



CŒUR DE NEUFCHATEL AOP



Area: Normandy, France

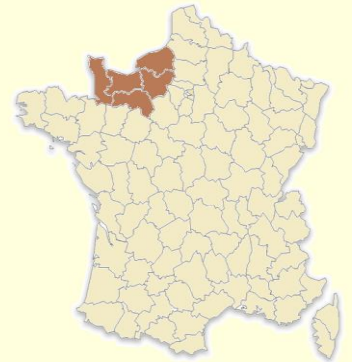
Milk: Raw cow's milk

Type: soft paste with bloomy rind

Weight: 200 g

Fat: 25 %

MFFB: 73 %



History

In Upper Normandy, the "Boutonnière du Pays de Bray" refers to a plain star, dug by limestone cliffs, sheltered from the wind. Its climate, always fresh and humid, is particularly favorable for breeding. This is where we produce the Heart of Neufchâtel respecting the traditional methods.

This is the oldest Norman cheese since it is mentioned in writings from 1035.

The legend tells that during the Hundred Years War, the young women farmers of Neufchâtel-en-Brays offered that cheese to British soldiers to prove their love.

Fabrication

French really care about producing the Heart of Neufchâtel in a handmade way with whole milk and a small amount of rennet added which coagulates during 24 hours.

The curd cheese can be slightly pressed to complete the draining before being placed in molds.

A characteristic white mold appears after a few days in cellar.

Maturing lasts at least 10 days and may last more than 4 weeks.

Tasting advice

With a slice of crusty bread and salted-butter apple jam, the Cœur de Neufchâtel is a minor miracle.

Wine-pairing

The Cœur de Neufchâtel can be served with fruity red wines, such as Côtes-du-Rhône or Beaujolais, or also with a fresh sparkling cider. The longer is the duration maturing, the more full-bodied the wines have to be.

Appearance: fuzzy white rind.

Texture: soft consistence.

Sense of smell: slight smell of mold.

Taste: delicate taste, but supported.



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MAIN FEATURES

Product number: NEUF1
Approval number: FR 54 395 173 CE
Shelf life: 21 days
Storage temperature: between +4°C and +8°C

Production place: Normandy, France
Maturing place: Lorraine, France
Maturing time: 10 to 40 days
Weight: 200 g

NUTRITIONAL VALUES

Type of milk: Raw cow's milk
Type of cheese: soft paste with bloomy rind

Rind color: white
Texture color (inside): white

Ingredients:

- Raw cow's milk	98,6 %
- Salt	0,23 %
- Rennet	0,00 %
- Lactic acid bacteria	1,2 %

Energetic value per 100 g	
kcal-kj	297 - 1229
Protein	16,6 g
Carbohydrate	0,4 g
Salt	1,80 g

Fat content	
Fat level in total weight	25 %
Fat level in dried weight	>45 %
Dry extract	46 %

MICROBIOLOGICAL STANDARDS

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

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

LOGISTICS

Packaging: Greaseproof paper
Cardboard box sizes: Large: 600*150*400 mm
Small: 310*110*220 mm