



BATALLÉ
el Único

巴塔耶 在各种意义上

IN EVERY SENSE



BATALLÉ

ZHO

ENG

唯一

只有一个；没有其它
非凡的，奇特的，无可比拟的好

Unique

Adjective

1. Being the only existing one of its type or, more generally, unusual, or special in some way.

概況

A professional name you can trust



自1920 年以来，我们一直在不断提高我们产品的质量。几十年来，我们一直在饲养我们的特殊纯种猪，这是一种传统。“*el Único*”（唯一）”品牌猪是“八达耶”的代表。在我们的“质量原则”的指引与支持下，我们产品的可追溯性可以得到完全保证。坚定的决心，奉献精神明确的目标开创了 **Batallé** “*el Único*”的历史。

Since 1920 we have constantly improved the quality of our products in every aspect.

*We have been raising our special purebred pigs for decades, a tradition which today represents for Batallé, a pig which truly is “*el Único*”. Guided by our motto “**Quality - a matter of Principle**”, so embedded in our company structure which ensures full traceability of our products is guaranteed. The growth and history of **Batallé** “*el Único*” has been achieved through determination, dedication and working with clear objectives.*



真实的来源和价值

通过我们不断努力改进，我们实现了我们的养猪，Batallé的“*el Único*”（唯一）”品牌与其他品种比较具备了高质量的特性。吃的纯粹乐趣和欢乐。

The authentic origin and values

Our continuous efforts to improve have made it possible that our pig “*Batallé el Único*”, is a pig which has matchless characteristics. Its taste guarantees a pleasurable experience.

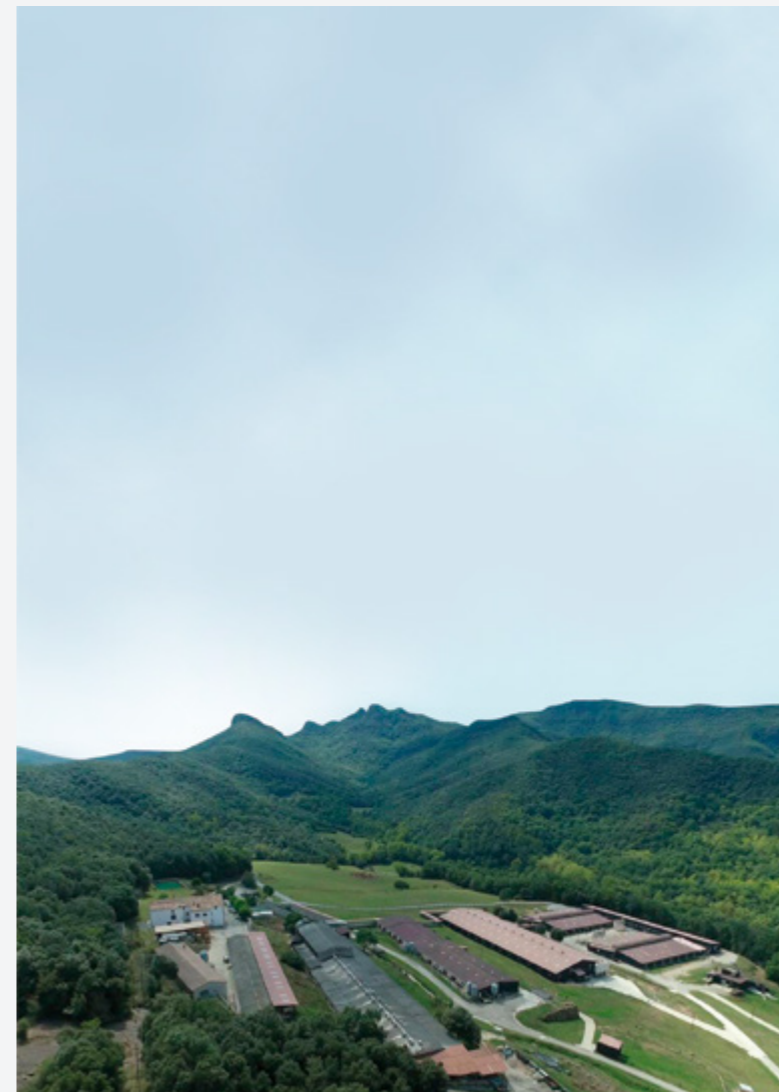


质量原则

“*el Único*”（唯一）”品牌。因为我们只与我们自己独特的猪遗传学合作，因为我们掌握并控制了从田间到农场的整个猪营养链，并为每只猪提供个性化的饮食。“*el Único*”是因为我们的农场正在满足动物福利方面的最高需求，并结合利用农业技术的最新进展。“*el Único*”是因为我们掌握并控制了从农场到成品的整个链条，而“*el Único*”因为我们掌握和控制在内华达山脉的无声斜坡上烘烤和烘干我们的“*el Único*”火腿和肩膀的整个过程。

Quality - A matter of principal

As we work only with our own unique pig genetics, we can master and control the entire pig nutrition-chain from the field to the farm, offering a personalized diet to each individual “*el Único*” pig. Our farms give the highest level of animal welfare (Slow Farming) using the latest farm technology breakthroughs. We control the entire chain from the farm to the finished product with each piece of the “*el Único*” being controlled precisely. It’s “*el Único*” because we are passionate about the curing and drying of our hams and shoulders, this happens on the silent slopes of Sierra Nevada.



我们的做法

使我们创造了一种新的农业概念，我们可以将其描述为“慢养殖”，强调对动物以及环境的最严格的尊重。在所有方面，质量第一。

“*el Único*”（唯一）”持有从现场到最终产品认证的可追溯性。由独立的审计师，以及出口到最苛刻的批准，在全球范围内销售。

Our approach

“*el Único*” has led us to be creators of a new farming concept, which we can describe as “Slow farming”, emphasizing the strictest respect for the animal as well as the environment.

We hold “certified traceability” from the field to the final product, certified by independent auditors, the BRC and the IFS, which demonstrates approval for us to export to the most demanding world-wide markets.



特点，味道， 柔情和色彩

“*el Único*”（唯一）”值得特别关注的是其脂肪大理石花纹，柔软而富有弹性，柔软的质感和纯正的红色。一种纯粹的快乐与品味标志着与其他品种的猪肉差别很大。

Character, taste, tenderness and colour

Batallé “el Único” deserves special attention to the fat marbling, the soft and tender texture and to its pure reddish colour. It's pleasure at its purest with a highly notable difference in taste from other breeds of pork.

一种有益的乐趣

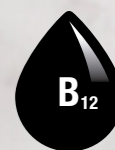
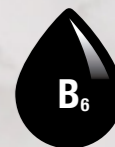
“*el Único*”（唯一）”代表具有更多不饱和脂肪的猪肉，尤其是富含油酸的猪肉以及丰富的维生素B1、B6和B12以及矿物质。

尝试发现差异

A beneficial pleasure

“*el Único*” represents pork with more unsaturated fats, especially rich in oleic acid, as well as being rich in vitamins B1, B6 and B12 and minerals.

Taste it to discover the difference.



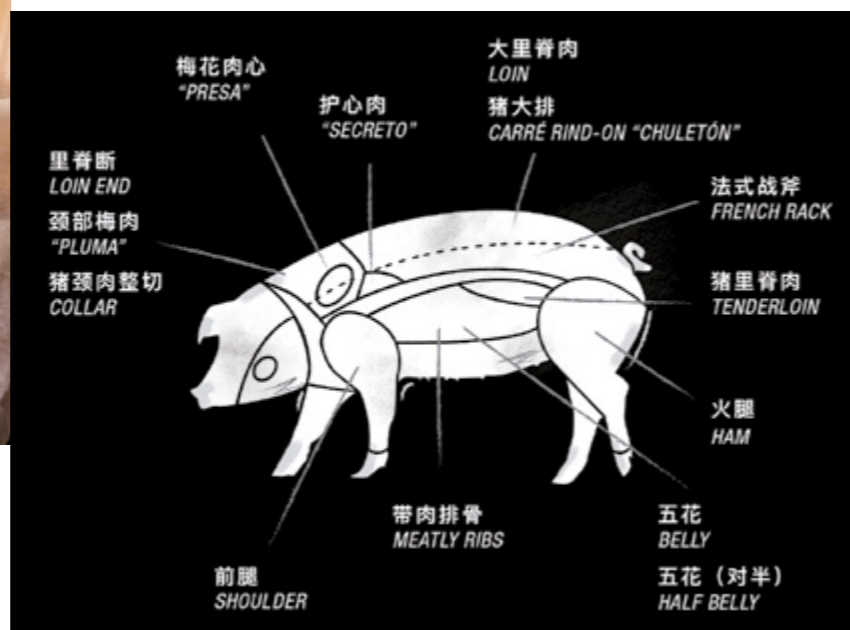
新鲜或腌制和干燥



“*el Único*”（唯一）”品牌为您提供精美的饮食和用餐方式。我们的腌制和干制产品基本上是独立的产品，而我们的新鲜猪肉。它独特的切口在世界上的任何厨房都能提供品位和乐趣。

世界上任何厨师的真正诱惑。

“Batallé（八达耶）”的“*el Único*”（唯一）”品牌得到了谁的喜爱 无论是在巴黎，伦敦，香港，新加坡，上海还是东京，都会给您带来温暖。



Creative Meats

Batallé “*el Único*” offers infinite ways of exquisite eating and dining. Our cured and dried products are fundamentally stand-alone products, whereas our fresh pork with its distinctive cuts offers taste and pleasure in any kitchen in the world.

A real temptation for any chef in the world.

Batallé “*el Único*” is receiving high appreciations from whoever enjoys the taste and tenderness, whether in Paris, London, Hong Kong, Singapore, Shanghai or Tokyo.

产品目录

Product Catalog

编号 / REFERENCES



Ref. 25
猪颈肉整切
Collar



Ref. 50
颈肉/梅肉
Katarosu Collar



Ref. 28
迷你猪颈肉 (半切)
Mini Collar



Ref. 26
梅花肉心
"Presa"



Ref. 30
颈部梅肉
"Pluma"



Ref. 264
护心肉
"Secreto"



Ref. 354
下巴肉
Jowl Defatted



Ref. 16
猪里脊肉
Tenderloin



Ref. 9
带肉排骨
Meaty Ribs



Ref. 12
法式肋排
Premium Ribs



Ref. 10
肋排心
Loin Ribs



Ref. 37
猪大排
Carré Rind-On "Chuletón"



Ref. 27
里脊断
Loin End



Ref. 33
里脊排
Loin Bone-In "Chuleta"



Ref. 36
法式战斧
French Rack



Ref. 670
带脂猪里脊
Back Bacon (Loin)



Ref. 52
大里脊肉
Loin



Ref. 648
法式猪扒(無尾位)
French Rack Without Tail



Ref. 303
梯形五花
Triangular Belly



Ref. 316
五花
Belly



Ref. 341
五花 (对半)
Half Belly



Ref. 816B
網裝卷腩
Half Belly (K17) Netted



Ref. 211
2号肉
4D Shoulder



Ref. 263
后腿肉 (块状)
Trimming



Ref. 543
猪横膈膜肉
Skirt Meat



Ref. 964
香肠
Sausage "Botifarra"



Ref. 967
汉堡
Burger Patty



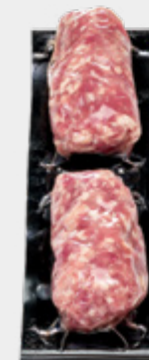
Ref. 628
梅肉切片
Sliced Collar



Ref. 658
里脊切片
Sliced Loin



Ref. 648B
法式猪扒(切扒)
Sliced French Rack



Ref. 778
杜洛克碎肉
Duroc Minced Meat



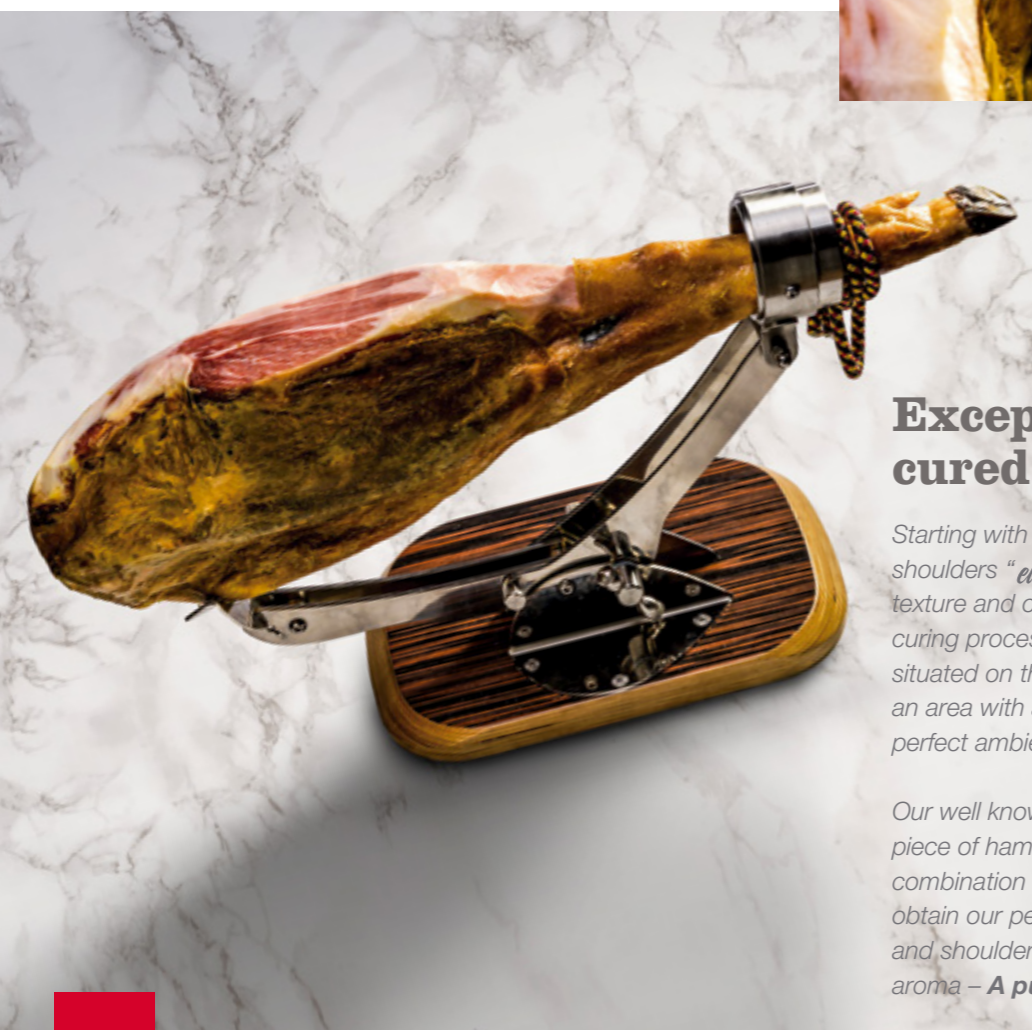
Ref. 746
方块肉丁
Meat Cubes

特殊的风干腌制产品

从精心挑选的火腿和肩膀Únicos开始，以肉质和最佳肌内脂肪为特色，内容，固化过程在内华达山脉的格拉纳达，那里气候寒冷干燥，是肉类干燥养护的绝佳环境。

我们熟知的高手正在监督每片火腿。肩部被盐，固化完美结合处理。所有这些加上干燥时间，最终得到我们完美的干燥火腿。八达耶的“唯一”味道好极了。

纯粹的快乐



Exceptional dry cured products

Starting with a careful selection of the hams and shoulders “*el Único*”, are notable by their meat texture and optimal intramuscular fat content, the curing process takes place in our drying facilities situated on the slopes of Sierra Nevada, Granada, an area with a dry and cold climate, being the perfect ambience for the dry curing of meat.

Our well known master cureres oversee, that each piece of ham and shoulder is treated with the perfect combination of salt, curing and drying time, to finally obtain our perfectly Batallé “*el Único*” drycured hams and shoulders, with their unmistakable taste and aroma – **A pure pleasure.**



产品目录

Product Catalog

编号 / REFERENCES

Ref. 12
去骨火腿特级珍藏

"Gran Reserva" Boneless Cured Ham



Ref. 13
去骨特级半修

"Gran Reserva" Boneless and Semi polished Cured Ham



Ref. 14
去骨特级精修

"Gran Reserva" Boneless, Polished and Cleaned Cured Ham



Ref. 10
特级珍藏火腿

"Gran Reserva" Cured Ham



Ref. 15
特级珍藏方形火腿

"Gran Reserva" Cured Ham Block



Ref. 1700100
特级珍藏切片火腿

"Gran Reserva" Sliced Cured Ham · 100 g



Ref. 22
前腿去骨特级珍藏

"Gran Reserva" Boneless Cured Shoulder



Ref. 20
特级珍藏前腿

"Gran Reserva" Cured Shoulder



Ref. 28
腌制前腿去骨特级珍藏精修

"Gran Reserva" Cured Shoulder "Corte Fácil"



Ref. 23
前腿去骨特级珍藏精修带肘

"Gran Reserva" Cured Shoulder, Boneless, Polished and Cleaned with Shank



Ref. 9900101
里脊特级珍藏

Cured Loin



Ref. 24
腌制前腿去骨特级珍藏精修

"Gran Reserva" Cured Shoulder, Boneless, Polished and Cleaned without Shank



唯一，不是偶然

IF IT IS *el Único*, IT IS
NOT BY COINCIDENCE

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