



FLEUR DE CHÈVRE



Area: Nouvelle-Aquitaine, FR

Milk: raw goat milk

Type: soft rind cheese

Weight: 160 gr

Fat: 22 %



History and Fabrication

The flavors of goat cheese: a question of maturing!

- **Fresh:** the goat cheese is supple and moist, barely out of the mold and already endowed with a delicate flavor, is adapted to a sprinkling of fresh or dried herbs, parsley, chives, coriander... Or even with a good pepper mill or flower of salt.
- **At 8 days:** the goat cheese texture, always very white, becomes more homogeneous. The sensation of freshness and the "taste of milk" give way to a subtler flavor specific to goat products.
- **At 15 days:** a fine white, yellow, brown or bluish crust, depending on the florals used during maturing, begins to form on the surface of the dry goat cheese.
- **At the end of 3-4 weeks:** dry goat cheese now has a compact and firm texture that crumbles slightly under the blade of the knife. Its more assertive taste attracts amateurs.
- **Beyond:** a well-drained and well-matured goat cheese can be stored for several weeks (or even several months!) In a hay house or a cellar that meets the required temperature and humidity criteria.

Wine-pairing

Can be enjoyed with a white Côte du Rhône wine or a Pouilly-fuissé wine.

Appearance: white

Texture: homogeneous

Smell: light

Taste: fresh



FLEUR DE CHÈVRE

MAIN FEATURES

Product code: FLEU1
Approval number: FR 54 395 173 CE
Shelf-life: 21 days
Storage temperature: 4°C

Production place: Nouvelle-Aquitaine, FR
Maturing place: Lorraine, FRANCE
Maturing time: between 1 and 10 weeks
Weight: 160 gr

NUTRITIONAL VALUES

Type of milk: raw goat's milk
Type of cheese: soft rind cheese

Rind color: white
Texture color: white

Ingredients: - Raw goat's milk 96 %
- Lactic starters 2 %
- Flower of salt 1,30 %
- Rennet 0,70 %

Energetic value per 100 g	
Kcal-kJ	287-1200
Proteins	18 g
Carbohydrate	1,10 g
Sugar	0,55 g

Fat content	
Fat level in total weight	22 %
Saturated fatty acids / fat content	16,72 %
Dry extract	41 %

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
Large: 600*150*400 mm
Small: 310*110*220 mm