



BEAUFORT ALPAGE AOP



Area: Rhône Alpes France

Milk: raw cow milk

Texture: hard pressed cheese

Weight: 40 kg

Fat: >29 %

TEFD: 54.4 %



History

In the Middle Ages, it was the monks and the village communities who undertook the clearing of the mountain pastures to accommodate the dairy herds.

They made a cheese called "Vachelin". It takes its name from the valley of Beaufort, its cradle. It is made in high mountain chalet in transhumance.

Fabrication

Albert makes his Beaufort with milk heated to 33 degrees Celsius to which it adds rennet. The "décaillage" is carried out at the "slice curd" at a temperature between 53 and 56 ° C

After resting, then brewing "on fire", the cheese is wrapped in a canvas and molded in beech wood circles. Pressed then salted, it is refined in the cellar for at least 5 months.

Tasting advice

The Beaufort is an excellent end of meal cheese.

It is also consumed as an aperitif cut into small cubes. It is used to make fondue Savoyarde and enters the composition of pies, tarts and gratins.

Wine-pairing

The Beaufort can be tasted with wines of Savoie of course, but it also matches with red tannic wines or white wines from Bourgogne or Jura.

Appearance: smooth rind, plain texture almost without holes.

Texture: firm and melting.

Smell: fresh and fruity.

Taste: fine and fruity hazelnut flavor.



BEAUFORT ALPAGE AOP

MAIN FEATURES

Product code: BEAU3
Approval number: FR 54395173 CE
Shelf-life: 70 days
Storage temperature: between +4°C and 8°C

Production place: Rhône Alpes, France
Maturing place: Lorraine, France
Maturing time: 5 to 18 months
Weight: 40 kg

NUTRITIONAL VALUES

Type of milk: raw cow milk
Type of cheese: hard pressed cheese

Rind color: brown
Texture color: pale yellow

Ingredients:

- Raw cow milk	97.40 %
- Salt	1.2 %
- Lactic starters	0.80 %
- Rennet	0.60 %

Energetic value per 100 g	
kcal-kJ	401 - 1677
Proteins	26 g
Carbohydrate	1.9 g
Salt	1.1 g

Fat content	
Fat level in total weight	>29 %
Fat level in dried matter	54.5 %
Dry extract	61 %

MICROBIOLOGICAL STANDARDS

Listeria: none in 25 g
Salmonella: none in 25 g
Enterobacteria: < 10 ufc/ml

No preservatives or color additives.
Guaranteed GMO-free, in accordance with current legislation.

LOGISTICS

Packaging:
Cardboard box sizes:

Greaseproof paper and bubble pack
Large: 600*150*400 mm
Small: 310*110*220 mm