



COMTÉ AOP PRIMEUR (5-7 MOIS) (M)



Area: Franche-Comté, France

Milk: raw cow milk

Type: cooked pressed cheese

Weight: 35 kg

Fat : 35 %

MFFB : < 38 %



History

It was the harshness of the long Jura winters that, as early as the Middle Ages, led men to transform the milk into a cheese for keeping, then called Vachelin, which could meet the needs of an entire family throughout the cold season.

The longevity of the product, and its "improvement" over time, also made it a product that could be exported outside the region's borders and therefore likely to provide new resources through trade.

As these large wheels of cheese required a lot of milk, the farmers joined together in cooperatives and brought their production to the "fructerie" (now called "fruitière") as they were able to make their individual contributions profitable.

Our producer goes up into the mountains above 800m from April to September in order to give the best feed to his cows. Montbéliard or simmental cows are likely to eat about 600 different varieties of flowers, including the blueberry which gives the Comté its delicate aroma.

At the end of the season, nature gives one last time all its riches, the re-growth. The cows eat this rich grass and the producer harvests it to provide good feed for the cows in winter.

Fabrication

Marcel makes exclusively his Comté with raw cow milk. The milk from the two-consecutive milking is poured into copper vats.

Milk is then transformed and curdled. This curdle is then heat up at 53-55°C during 45 minutes. Then, it is extracted, pressed and salted.

Maturing of Comté is about 180 days minimum of which the cheese is turned and rubbed regularly.

Tasting advice

Comté is one of the rarest cheeses which can be appreciated at all the stages of a meal, from aperitif to cheese platter. It is particularly suitable for many culinary preparations. Its ability to melt and glaze permits to use it very simply on all gratin meals.

Wine-pairing

Comté is usually served with a slight red wine but also with a dry white wine or champagne.

Appearance: yellow.

Texture: very flexible.

Sense of smell: the flavor is not strong but rich in nuances.

Taste: many fruity, floral and lactic flavors.



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GENERAL CHARACTERISTICS

Code of article: COMT5	Place of production: Franche-Comté, France
Approval number: FR 54 395 173 CE	Place of maturing: Lorraine, France
Used before: 70 days	Artisanal maturing: 5 to 7 months
Storage temperature: from + 4°C to + 8°C	Weight: 35 kg

NUTRITIONAL VALUES

Type of milk: raw cow milk	Color of the rind: yellow
Type of cheese: pressed hard cheese	Color of the cheese: white

Ingredients:	
- Raw cow milk	98.50 %
- Salt	1 %
- Rennet	0.30 %
- Lactic ferments	0.20 %

Energy values for 100 g	
kcal-kJ	438,5 - 1819
Proteins	27,4 g
Carbohydrates	0 g
Salt	1 g

Fat content	
Fat out of the end product weight	35 %
Fat out of the dry weight	54 %
Dry extract	62 %

MICROBIOLOGICAL CRITERIA

Listeria: none in 25g	No preservatives or color additives.
Salmonella: none in 25 g	Guaranteed GMO-free, in accordance with current legislation.
Enterobacteria: < 10 ufc/ml	

LOGISTICS

Packaging:	Kraft paper and bubble paper
Euro pallet:	1200 x 800mm