

AXURIA

SUCKLING LAMBS FROM THE PYRENEES

Even the name of the coop **Axuria**, which means suckling lamb in Basque, claims its deeply-rooted local speciality.

The breeding of the lambs is done according to century-old traditions, in a beautiful landscape between the Pyrenees Mountains and the Basque valleys.

The lambs **are fed on the mother's milk only**, and are not given any nutritional supplement or treatment.

This specific and rare diet gives the meat its very special characteristics.

Light, tender and melting, this rose-coloured meat reveals **an extremely fine and delicate taste**.



WHOLE CARCASS

Carcasses are delivered with or without liver, spleen, lungs and head.

6 to 10 kg

SEMI CARVED

Cannot be vacuum packed.

Baron
(hindquarter 1 + mi-section 2)

4 to 5 kg

CARVED

These are vacuum packed on request highly recommended for greater stability during transport.

Hindquarter (1)

1.8 to 2.5 kg

Leg of lamb

0.9 à 1.3 kg

Best end and saddle (2)

1.6 to 3.2 kg

Forequarter (3)

2 to 3 kg

Shoulder (4)

0.6 to 0.9 kg

Rack trimmed & cap-off

0.3 to 0.35 kg

Rack (10 ribs)

0.4 to 0.7 kg

Saddle and rack

0.4 to 0.7 kg

Boneless saddle

0.3 to 0.5 kg

Neck

0.7 to 1 kg

Saddle with bone

0.4 to 0.7 kg

OTHERS

According to availability.

Roast (boneless)

Lamb's sweetbread

Lamb's liver

Variable weight



2 carcass by case and 4 baron by case

For carved pieces, assortment on request by case from 14 to 16 kg

*At the beginning of the season, lambs may reach 9 to 10 kg

*Lamb's season: from October to May

Shelf-life: 22 days → carved and roast

12 days → carcass, semi carved and sweetbread

15 days → liver