

MAISON MAYTÉ IBAÏAMA

FRESH MEAT



It is in the heart of the green hills of the Basque Country that the Mayté family transforms the incredible Ibaïama pork into cured meats, patés and cooked dishes.

The Ibaïama tradition relies on:

- 100% Basque farming
- an animal's mature weight from 180 kg to 220 kg
- a carefully selected cereal-based diet, with no GMO or antibiotics
- the strict control from an independent organisation

Come discover this meat with its deep colour, its amazing flavour and its unbeatable melt-in-your-mouth texture.

FRESH MEAT

AVERAGE WEIGHT

Loin on the bone with rind (4)	12 kg / 18 kg
Loin on the bone (4)	10 kg
Boned loin (4)	5 kg
Heart of boned loin	4 kg
Loin rack of 8 ribs with rind (3)	5 kg
Loin rack of 8 ribs (3)	3.5 kg
Loin rack of 6 ribs (3)	3 kg
Rack of loin (5 ribs)	4 kg
Neck end on the bone (2)	3 kg
Boned neck end (2)	7 kg
Boned shoulder (8)	800 g
Filet mignon	300 g
Ribs on the bone by 2 (7)	5 kg
Belly (6)	300 g
Foot (10)	
Ears (1)	
Knuckle (9)	
Neck (11)	2 kg
Ribs	
<i>Shelf-life : 12 days</i>	

FRESH PRODUCTS

Blood sausage	4x 350 g
Large blood sausage	6x 500g
Marinated lomo	2 kg
Pork confit in dick fat	2.5 kg
Pork loin	2 kg
Andouille	2 kg
Head paté	600 g
Boiled ham from the Basque Country	
Cooked ham with Espelette chili pepper	8 – 9 kg
Cooked ham with Black Truffle (1%) (on preorder)	
<i>Shelf-life : 21 days</i>	

