

OkeLAN

The selection
of the *selecto*



Specialised in
**Local
Breeds**

With a firm commitment to quality and tradition, we stand out for offering differentiated products made from animals from the Iberian Peninsula, which are generated from local cattle breeds. At Okelan we travel the national territory to find unique animals; cared for and fed like one of the family on small sustainable farms. We value the culture of meat and all the people who make these authentic and quality values last; our farmers.





GESALAGA

We are a family business founded in 1978 in Zarautz by the married couple José Cruz Gesalaga and Arantxa Aizpurua. Our efforts for more than 40 years to provide the best service to our customers have led us to have 4 successful commercial brands specialising in first, fourth and fifth range products.

In 2017 we created the OKELAN brand with the aim of differentiating our meat line from the rest of our products and thus giving greater weight to the true origin of the family business. Today, we serve more than 1,000 tenderloins a week thanks to our distribution service and to the maturing and cutting rooms equipped with the most modern machinery.

Gesalaga Okelan is synonymous with *quality, customer service and respect* for our animals and the primary sector.

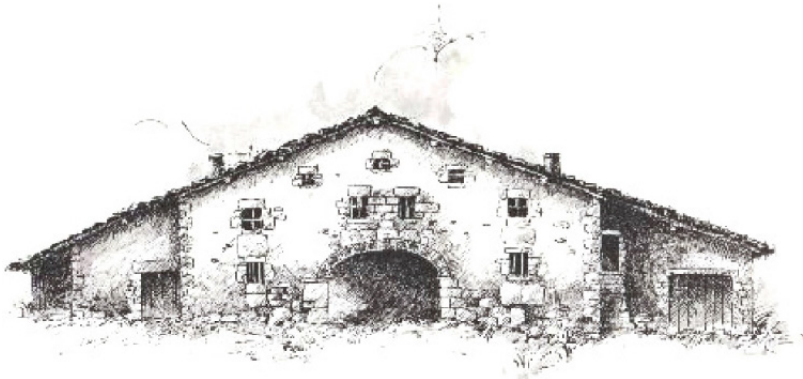


OKELAN

At Okelan we specialise in national and peninsular products; local and rustic breeds that offer us a guarantee of quality, as well as a sustainable product of great cultural and gastronomic value.

We constantly invest in improving and optimising our facilities to make them more sustainable and efficient. So the Marmarra Centre was born, a new meat plant that will have cutting rooms and maturation chambers with a capacity of 7,000 tenderloins. An innovative area that will host the headquarters of the Okelan Foundation, dedicated to the preservation of the local breeds of the peninsula and where professionals from the sector will be able to acquire, through a unique educational model, knowledge about the countryside, meat handling and the most innovative culinary techniques in beef from animals of ancestral breeds.

Our history



1978

Jose Cruz Gesalaga and Arantxa Aizpurua founded the first butcher's shop in Zarautz, called Otzarreta in honour of the family farmhouse. The opening of this business marked the beginning of a successful career in the meat industry.

1990

In the 1990s, Gesalaga acquired a farm in Navarra and entered the livestock sector, acquiring the first **calves for its own breeding**, crossbred females of the Charolais breed. Today we have a homogeneous product of the highest quality, the result of the care and feeding of these animals.

2011

A fire ruined more than 30 years of work. Thanks to the family's conviction to continue and the efforts of all the workers, we were up and running again in less than 15 days.

2013

In 2013, the new Gesalaga Okelan facilities were built, including a special R&D&I kitchen for tastings and trials only.

**2017**

After decades of specialising in the meat industry, in 2017 we decided to create the Okelan brand. Our aim was to differentiate our meat line and highlight the true origin and tradition of our family business.

2024

Today we serve more than 1,000 loins a week and we specialise in local and rustic breeds from the peninsula. Guaranteeing our customers a high quality, sustainable product with great cultural and gastronomic value.

**Marmarra Centre**

Marmarra Centre. New meat factory with a production capacity of up to 7,000 loins. Headquarters of the Okelan Foundation and the innovative Meat School, consolidating our commitment to excellence in the sector.

Own Livestock

In the 1990s, we started in the livestock sector with the breeding of Charolais calves on our farm in Valtierra (Navarre). The warm, dry climate and natural feeding guarantee the high quality of our calves. For 6 to 10 months, we control their diet with natural fodder and cereals, offering an exclusive, home-grown product.





FOOD

We use fodder and cereals from our own and nearby farms, ensuring a natural and healthy diet for our calves.

QUALITY

The Charolais breed is renowned for producing meat of excellent quality with infiltration and flavour.

RESULTS

Each animal is raised with care and attention to detail, ensuring a quality that stands out for its unique taste and exquisite texture.

Dry Aged Maturation

What is maturation?

It is a process that uses the natural enzymes in the meat to make the animal lose lactic acid. A process that, over time, slowly tenderises the meat and **enhances its flavour, thus achieving maximum tenderness.**

Maturation process

Maturation takes place in **vertical maturation chambers** where the meat is hung, ensuring greater ventilation for a greater loss of humidity.

1 MEAT SELECTION

Customised for each client

2 FIRST STAGE

7 days in cold storage at reception, eliminating part of the humidity.

3 VERTICAL MATURATION

Maturing in a chamber at **1°C and 70% relative humidity** with ventilated cooling.

4 OPTIMAL MATURATION

Exceptionally tender meat with aged undertones

*At Okelan the maturation process is carried out **Dry Aged** by leaving the meat to rest in **chambers with controlled temperature and humidity.***

OUR GREATEST ASSET

Okelan Selection

With a firm commitment to quality and tradition, we stand out for offering differentiated products made from animals from the Iberian Peninsula, which are generated from local cattle breeds.

At Okelan, we travel the national territory to find unique animals; cared for and fed like one of the family on small sustainable farms.

We value the culture of meat and all the people who make these authentic and quality values last; our farmers.



What is the Okelan selection?

At OKELAN, we have an expert team that selects the best meats from livestock farms in Central Europe and the Iberian Peninsula. Each cut reflects our commitment to excellence, animal welfare and sustainability, offering our customers meat that combines flavour, tradition and responsibility.



Sidrería

Our most competitive category. The favourite beef of the sidrerías of northern Spain.



Selection

Chops selected from Central Europe by our expert team.



Lurra

The meat of our land. Selection of beef of national origin.



Terra

Synonymous with quality. Cows that have grazed on Galician and/or Portuguese land.



Rubia Gallega

The Rubia Gallega breed, originally from Galicia, offers high quality meat, yellowish fat and a distinctive flavour.



Buey

Animals from the Iberian Peninsula, raised and fed in sustainable livestock farming.



Supremo Ancestral

Animals of local breeds of the Peninsula fed in the traditional way on small family farms.



Ternera

Calves of the Charolais breed or crossbreeds reared at our Valtierra estate.



Dehesa Bellota

Cows that graze freely in the Dehesa and feed on grass and acorns in the traditional way.



Angus

National Angus breed bull raised, part of its life, in our farm in Valtierra, Navarra.

Origin of the Meat

EUROPEAN

Each piece bearing the **Okelan Selection** is synonymous with quality. We carefully select meat from trusted slaughterhouses in Germany, the Netherlands and Poland, taking into account factors such as breed, age of the animal and the quality of the fat and infiltration.

IBERIAN PENINSULA

National and peninsular product; local and rustic breeds that offer us a guarantee of quality, as well as a sustainable product of great cultural and gastronomic value.

Our categories: Lurra, Terra, Rubia Gallega, Buey [Beef], Supremo Ancestral de Vaca and Beef, Veal and Dehesa Bellota.





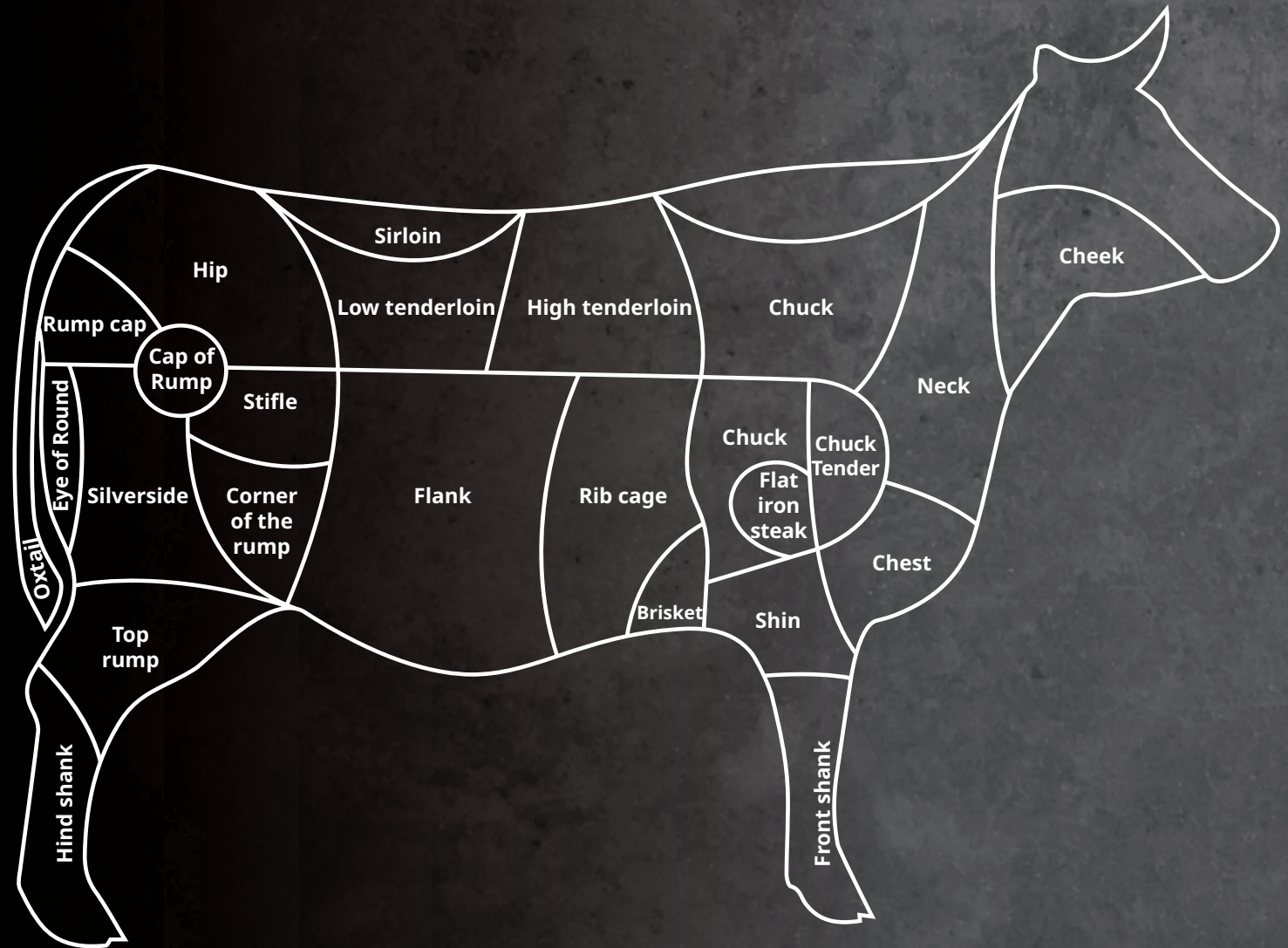
SPECIAL

Wagyu beef imported from the Kagoshima region Grade A5.

Cebón meat reared on our land in Valtierra.

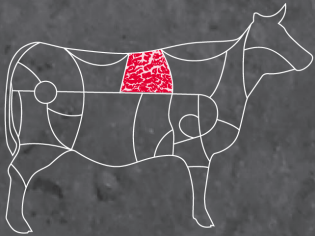
Breakdown of an animal

Discover the different cuts of the animal and the quality characteristics of the meat.



The cuts we work with:

HIGH TENDERLOIN

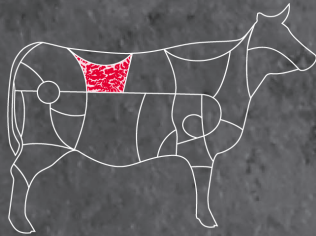


It starts at the chuck and continues along the spine to the fifth or seventh rib. It is from this part that rib-eyes are obtained. Due to the infiltrated fat, it is a tender and tasty part of the loin.

Quality characteristics

Juicy, tender and clean meat.

LOW TENDERLOIN



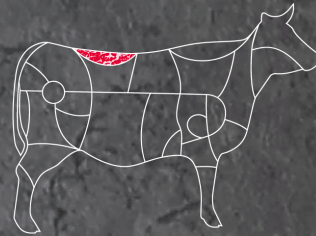
Lumbar and upper thoracic area of the animal, from the high loin to the hip. It can be cut either on the bone (chop) or boneless (entrecote).

The low tenderloin corresponds to the short ribs.

Quality features

Very tender and juicy meat.

SIRLOIN

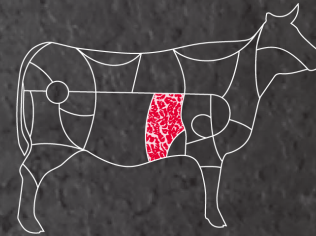


Inner side of the lower loin. It is made up of three parts: the tip, the centre and the ear.

Quality features

It is considered one of the best pieces of beef. Very tender and juicy meat with fat infiltration. It has an elongated and rounded shape.

RIB CAGE

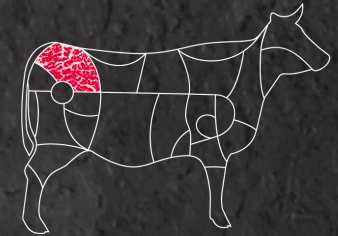


Front third. Includes the muscles that rest on the lower part of the ribs.

Quality features

They are a series of cartilaginous bones that include part of the flesh of the flank.

HIP



Hind third, situated in the highest part of the leg. Triangular in shape. It consists of three pieces:

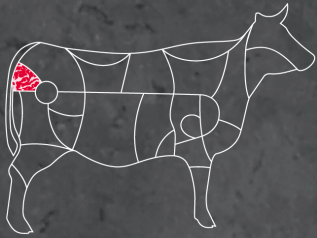
- The corner, situated at the most acute angle.
- Edge, opposite end.
- Heart, in the centre.

Quality features

It is a juicy and tender meat that does not have too much fat.

The cuts we work with:

RUMP CAP

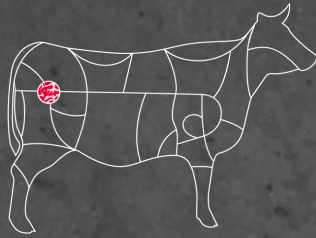


Hind third. Outer hind quarter area next to the hip.

Quality features

Tender and juicy meat.

CAP OF RUMP

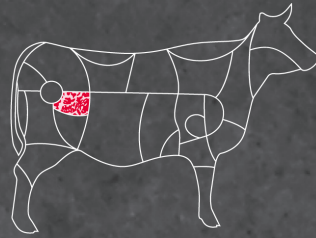


Hind third. It is a large piece comprising all the muscles located on the inner thigh. It is shaped like a triangle. It is made up of three parts: the brisket of the cap of rump, the central part, and the edge.

Quality features

Tender, lean meat.

STIFLE

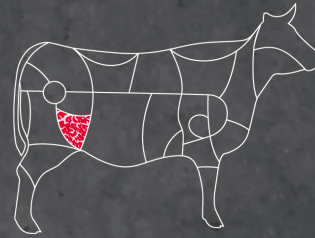


Hind third. Upper part of the leg, close to the hip. It is ovoid in shape.

Quality features

It is made up of two parts, one near the hip, which is juicier and more tender, and the other near the knee, which has more tendons.

TIP OF THE RUMP

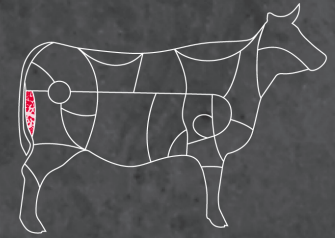


Hind third. Outer part under the stifle and rump. It is usually marketed with the rump.

Quality features

It is part of the hip. The centre is tender while the tips are somewhat harder. It is surrounded by a large amount of fat.

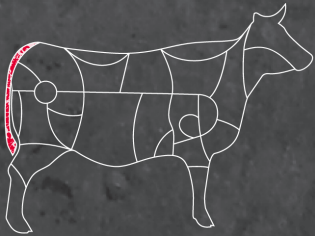
ROUND



Hind third. It is located on the outer side of the rear leg along the silverside and in contact with the cap of rump. It is cylindrical in shape.

Quality features

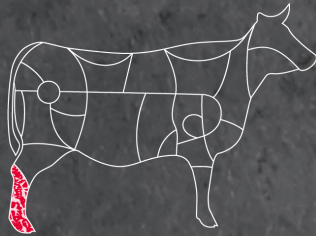
The meat is more tender and not as dry as silverside with little fat and no nerves.

OXTAIL

End vertebrae and animal's tail.

Quality features

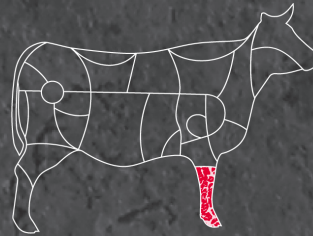
Meat attached to the bone. Because of its fat and amount of gelatinous tissue, it is very tasty meat.

HIND SHANK

It is a lean, mellow, tender meat, with a lot of collagen and fibre.

Quality features

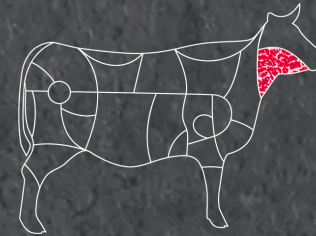
It is a lean, mellow, tender meat, with a lot of collagen and fibre.

FRONT SHANK

Front third. Lower part of the forelegs.

Quality features

It is a lean, mellow, tender meat, with a lot of collagen and fibre.

CHEEK

They correspond to the cheeks of the animal.

Quality features

Tender and mellow meat.

Personalise your loin

At OKELAN, our greatest value lies in the careful selection of meats by our expert team. Those who are dedicated to selecting from the best European and national cattle breeding high quality beef that suits the needs of each customer.



WHOLE LOIN

WITH WITHOUT SIRLOIN

WITH WITHOUT ROSARY BONE

CUT AND PACKAGED - *untrimmed*

MATURATION +25 +40 days

8 RIBS

WITHOUT ROSARY BONE

CUT AND PACKAGED - *untrimmed*

1/3 LOIN

WITHOUT SIRLOIN

WITHOUT ROSARY BONE



RIB-EYE

High tenderloin

REFRIGERATED FROZEN

+1 KG



CHOP

Low tenderloin

REFRIGERATED FROZEN

500 GR



ENTRECOTE

ENTIRE

FILETTED

Sidrería

Our most competitive category. These pieces are characterised by their lean, juicy meat with a tender texture and great flavour.

Plus

Larger pieces than the sidrería category, from animals of great conformation and high quality. They are high-performance, low-wastage parts.



LOIN
8 RIBS
RIB-EYE
CHOP
ENTRECOTE



**LOIN
8 RIBS
RIB-EYE
CHOP
ENTRECOTE
FILET**

Selection

Okelan Selection, synonymous with quality. Meat from the best livestock farms in Central Europe for a product that stands out for its flavour and texture. A selection of our expert team to offer you different grades of infiltration (A, AA, AAA) with the best quality.



LOIN
8 RIBS
RIB-EYE
CHOP
ENTRECOTE
FILET





**1/2 CARCASS
PISTOL
LOIN
8 RIBS
RIB-EYE
CHOP
ENTRECOTE
FILET**



**LOIN
8 RIBS
1/3 LOIN
RIB-EYE**

Lurra

The meat of our land.

Tenderloins with fat cover and infiltration. Top sellers in national categories.

Exquisite beef, carefully selected by the experts of Okelan Meats.

Two categories are available, Lurra A and Lurra AA (higher infiltration).

For customers looking for a differentiated, high quality product.



1/2 CARCASS
PISTOL
LOIN
8 RIBS
RIB-EYE
CHOP
ENTRECOTE
FILET
T-BONE
RIB
RUMP CAP



1/2 CARCASS
PISTOL
LOIN
8 RIBS
1/3 LOIN
RIB-EYE
CHOP
TOMAHAWK
ENTRECOTE
FILET

Terra

Cows raised and slaughtered in Galicia or Portugal, synonymous with the region's livestock excellence. This meat, often characterised by its yellowish fat, is directly linked to the traditional livestock farming and fattening culture of the area.

The tenderloins have good infiltration and fat cover, the result of these traditional practices that have been maintained over time in Galicia and Portugal.



**LOIN
8 RIBS
RIB-EYE
CHOP
ENTRECOTE**



**LOIN
8 RIBS
RIB-EYE
CHOP**

Rubia Gallega

The Rubia Gallega breed is noted for its good yellowish fat cover, tender texture and distinctive flavour.

Rubia Gallega beef is highly valued for its excellent quality, the result of the work of farming families who dedicate their lives to raising and feeding these cows in the traditional way.



LOIN
1/3 LOIN
RIB-EYE
CHOP

Dehesa Bellota



LOIN
8 RIBS



Cows that graze freely in the Dehesa Salmantina and feed in the traditional way on grass and other natural fruit such as acorns. As with the Iberian pig, between the months of October and March, these cows that live in an extensive livestock system feed on what the land gives them. The result is beef with a unique character and flavour.

Buey

Beef, a jewel of Iberian gastronomy, comes from castrated male cattle raised on small farms.

It stands out for its intense flavour, juicy texture and high quality, the result of natural feeding and an optimal maturation process.

An exclusive and highly prized product in haute cuisine.



LOIN
1/3 LOIN
RIB-EYE



LOIN
1/3 LOIN
RIB-EYE



Supremo Ancestral

Our magnificent carne suprema [supreme meat] comes from native breeds such as Rubia Gallega, Minhota, Barrosa, Cachena and Arouquesa, among others.

Animals raised in villages by farming families who feed their livestock in a traditional way. A very exclusive meat that can only be found in the best steakhouses in Spain.



**LOIN
1/3 LOIN
RIB-EYE
CHOP**



LOIN
1/3 LOIN
RIB-EYE
CHOP

Ternera

Calves of Charolais breed or crossbred, fed mainly on fodder produced on the same or neighbouring farms. This ensures a rich and balanced diet that directly impacts the quality of the meat.



Cuts

1/2 CARCASS
ROUND
PISTOL
LOIN
FLANK
FRONT
HIP
STIFLE
EYE OF ROUND
FILET
CHUCK
RIB



Angus



LOIN
1/3 LOIN
RIB-EYE
CHOP
PISTOL
ROUND
FRONT
FLANK



National Angus breed bull raised, part of its life, in our farm in Valtierra, Navarra.

Animals fed during the fattening period with natural cereals and fodder from our own farms to obtain meat with a pleasant texture and flavour.

Wagyu

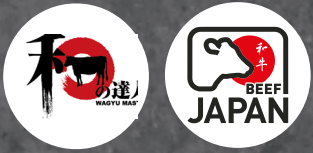
National

Wagyu reared in Spain is the result of a combination of Japanese farming tradition and the quality of the Spanish natural environment.

We have small farms specialising in the breeding of Wagyu that seek animal welfare; following practices that promote the tranquillity and welfare of the animal in order to provide an exclusive, high quality product.



RIB-EYE



Kagoshima A5 Kobe A5

Thanks to its controlled genetics and careful breeding, Wagyu offers extremely tender, juicy meat with an unparalleled flavour.

We are the only official distributors of Wagyu in the Basque Country and one of only 11 in Spain that offer Kagoshima A5, the highest Japanese quality. This meat is renowned for its exceptional marbling, colour and texture.

LINGOT



RIBEYE



Special cuts

Txuleton Patxi

Chuck Chop with Okelan Seal. Let yourself be seduced by the great Patxi rib-eye. Meat from cattle raised in the Iberian Peninsula that stands out for its exceptional meat and intense flavour.

Cut of the chuck area, with different textures in the same piece thanks to the different muscles that compose it.

Size, flavour and texture in one cut.



Tomahawk

Derived from the high tenderloin chop, this meat is famous for its intramuscular marbling, which contributes to its juicy and tender flavour.

What makes the Tomahawk truly special is the preservation of part of the rib bone, which gives it its characteristic "tomahawk" appearance.



T-Bone

The T-Bone cut is obtained from the back of the loin, combining the sirloin and the tenderloin in one piece.

The T-shaped bone divides the two cuts, offering a dual experience: the tenderness of the sirloin and the intense flavour of the chop.



Sirloins





LURRA

2.5 - 2.9 kg



TERRA

2.5 - 2.9 kg



SELECTION

2 - 2.5 kg 2.5 - 2.9 kg

2.9 - 3.5 kg + 3.5 kg



ANGUS

+ 3.5 kg



BUEY

THE WEIGHT VARIES
DEPENDING ON THE BREED

*E.g.: Sirloin of **Betizu** - 2 kg
Sirloin of **Minhota** - 6 kg*



BUEY SUPREMO ANCESTRAL

THE WEIGHT VARIES
DEPENDING ON THE BREED

*E.g.: Sirloin of **Betizu** - 2 kg
Sirloin of **Minhota** - 6 kg*

The burgers





BURGER MEAT *OKELAN BEEF*

Frozen 175 g (Box of 24 pcs.)

Chilled 150 g (Tray 2 pcs.)



BURGER MEAT OF *BEEF*

Frozen 175 g (Box of 24 pcs.)

Chilled 150 g (Tray 2 pcs.)



BURGER MEAT *MATURED TXULETA*

Frozen 200 g (Box of 24 pcs.)



BURGER MEAT OF *WAGYU*

Frozen 150 g (Box of 24 pcs.)



SMASH BURGER

Selected lean meat. **30% fat percentage.**
Perfect for your Smash Burger!

Frozen 85 g (Box of 36 pieces)

Added value products



Txuleta Tataki *Okelan Selection*

Vacuum packed 155 g
(Box of 15 pcs.)

Frozen product

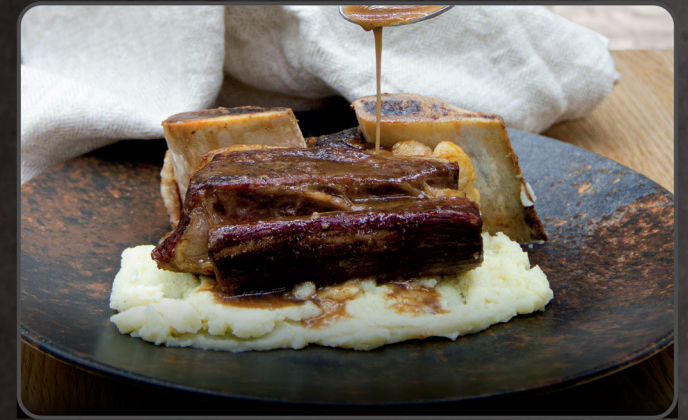


Steak Tartar

170 g pack
(Box of 8 pcs.)

Including "tartar" sauce 45 g

Frozen product



Rib of beef **at a low temperature**

Chilled and frozen product

595 g approx. (Box of 1 or 6 pcs.)

+2 sachets of mashed potato (160 g)



Meat cured in León

Buey Supremo - Lurra Cow AA

Whole: 1/2 cured meat (Between 1- 3.5 kg)

Sliced: 55 g/pc. (Box 20 pcs.)



Wagyu lingot

Vacuum packed approx. 100 g. (Box of 5 pcs.)

Frozen product

With certificate of authenticity



Beef lingot

Vacuum packed approx. 125 g. (Box of 5 pcs.)

Frozen product

With certificate of authenticity



Beef Carpaccio

Vacuum packed 60 g (Box of 15 pcs.)

Frozen product



Wagyu Carpaccio

Vacuum packed 30 g (Box of 15 pcs.)

Frozen product



Sirloin Roll

Sirloin Medallion 200 g (Box of 15 pcs.)

Whole + 3 kg (Unit)

Artisanal delicatessen

Since 1972, we have dedicated our passion and experience to the production of artisan charcuterie, creating products that combine tradition and quality.

Over the years, we have perfected our techniques and expanded our offer to satisfy the most demanding tastes.

Our efforts and dedication have been recognised in numerous competitions. These awards are not only an honour, but tangible proof of our commitment to quality and innovation in each of our products.



Classic Txistorra

2023

BASQUE
COUNTRY
1ST PRIZE

2021

BASQUE
COUNTRY
2ND PRIZE



Txistorra of Beef



Air-dried Chorizo





okelan

OKELAN

P.I. Abendaño
Urdaneta bidea 22
20800 ZARAUTZ (Gipuzkoa)

okelan.co.uk

943 89 44 11
info@okelan.es