

Le Jambon d'Auch[®]



Prepared using fresh whole pork legs exclusively sourced in the South-West of France and carefully selected according to “Le Jambon D’Auch” specifications. Each ham is boned and trimmed, just enough so it keeps its homogeneity and natural appearance. Flavoured with herbs, lightly salted and

Give it its excellent taste and quality. Once moulded into its original shaped, “Le Jambon D’Auch” is then slowly braised in its juice. This last part of the process is particularly important to enhance the flavours.

“Le Jambon D’Auch” offers the following advantages:

- The slices are whole and firm
- The slices show the different muscles: topside, silverside etc...
- Thanks to its shape, a maximum number of slices can be obtained (about 90%). All the slices are also even and appetizing.



Le Gascon Passion[®]

Ham from Auch with herbs



Made from whole pork legs originating from South-West fresh meat and carefully selected according to “Le Jambon D’Auch” specifications.

This ham, “on the bone2 style, carefully prepared, cooked with herbs and in its own juice offers the following advantages:

- A unique and distinctive flavour.
- A shape that makes slicing easy and economical.
- Its culinary conception and its specific presentation make it a pioneering product.



L'Aillet de Gascogne®



Cooked garlic sausage made from fresh ham trimmings (80% minimum) and containing as little additives as possible.

Its 0.8 Kg log shape with one end cut off means a smaller amount of waste on the first slice.

After drying, this sausage is slowly cooked so that the flavour of garlic can develop fully.

Le Jambon d'Auch®

Le Campagnard



Farmhouse pâté made from fresh ham trimmings (Minimum 25%).

This pâté is “held together” with milk and eggs, in the traditional way. Medium coarseness.

The oblong shaped dish it is presented in means that slices remain whole and that a maximum number of slices can be obtained.

The slow cooking method provides the best conditions for the release of the garlic and shallot flavours.



Le Jarreton® Tradition



Made from fresh ham hock exclusively sourced in the South-West. Each hock is boned and the rind and fat are removed. The excellent taste is obtained thanks to a careful preparation, flavouring and progressive curing.

Its presentation in a 400 g jar makes it ideal for the consumer to take on countryside walks.



Can be served:

Cold, on a bed of lettuce or with other delicatessen, at home or on a picnic.

Hot accompanied with a dish of haricot beans or lentils on a cold winter's evening.

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