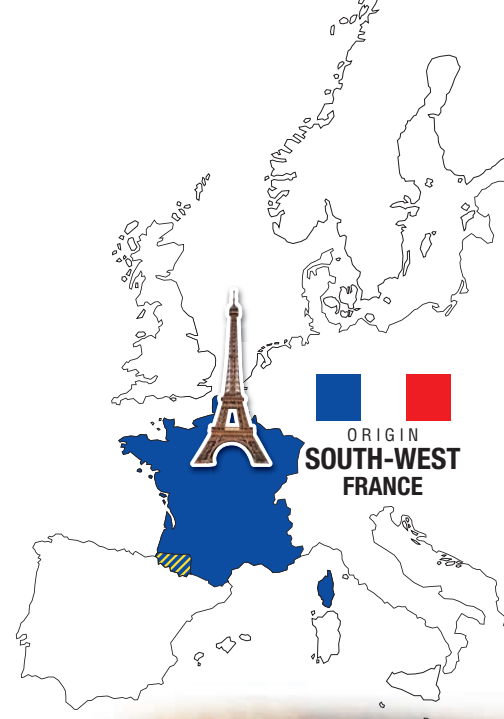




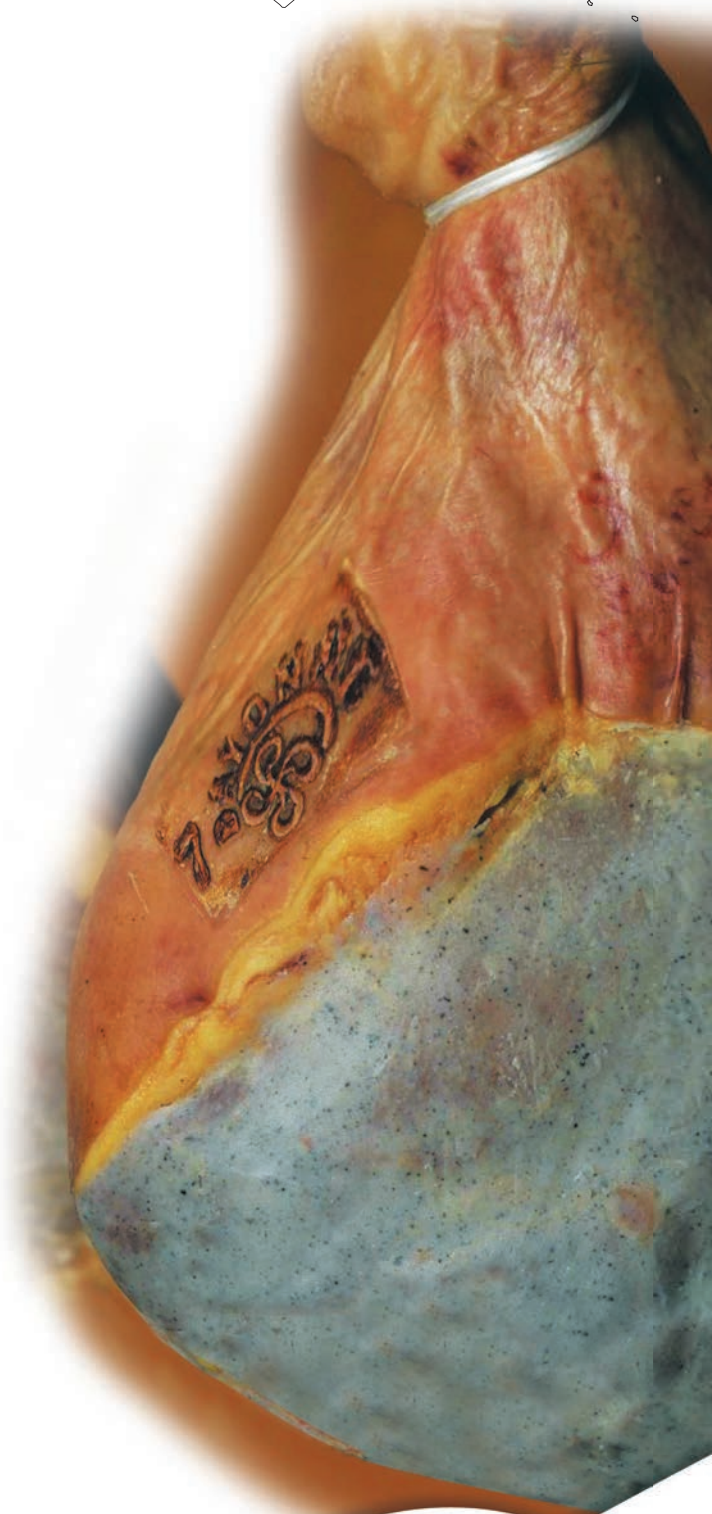
Bayonne Ham Certified quality



Branded with the **official Basque Cross** (known as the “Lauburu” seal), only the hams which have successfully gone through every phase of the rigorous **PGI selection process** (breeding, slaughter/cutting up, salting, and distribution), are **certified top quality**.

This includes training for all the workers who partake in the Bayonne Ham process.

Verifications are carried out by the Bayonne Ham operators (**self-checks**), by agents from the Bayonne Ham Consortium (**internal checks**), by specialized agents from an independent certification agency (**external checks**) and finally by the public authorities.



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Jambon de Grande Origine