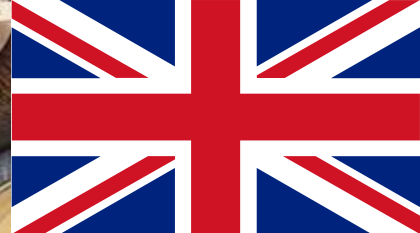




BAHIER

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

Rillettes ————— 6-7

Black pudding ————— 8-9

White pudding ————— 10

Smoked meats ————— 11

Offal products ————— 12-13

Tripes ————— 14

Culinary aids ————— 15

Grocery ————— 16-19



PASTEURISED RILLETTES 220G

THE +

SLOW COOKING TO PRESERVE MEAT PIECES AND FIBRES.



RILLETTES FROM LE MANS
220g - Outer x8
Use by : 75 days



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



ROASTED CHICKEN RILLETTES
220g - Outer x8
Use by : 75 days



GOOSE RILLETTES
220g - Outer x8
Use by : 75 days



83%
GOOSE



DUCK RILLETTES
220g - Outer x8
Use by : 75 days



100%
DUCK

PASTEURISED RILLETTES 2KG

83%
DUCK



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



40%
CHICKEN



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



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



83%
GOOSE

Rillettes

PASTEURISED RILLETTES 1KG



RILLETTES FROM LE MANS

1kg - Outer x4

Use by : 60 days



GOOSE RILLETTES

1kg - Outer x4

Use by : 60 days



83%
DUCK



DUCK RILLETTES

1kg - Outer x4

Use by : 60 days



90%
CHICKEN



ROASTED CHICKEN RILLETTES

1kg - Outer x4

Use by : 60 days



80%
GOOSE



GOOSE RILLETTES

1kg - Outer x8

Use by : 10 months



SELECTED RAW
MATERIALS



EXPERTISE

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

TERRINE



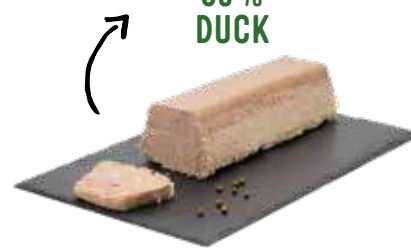
RUSTIC TERRINE

1kg - Outer x8

Use by : 4 months



80%
DUCK



DUCK RILLETTES

1kg - Outer x8

Use by : 10 months



RILLETTES FROM LE MANS

1kg - Outer x8

Use by : 10 months



LABEL ROUGE RILLETTES

LABEL ROUGE PURE PORK RILLETTES

500g - Outer x4

Use by : 18 days



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



3 180054 548059



PASTEURISED BLACK PUDDING WITH ONIONS

8x125g - Outer x4

Use by : 40 days



3 180050 450011

PASTEURISED BLACK PUDDING WITH ONIONS

1,5kg approx. - Outer x4

Use by : 40 days



3 180054 611012



Parmentier of black pudding with pota-
toes 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



**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.

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



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



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

By Myrtille!

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



PHOSPHATE-FREE



SAVOIR-FAIRE

Mastered recipes, a fine combination of selected and cooked ingredients



SLOW COOKING

Meats are cooked hours in an aromatic broth

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



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



TRIPE

— 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



LONG CONSERVATION



ALTERNATIVE TO
VEGETABLE FATS

— 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



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



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

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



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

GROCERY

CONFIT AND TERRINE



LIVER CONFIT

180g - Outer x12

Use by : 2 years



BLACK PUDDING TERRINE

180g - Outer x12

Use by : 2 years



TRIPE



CAEN STYLE TRIPE

600g - Outer x8

Use by : 2 years



TRIPE WITH TOMATO

600g - Outer x8

Use by : 2 years





WWW.BAHIER.COM

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