



**BAHIER**  
DEPUIS 1941



**EXPORT**

**THE CHARCUTERIE**  
— *that gathers* —



Pork butcher in the heart of the Sarthe department for over 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.

**1** PRODUCTION SITE

**416** PEOPLE

**107** MILLIONS EUROS  
sales(2023)



*a local and french supply*

Proud to associate our products and our company with French know-how, we **favor short circuits** and we work with specific sectors with committed players such as Label Rouge or Bleu-Blanc-Coeur.



*A commitment to « better eating » !*

We are committed to **limiting the use of controversial substances** (preservatives, additives...) in our products.

*An eco-responsible approach*



**ENERGY SAVING**

In 1( years, thanks to our plan to reduce our energy consumption, we have reduced by **31%** our water consumption. And in 5 years, we have reduced our gas consumption **24%**.



**AGAINST WASTE**

Bahier fights against food waste and **donates part of its unsold products** to food banks



**RECYCLING**

We recycle all waste which can be: cardboard, paper, plastics, wood, bones... We are also committed to developing recyclable packaging in an **eco-responsible approach**

*For the well-being of our employees*



*Proud of our teams*

We have been able to develop a corporate culture based on strong and essential values such as sharing, respect and **well-being at work**. Also, we attach great importance to preserving our employees throughout their careers with the implementation of internal actions on the **prevention of MSDs** (Musculoskeletal Disorders) and the **reduction of hardship factors** at work.

We also make training a progress tool to support and **develop the skills of our employees** throughout their careers. Each employee thus has the possibility of training, changing positions and developing within the company.

# SUMMARY

<i>Rillettes</i>	6-7
<i>Black pudding</i>	8-9
<i>White pudding</i>	10
<i>Smoked meats</i>	11
<i>Offal products</i>	12-13
<i>Tripes</i>	14
<i>Culinary aids</i>	15
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# BLACK PUDDING

## ONIONS



DRYING TRAY

**BLACK PUDDING WITH ONIONS PASTEURIZED**  
2x125g - Outer x6  
Use by : 65 days



**BLACK PUDDING WITH ONIONS PASTEURIZED**  
8x125g - Outer x4  
Use by : 40 days



**BLACK PUDDING WITH ONIONS PASTEURIZED**  
1,5kg approx. - Outer x4  
Use by : 40 days



## APPLE



DRYING TRAY

**BLACK PUDDING WITH APPLES PASTEURIZED**  
2x125g - Outer x6  
Use by : 65 days



**BLACK PUDDING WITH APPLES PASTEURIZED**  
8x125g - Outer x4  
Use by : 40 days



**BLACK PUDDING WITH APPLES PASTEURIZED**  
1,5kg approx. - Outer x4  
Use by : 40 days



## WEST INDIAN

**PASTEURIZED WEST INDIAN BLACK PUDDING**  
17x60g - Outer x6  
Use by : 40 days



Parmentier of black pudding with potatoes and carrots.  
Find the recipe on our website [www.bahier.com](http://www.bahier.com)  
*By Myrtille!*



**CHOICE OF INGREDIENTS**  
fresh pork blood



**PRESERVATIVES FREE**



**FRENCH PORK**  
guaranteed



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

# WHITE PUDDING

## NATURE



### WHITE PUDDING NATURE PASTEURIZED

2x125g - Outer x6  
Use by : 65 days



DRYING TRAY



WITH FRESH MILK



PRESERVATIVE FREE



SLOW COOKING  
cooked in water, then  
vapor-cooked

## BOLETUS MUSHROOMS



### WHITE PUDDING WITH BOLETUS MUSHROOMS 7% PASTEURIZED

2x125g - Outer x6  
Use by : 65 days



Lemon risotto with white  
pudding  
Find the recipe on our  
website  
[www.bahier.com](http://www.bahier.com)

*By Vanille and Paprika!*

# SMOKED MEATS

## NATURE



### SMOKED FILET MIGNON NATURE

400g approx. - Outer x6  
Use by : 28 days



### SMOEKD WITH BEECHWOOD

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



100% FILLET



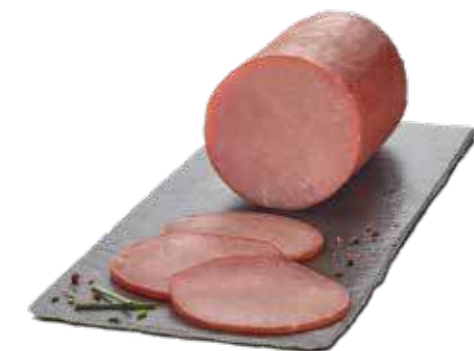
Smoked filet mignon burger  
Find the recipe on our  
website  
[www.bahier.com](http://www.bahier.com)

*By Myrtille!*

## WITH DRY SALT

THE +

UNBRINED, OURBACONS ARE SALTED WITH DRY SALT FOR A  
TASTY AND QUALITATIVE PRODUCT.



### BACON FILLET WITH DRY SALT SMOKED

1,5kg approx. - Outer x2  
Use by : 35 days



## ROLLED HEAD

**THE +**  
MADE FROM PIECES OF PIG'S HEAD AND BARD, THE MEAT IS THEN LEARED AND ASSEMBLED BETWEEN THEM.



**ROLLED HEAD**  
3kg approx. - Outer x2  
Use by : 30 days



Mini club sandwiches with rolled head.  
Find the recipe on our website  
[www.bahier.com](http://www.bahier.com)

*Par Myrtille!*

## HEAD CHEESE



**HEAD CHEESE**  
300g - Outer x8  
Use by : 32 days



## MARBLED HEAD



**MARBLES HEAD**  
1kg - Outer x8  
Use by : 4 months



## PORK SNOUT



**PORK SNOUT**  
2,3kg approx. - Outer x3  
Use by : 30 days



## PORK TONGUE / LANGOTINE IN JELLY



**LANGOTINE®  
IN JELLY**

2kg approx.- Outer x2  
Use by : 40 days



**LANGOTINE®  
IN JELLY**

1 slice 160g - Outer x6  
Use by : 45 days



**PORK TONGUE  
IN JELLY**

1kg - Outer x8  
Use by : 4 months



**PORK TONGUE  
IN JELLY**

1 slice 250g - Outer x6  
Use by : 45 days



**PORK TONGUE  
IN JELLY**

2kg approx.- Outer x2  
Use by : 40 days



PHOSPHATE FREE



KNOW-HOW

Mastered recipes, a fine combination of selected and cooked ingredients



SLOW COOKING

Meats are cooked hours in an aromatic broth

# TRIPE

## TRIPE CAEN STYLE



### TRIPE CAEN STYLE

3kg - Outer x2  
Use by : 30 days



  
**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

## WITH TOMATO



### TRIPE WITH TOMATO

3kg - Outer x2  
Use by : 30 days



*- Consommation tip -*

USE DUCK FAT TO SOIL YOUR POTATOES OR VEGETABLES !

## DUCK FAT



**GRAISSE DE CANARD**  
250g - Outer x10  
Use by : 120 days



  
**LONG CONSERVATION**

  
**ALTERNATIVE TO VEGETABLES FATS**

*- Consommation tip -*

OUR PORK FAT WILL SUBLIMATE EACH OF YOUR MEALS BY BRINGING TASTE AND FLAVOUR.

## PORK FAT



**PORK FAT**  
250g - Outer x20  
Use by : 120 days



**PORK FAT**  
4,5kg - Outer x1  
Use by : 75 days



# CULINARY AIDS



# RILLETTES

THE +  
SLOW COOKING TO PRESERVE MEAT PIECES AND FIBERS..



**PURE PORK RILLETTES**

180g - Outer x12  
Use by : 2 years



**DUCK RILLETTES WITH DUCK FOIE GRAS**

180g - Outer x12  
Use by : 2 years



100% DUCK  
WITH 20%  
FOIE GRAS



**GOOSE RILLETTES**

180g - Outer x12  
Use by : 2 years



80% GOOSE



**RABIT RILLETTES**

180g - Outer x12  
Use by : 2 years



50% RABBIT



**CHICKEN RILLETTES**

180g - Outer x12  
Use by : 2 years



70% CHICKEN



**PURE PORK RILLETTES WITH CHORIZO**

120g - Outer x12  
Use by : 2 years



PINK BERRIES,  
BLACK AND WHITE  
PEPPER

20%  
CHORIZO



**PURE PORK RILLETTES WITH PINK BERRIES**

120g - Outer x12  
Use by : 2 years



75% DUCK  
5% CANDIED ORANGE



**DUCK RILLETTES WITH CANDIED ORANGE**

120g - Outer x12  
Use by : 2 years



**CHICKEN RILLETTES WITH DRIED TOMATOES AND HERBS OF PROVENCE**

120g - Outer x12  
Use by : 2 years



4% DRIED  
TOMATOES

10% SMOKED  
DUCK BREAST



**DUCK RILLETTES WITH SMOKED DUCK BREAST**

120g - Outer x12  
Use by : 2 years



**CHICKEN RILLETTES WITH ESPELETTE PEPPER**

120g - Outer x12  
Use by : 2 years



RECIPES WITHOUT PRESERVATIVES AND COOKED WITH GUÉRANDE SALT



LONG SHELF LIFE

The entire range is sterilized to preserve the taste of the products and guarantee long-term storage

GROCERY

## PÂTÉS



### LIVER PATE

180g - Outer x12

Use by : 2 years



3 180050 147782



### MEAT PATE

180g - Outer x12

Use by : 2 years



3 180050 147799



### PATE OF THE MILL

180g - Outer x12

Use by : 2 years



3 180050 147805



40%  
DUCK



### DUCK PATE WITH GREEN PEPPER

180g - Outer x12

Use by : 2 years



3 180050 147812

## CONFIT AND TERRINE



### LIVER CONFIT

180g - Outer x12

Use by : 2 years



3 180050 147874



### BLACK PUDDING TERRINE

180g - Outer x12

Use by : 2 years



3 180050 158801

## TRIPES



### TRIPES CAEN STYLE

600g - Outer x8

Use by : 2 years



3 180050 147898



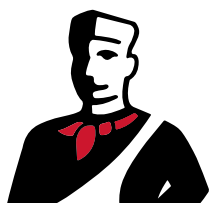
### TRIPES WITH TOMATO

600g - Outer x8

Use by : 2 years



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# BAHIER

DEPUIS 1941



[WWW.BAHIER.COM](http://WWW.BAHIER.COM)

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