAVIOLI**  
750g



**100% PORK  
CASSOULET**  
800g





**DUCK CONFIT  
CASSOULET**  
800g



**SAUCISSES AND  
LENTILS**  
800g



**DUCK CONFIT**  
765g



**ORGANIC BEEF  
BOURGUIGNON**  
600g



**ORGANIC CHICKEN  
SAUCISSES WITH  
LENTILS**  
600g



**BAHIER**

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