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THE COMPANY

Based in the Heart of Pays Basque, on the west side of the Pyrenees Mountains, AGOUR is a firm “fitting” perfectly well with the image and the product ranges that Interval is trying to develop internationally:



- a medium-sized company built up by a family, employing roughly 30 people;
- a dairy totally geared towards the production and distribution of Specialties and A.O.C. / P.D.O cheeses from the Pyrenees and Basque region (mainly made with sheep-milk but also with cow-milk, goat-milk or mix): Ossau-Iraty, Tomes des Pyrénées, Bethmale, Basque Dessert, etc.
- a company which kept the spirit of the “good old days” and strongly entrenched in its native area; they try to keep the old traditions alive by:
 - ✓ collecting sheep milk exclusively from the local herd “Manech”
 - ✓ developing tradition of long matured cheeses
 - ✓ preserving raw milk productions
 - ✓ developing natural rind without preservatives on the biggest part of the production

– and, last but not least, as show their successes at the yearly International Competition of the Salon de l’Agriculture of Paris, a production unit devoted to cheeses of high quality :

- **2002: Gold Medal** for its pure sheep-milk mini-Tome des Pyrénées, Petit Agour;
- **2003: Gold Medal** for its pure sheep milk A.O.C. Ossau-Iraty.
- **2006: Gold Medal** for its pure sheep-milk mini-Tome des Pyrénées, Petit Agour
- ✓ **2006** : Best cheese of the World at the World cheese awards.

THE RANGE

As a result of this strategy, you will find in the range some original products they are the only ones to develop such as:

- extra matured **AOC Ossau-Iraty aged over 6 months**, or even over one year upon request;
- Ossau-Iraty or Petit Agour, both **Raw Milk aged over 7 months and washed with local AOC Pimento d'Espelette**, co-signed by Roland Barthelemy, the famous French cheese Guru president of the Guilde des Fromagers;
- Small **Ossau-Iraty in traditional size of 2.5 kg**, easier to display for small independent cheese shops;
- **Mixes of sheep milk AOC Ossau-Iraty and local Dark Cheery Jam**, to be tasted together according to the local tradition;
- **Vacuum packed portions** of 200 g for Self service sales
- Etc...



MARKETING

We remain at your disposal if you need some photos, P.O.S. material from the Pays Basque or other brochures in English, or samples.

We hope we'll be very soon in a position to develop our nice collaboration together with Agour and look forward to your comments.

Thanks in advance and best regards,

The Interval Team

BON APPETIT



Pepper Salad with Sheep's milk Cheese

Ingredients (4 p.): 3 red peppers – 150 g/5.2 oz of sheep's milk tomme - 5 cl of olive oil - 2 cloves of garlic

Preparation: Wrap the peppers with an aluminum sheet. Bake them during 15/30 minutes in the oven at Th. 6-7. Once they are cooler, peel them. Remove the pips and rinse with the water. Cut them into slices and put them in 4 plates. Spread the chopped garlic, and drop some olive oil. Put the plates in the fridge during 20 minutes. Before serving, cut the cheese into shaving and spread them over the peppers. You can replace the plain sheep's milk tomme by sheep's tomme stuffed with pimento d'Espelette AOC.

Source : www.fromagesbrebispyrenees.fr



Salmon Tartare with Ossau-Iraty Cream

Ingredients (4 p.): 300 g/10.5 oz of salmon tartare (ask your fish merchant to cut it) – 1 shallot – 1 lemon – Salt & pepper - 80 g/2.8 oz of fresh cream - 200 g/7 oz of Ossau-Iraty.

Preparation: Add the chopped shallot and the lemon juice to the salmon tartare, salt, pepper. Cook the Ossau-Iraty and the fresh cream over a slow. Form the tartare as a charlotte and coat it with the cool cream.

Source : www.ossau-iraty.fr