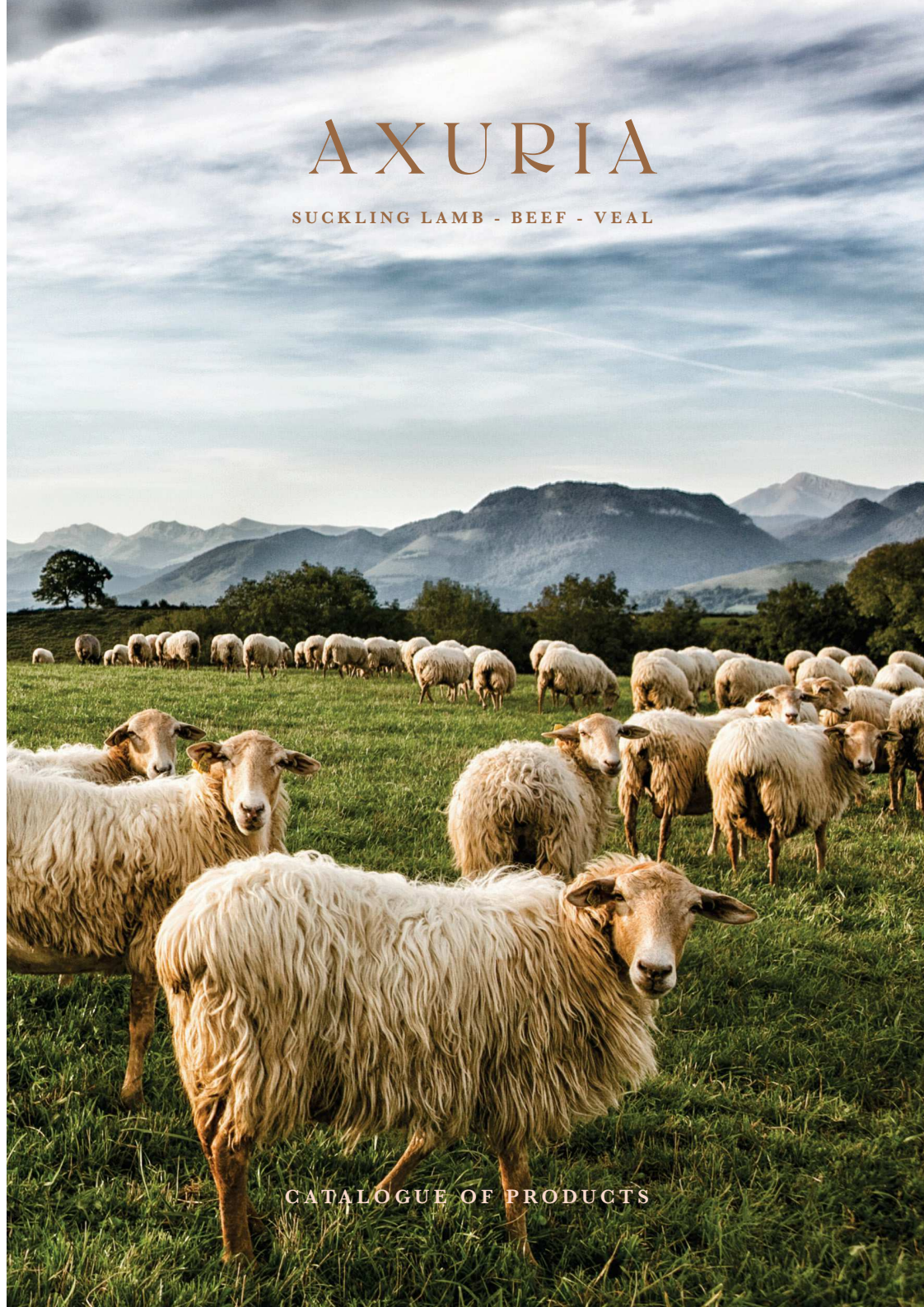


# AXURIA

SUCKLING LAMB - BEEF - VEAL

CATALOGUE OF PRODUCTS







# AXURIA, ITS FARMERS, ITS HISTORY...

The Axuria cooperative was set up in 1983 by a group of farmers from the Basque province of Soule where it is located, in the heart of the Basque Country. Today it brings together around 300 farmers from the valleys of the Basque Country and Béarn.

Pyrenees suckling lamb and Blonde d'Aquitaine cattle farmers share their passion for their trade, both equally proud of their origins.

Our human-sized cooperative transforms and delivers its lamb, beef and veal from its cutting workshop in Chéraute (64130).

We have chosen to privilege quality and selectivity to provide the sector's professionals with rare products that only connoisseur clients will know how to really appreciate.

Our cooperative is a small structure, which means we will always be attentive to your needs. Our keywords are quality, availability and responsiveness.

The Axuria Team

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# SUCKLING LAMB



The cooperative has been specialised in suckling lamb since its was founded in 1983.

Axuria Pyrenees Suckling Lamb has been awarded the most recognised quality labels: Red Label and PGI. It is born and bred on a single farm and is suckled exclusively by the dam and is not given any other food. No other form of treatment, whether preventative or curative, is allowed.

Suckling lamb is produced from local ancestral breeds:

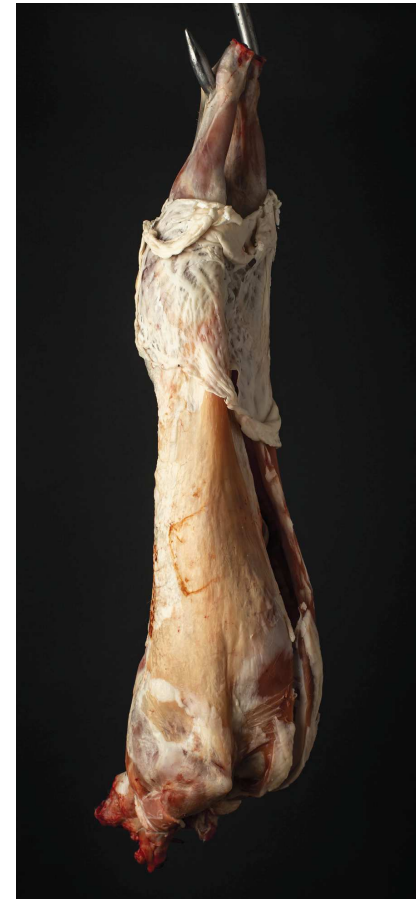
- Black-headed Manech
- Red-headed Manech
- Basco-Béarnaise

All our farmers are located in the Basque Country and Béarn. From June to September, the sheep move to the Pyrenean mountains to enjoy the rich grazing land.

Bred for a maximum of 45 days, Pyrenees Suckling Lamb is an exceptional product with the carcass weighing no more than 10 kilos and available from November to June.

Exclusively fed with the mother's milk, suckling lamb meat is clear, tender, soft and fragrant.

AGNEAU  
DE LAIT



## CARCASS CARCASSE

| Approx. 7 / 8 kg

| Non-vacuum packed

Axuria suckling lamb carcass is an exceptional product from 3 ancestral breeds from the mountains of the Basque Country and Béarn. This suckling lamb exclusively suckles the mother's milk.

Its meat is lean, juicy and very tender. It is best eaten slightly pink. Its seasonal availability (from November to June) makes it an exceptional product!

## RIB ROAST COFFRE



| Approx. 2 kg

| Roast  
Individually vacuum  
packed



## HIND QUARTERS CULOTTE



| Approx. 2,5 kg

| Roast  
Individually vacuum packed



## NECK AVANT



| Approx. 2/3 kg

| Roast  
Individually vacuum packed





## LEG GIGOT



| Approx. 1 kg

Roast  
Individually vacuum packed  
Individually atmosphere packed

Suckling lamb leg is a very popular gourmet product. The cut is easy to prepare and ideal for roasting. This tender, perfumed meat goes perfectly with seasonal vegetables.

## BONELESS RIB ROAST COFFRE DÉOSSÉ



| Approx. 1 kg

Roast  
Vacuum packed 1 kg

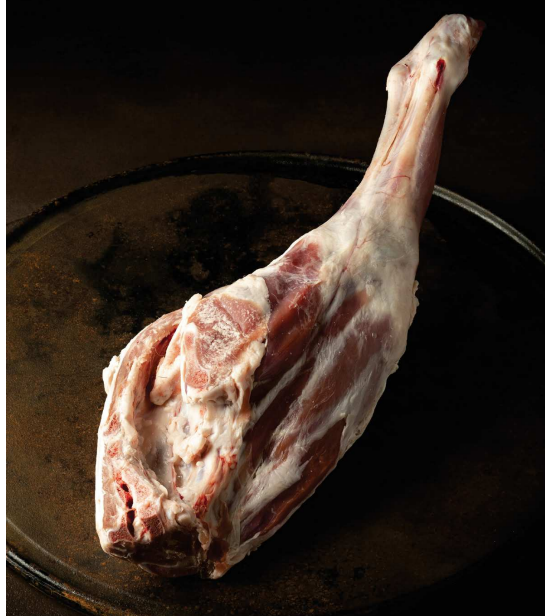


## HALF-RIB ROAST DEMI-COFFRE



| Approx. 1.2 kg

Roast  
Individually vacuum packed

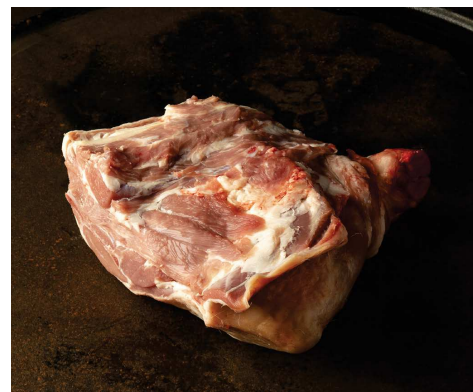


## SHOULDER ÉPAULE



| Approx. 700 g

Roast  
Vacuum packed, individually or pack of 2  
Individually atmosphere packed



## CHOPS CÔTELETTES



| Approx. 60/70 g

Grill or roast  
Vacuum packed 1 kg  
15 to 20 chops per bag or 500 g  
Atmosphere packed 600 g



## HALF-RACK DEMI-CARRÉ



| Approx. 500 g / 800 g

Roast  
Individually vacuum packed  
Individually atmosphere packed

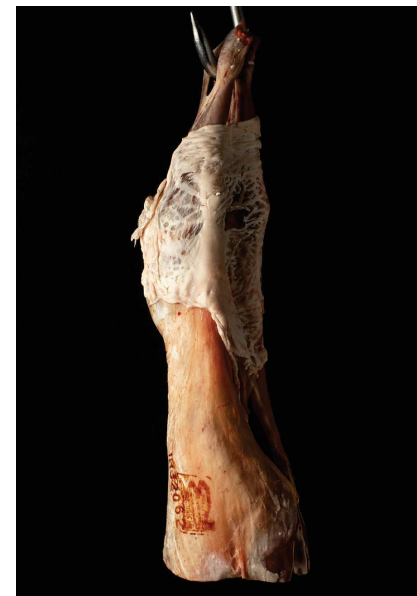


## BARON BARON



| Approx. 5/7 kg

Roast  
Non vacuum packed



## BONELESS DERINDED TRIMMED HALF-RACK DEMI-CARRÉ DÉTALONNÉ MANCHONNÉ



| Approx. 400 g

Roast  
Individually vacuum packed



The boneless derinded and trimmed half-rack showcases the know-how of our butchers. This cut enables you to be imaginative: ideal for creating elaborate dishes: grill then cut or roast.





## SEMI-BONELESS LEG GIGOT SEMI-DÉSOSSE



I Approx. 900 g

Roast  
Individually vacuum packed  
Individually atmosphere packed

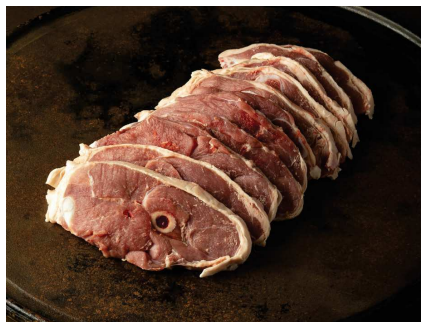


## SLICED LEG GIGOT TRANCHÉ



I Approx. 80 to 100 g per slice

Grill or roast  
Vacuum packed 1kg or 500 g  
Atmosphere packed 600 g

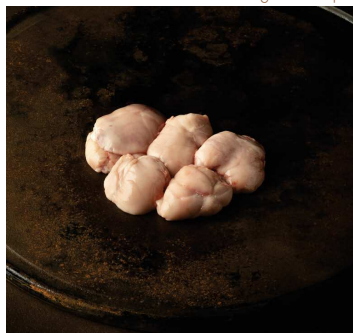


## LAMB SWEETBREAD RIS



I Approx. 25 g

Grill  
1 kg vacuum packed



## SADDLE SELLE



I Approx. 550 g

Roast  
Vacuum packed 1 kg

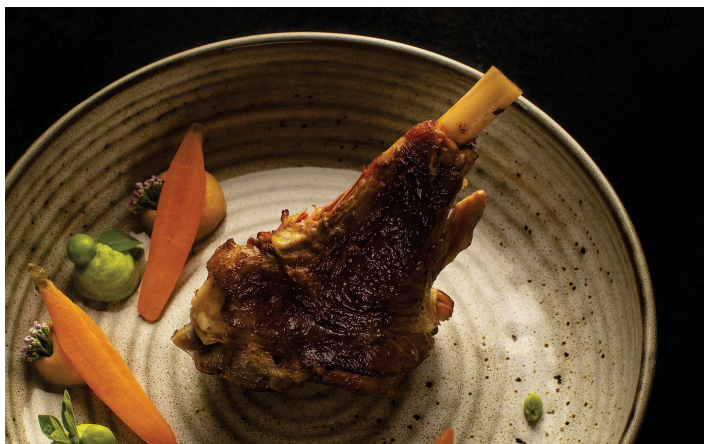


## SHANK SOURIS-JARRET



I Approx. 300 g

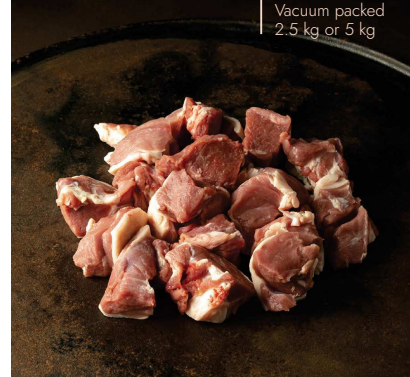
Roast  
Vacuum packed  
4/6 pieces



## BONELESS SAUTE SAUTÉ SANS OS



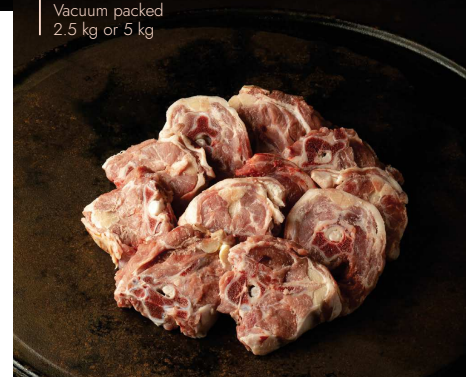
Stew  
Vacuum packed  
2.5 kg or 5 kg



## SAUTE WITH BONES SAUTÉ AVEC OS



Stew  
Vacuum packed  
2.5 kg or 5 kg



## OUR OTHER PRODUCTS

### - GIBLETS

(liver + heart + lungs) / Approx. 600 g / Grill /  
Individually vacuum packed - 12 pieces

### - NECK

(entire with bone) / Approx. 0.7/1 kg / Stew /  
Vacuum packed 5-6 pieces

### - HALF-CARCASS

Approx. 4 kg / Non-vacuum packed

### - KIDNEY

Grill / Individually vacuum packed 1 kg



## WHAT OUR FARMER SAYS

GUILLÉN, AGORARTHE FARM,  
BARCUS

I set up the farm with my parents. We have a herd of mainly red Manech dairy sheep [...] our lambs are PGI Red Label and exclusively fed the mother's milk. We work with Axuria for suckling lambs and cull sheep.

SUCKLING LAMB



# ORGANIC SUCKLING LAMB

AXURIA Pyrenean Suckling Lamb has for several years benefitted from the most renowned quality labels: Red Label and PGI. Some of our farmers have decided to go further and develop farming practices which are even more respectful of both the environment and animal well-being.

Axuria ORGANIC provides a varied range suited to your different needs. We are able to provide carcasses, as well as vacuum and atmosphere packed cuts.



CERTIFIED BY FR-BIO-01  
AGRICULTURE FRANCE



## QUALITY BREEDING...

- The herd is fed exclusively organic food
- Exclusive Pyrenean origin (Basque Country & Béarn)
- Reared with the mother
- Grazing compulsory as soon as the weather permits
- Lambs under 45 days old and carcass weighing 5 to 10 kg
- Seasonal availability from November to June

## ... FOR AN EXCEPTIONAL PRODUCT

A clear, tender, soft and perfumed meat ...

- This gourmet product will seduce even the most demanding palates!

Contact us for further details about our organic range products.



## WHAT OUR FARMER SAYS

BENOÎT, BISQUEIA FARM,  
MONCAYOLLE

I've been an organic farmer since I started out 4 years ago through conviction for animal well-being and the environment to provide good, healthy products...





# HEAVY LAMB

The Axuria cooperative provides heavy Lamb from meat breeds and local dairy crossbreeds (Red-headed Manech, Black-headed Manech and Basco-Béarnaise). Axuria heavy lamb weighs between 16 and 23 kg per carcass. It is 100% reared in France and the Atlantic Pyrenees, guaranteeing higher quality meat.

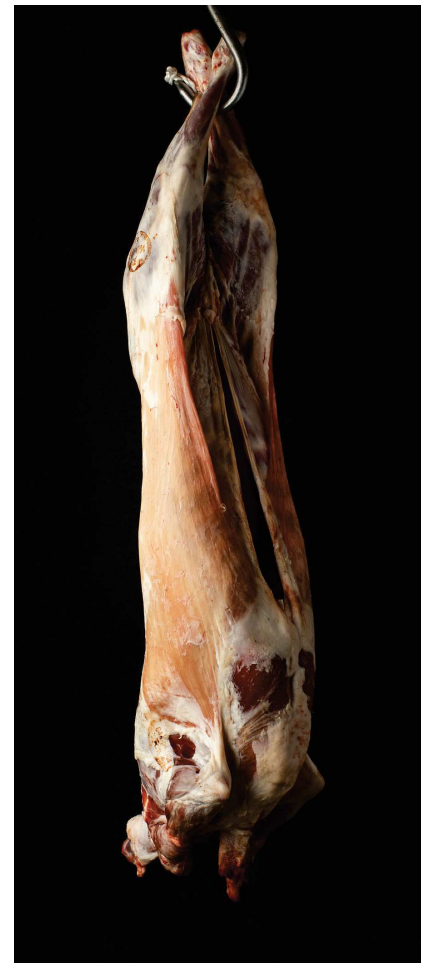
These lambs are slaughtered aged 3 to 4 months.

They are fed cereal-based food and the mother's milk (until weaning)

The lamb's meat is appreciated for its delicacy and taste. Although many people consider lamb to be a dish for festive occasions, it can be served on any occasion all year round.

Lamb's meat can be cooked in different ways and can be either pink or medium. Sautéed, stewed, roast, grilled or fried, the way it is cooked depends partly on the lamb chosen.

We propose heavy lamb carcasses as well as cuts. Discover our range and find out everything you need to know about our different lamb cuts.



## CARCASS

CARCASSE

| Approx. 19 kg

| Non vacuum packed

Axuria heavy lamb carcass comes from our local farms (Atlantic Pyrenees).

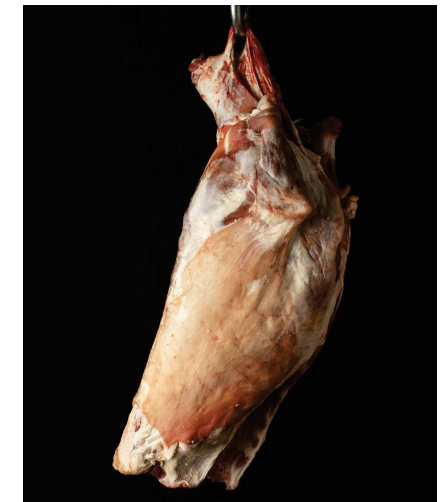
Our lambs are 3 to 4 months old and weigh between 16 and 23 kg per carcass.

## FRONTAL RIB ROAST

COFFRE AVANT

| Approx. 13 kg

| Roast  
Non vacuum packed



## FOREQUARTERS

AVANT

| Approx. 7 kg

| Roast  
Individually vacuum packed



## HIND QUARTERS

CULOTTE

| Approx. 6 kg

| Roast  
Individually vacuum packed





## SHOULDER ÉPAULE



| Approx. 2 kg

| Roast  
Individually vacuum packed



## LEG GIGOT



| Approx. 3 kg

| Roast  
Individually vacuum packed



## CHOPS CÔTES



| Approx. 90 to 100 g per chop

| Grill or roast  
Vacuum packed 1 kg  
(between 10 and 15 chops per bag)



Axuria heavy lamb chops are a gourmet product, whose meat is juicy and scented. Very easy to prepare, ideal for grilling or roasting. This product will satisfy your different needs.

Let yourself be tempted by this inescapable product!

## HALF-RACK DEMI CARRÉ



| Approx. 2 kg

| Roast  
Individually vacuum packed



## SLICED LEG GIGOT TRANCHÉ



| Approx. 100 to 150 g per slice

| Roast  
Vacuum packed 1 kg  
(between 6 and 10  
slices per bag)



## SADDLE SELLE



| Approx. 1.5 kg

| Roast  
Individually vacuum packed



## SAUTÉ WITH BONES OR BONELESS SAUTÉ AVEC OU SANS OS



| Approx. 5/ 7 kg

| Stew  
Vacuum packed  
Available in 5 kg or 10 kg



## OUR OTHER PRODUCTS

- RACK approx. 4 kg to roast, individually vacuum packed
- HALF-RIB ROAST approx. 3kg to roast, individually vacuum packed
- RIB ROAST approx. 6 kg to roast, vacuum packed or non-vacuum packed