



MAISON MAYTE IBAÏAMA CURED MEAT & PATÉS

Deeply rooted in the Basque country, in the middle of endless green hills, the Mayté family perpetuates the high-quality savoir-faire of their ancestors **since 1884**.

The Ibaïama breed is of Duroc (50%) interbred with Large White and Landrace. This characteristic gives the pig **unique gustative qualities**: well-spread intramuscular fat and flavourful meat for high quality "cuisine". To obtain the best taste from the meat, only castrated male pigs are used. They are born, fattened and slaughtered in the Basque region at the age of 9 months minimum, when they weigh about 130kg.

A **flavourful line of traditional regional products** completes the assortment.

HAMS

Ibaïama ham on the bone / boneless – Air dried 18 to 20 months	10-12 kg / 6-7 kg
IGP Bayonne ham on the bone / boneless – Air dried 10 to 12 months	6-7 kg / 5-6 kg s/v
Sow ham on the bone / boneless – Air dried 20 months	15-17 kg / 8-10 kg
Terroir ham on the bone / boneless – Air dried 13 months	9 kg / 7 kg
Shelf-life : 1 year for hams with bone / 3 months for boneless hams	

CURED MEAT

Béret Basque with Espelette chili pepper* – Beret shaped : skinless, round and flat cured sausage	250 g
Béret Basque with black pepper* – Beret shaped cured sausage	
Béret Basque with Tomatoes and Basil* – Beret shaped cured sausage	
Duck Béret Basque* – Beret shaped cured sausage	
Cured pork sausage*	
Cured wild boar sausage*	1 kg
Cured duck sausage*	
Cured lomo	210 g
Cured long sausage with Espelette chili pepper	640 g
Traditional cured pork sausage – 'Jésus'	800g
Cured curly sausage 'Perche' with Espelette chili pepper	800g
Cured curly sausage 'Perche'	
Strong chorizo*	220 g
Long chorizo	580 g
Chorizo brasse	800 g
Flat or rolled cured belly 'ventrêche'	5 kg
Cured Ibaïama porc filet	800g
Shelf-life 55 days up to 3 months according to products	
*also available in individual cardboard	

PATES AND CONFITS – TINS / JARS

Pork paté	120g / 180g / 190g / 350g
Pork rillettes with Espelette chili pepper	120 g / 180 g / 190 g
Pork pâté with ceps	180 g /
Ibaïama Pork confit	350 g / 750 g
Sausages confit in fat	260 g / 460 g
Piperade	380 g / 760 g
Shelf-life 3 years	

Selection of hams and cured meat available vac-packed