



BAHIER
DEPUIS 1941



EXPORT

THE CHARCUTERIE
— *that gathers* —



Pork butcher in the heart of the Sarthe department for over 80 years, Bahier is now well-known as a major player in the charcuterie market. Bahier is the French leader in 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, etc.).

OUR PURPOSE :

to offer consumers taste and quality. To reach this purpose, we are helped every day by the hard work and cohesion of our teams.

1 PRODUCTION SITE

399 PEOPLE

105 MILLION EUROS turnover (2024)



a local and French supply

Proud to associate our products and our company with French savoir-faire, we **favour 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, etc.) in our products.

An eco-friendly approach



ENERGY SAVING

In 15 years, thanks to our plan to reduce our energy consumption, we have cut 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 we can : cardboard, paper, plastics, wood, bones, etc. We are also committed to developing recyclable packaging as part of our **eco-friendly 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**. We also attach great importance to protecting 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.

Likewise, we also use training as a progress tool to support and **increase the skills of our employees** throughout their careers. Each employee thus has the possibility to train, change positions and grow 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
<i>Grocery</i>	16-19



PASTEURISED RILLETES 220G

THE +
SLOW COOKING TO PRESERVE MEAT PIECES AND FIBRES.



RILLETES FROM LE MANS
220g - Outer x8
Use by : 65 days



RILLETES FROM LE MANS WITH LABEL ROUGE PORK
220g - Outer x8
Use by : 65 days



ROASTED CHICKEN RILLETES
220g - Outer x8
Use by : 65 days



GOOSE RILLETES
220g - Outer x8
Use by : 65 days



DUCK RILLETES
220g - Outer x8
Use by : 65 days



PASTEURISED RILLETES 2KG

83%
DUCK



DUCK RILLETES
2kg - Outer x1
Use by : 60 days



40%
CHICKEN



ROASTED CHICKEN RILLETES
2kg - Outer x1
Use by : 60 days



GOOSE RILLETES
2kg - Outer x1
Use by : 60 days



83%
GOOSE

PASTEURISED RILLETES 1KG



RILLETES FROM LE MANS
1kg - Outer x4
Use by : 60 days



GOOSE RILLETES
1kg - Outer x4
Use by : 60 days



83%
DUCK



DUCK RILLETES
1kg - Outer x4
Use by : 60 days



90%
CHICKEN



ROASTED CHICKEN RILLETES
1kg - Outer x4
Use by : 60 days



RILLETES FROM LE MANS
1kg - Outer x8
Use by : 10 months



GOOSE RILLETES
1kg - Outer x8
Use by : 10 months



DUCK RILLETES
1kg - Outer x8
Use by : 10 months



LABEL ROUGE RILLETES

LABEL ROUGE PURE PORK RILLETES
500g - Outer x4
Use by : 18 days



SELECTED RAW MATERIALS



EXPERTISE

Our recipes benefit from the savoir-faire of our pork butchers and the passion passed down from several generations

TERRINE



RUSTIC TERRINE
1kg - Outer x8
Use by : 4 months



80%
DUCK

RILLETES

BLACK PUDDING

ONIONS

THE +
TRADITIONAL RECIPE : 37% ONIONS,
FRESH PORK BLOOD AND FAT ONLY !



DIVISIBLE TRAY

PASTEURISED BLACK PUDDING WITH ONIONS

2x125g - Outer x6
Use by : 65 days



PASTEURISED BLACK PUDDING WITH ONIONS

8x125g - Outer x4
Use by : 40 days



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



Parmentier of black pudding with potatoes and carrots.
Find the recipe on our website
www.bahier.com

By Myrtille!

APPLE

THE +
TRADITIONAL RECIPE: 12% APPLES,
FRESH PORK BLOOD AND FAT ONLY !



DIVISIBLE TRAY

PASTEURISED BLACK PUDDING WITH APPLES

2x125g - Outer x6
Use by : 65 days



PASTEURISED BLACK PUDDING WITH APPLES

8x125g - Outer x4
Use by : 40 days



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



WEST INDIAN

THE +
MADE FROM BLOOD, MILK, ONIONS AND 0.8% CAYENNE PEPPER,
A PERFECTLY SPICY FLAVOUR

PASTEURISED WEST INDIAN BLACK PUDDING

17x60g - Outer x6
Use by : 40 days



QUALITY INGREDIENTS
fresh blood pork



PRESERVATIVES-FREE



guaranteed
FRENCH PORK



SLOW COOKING
cooked in water, then
vapor-cooked



The cardboard strips
on our pudding trays
are made from 95%
recycled fibres and are
recyclable.

WHITE PUDDING

NATURE



PASTEURISED NATURE WHITE PUDDING

2x125g - Outer x6
Use by : 65 days



DIVISIBLE TRAY



WITH FRESH MILK



PRESERVATIVE-FREE
NO PHOSPHATE



SLOW COOKING
cooked in water, then
vapor-cooked

BOLETUS MUSHROOMS

THE +

7,8% BOLETUS MUSHROOMS (PRESENCE OF PIECES),
STRONG AND DELICIOUS TASTE



PASTEURISED WHITE PUDDING WITH BOLETUS MUSHROOMS

2x125g - Outer x6
Use by : 65 days



Lemon risotto with white
pudding
Find the recipe on our
website
www.bahier.com

By Vanille and Paprika!

SMOKED MEATS

NATURE



SMOKED NATURE FILET MIGNON
400g approx. - Outer x6
Use by : 28 days



Smoked filet mignon burger
Find the recipe on our
website
www.bahier.com

By Myrtille!



SMOEKD WITH BEECHWOOD

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

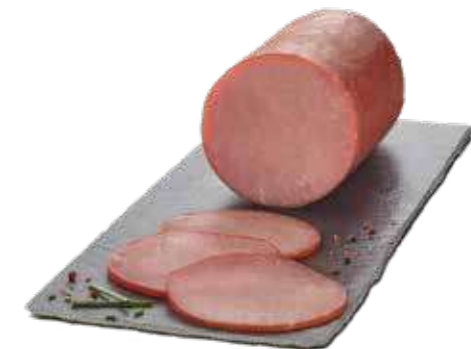


100% FILLET

WITH DRY SALT

THE +

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



SMOCKED BACON FILLET WITH DRY SALT

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 LARDED 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

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

THE +
PRESENCE OF VERY LITTLE JELLY,
LOW FAT, HIGH QUALITY, RAW PRODUCT



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



**PORK TONGUE
IN JELLY**
1kg - Outer x8
Use by : 4 months



**PORK TONGUE
IN JELLY**
2kg approx.- Outer x2
Use by : 40 days



PHOSPHATE-FREE



SAVOIR-FAIRE

Mastered recipes, a fine combination of selected and cooked ingredients



SLOW COOKING

Meats are cooked hours in an aromatic broth

TRIPE

CAEN STYLE TRIPE



CAEN STYLE TRIPE

3kg - Outer x2

Use by : 30 days



RESPECT OF THE ANCESTRAL RECIPES

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



SLOW COOKING

to preserve the quality of our meats

WITH TOMATO



TRIPE WITH TOMATO

3kg - Outer x2

Use by : 30 days



CULINARY AIDS

- Consumption tip -

USE DUCK FAT TO SOIL YOUR POTATOES OR VEGETABLES !

DUCK FAT

THE +
TYPICAL DUCK TASTE



DUCK FAT

250g - Outer x10

Use by : 120 days



- Consumption tip -

OUR PORK FAT WILL SUBLIMATE EACH OF YOUR MEALS BY BRINGING TASTE OF YESTERYEAR

PORK FAT

THE +
REFINED, FINE AND PURE PORK FAT



PORK FAT

250g - Outer x20

Use by : 120 days



PORK FAT

4,5kg - Outer x1

Use by : 75 days



LONG CONSERVATION



ALTERNATIVE TO VEGETABLE FATS

RILLETTES

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



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



RABBIT 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 sterilised 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

TRIPLE



CAEN STYLE TRIPLE

600g - Outer x8

Use by : 2 years



3 180050 147898



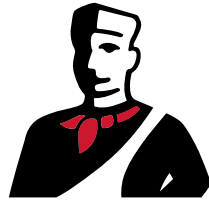
TRIPLE WITH TOMATO

600g - Outer x8

Use by : 2 years



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BAHIER

DEPUIS 1941



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