



FOURME D'AMBERT AOP



Area: Auvergne, FRANCE

Milk: raw cow's milk

Texture: blue veined cheese

Weight: 2 kg

Fat: 29 %



History

The history of the Fourme d'Ambert (or Montbrison) dates back to the early eras of feudalism in the eighth century. But it is probable that the Fourme d'Ambert was already preparing for the land of the Arvern before the conquest of Caesar. As early as 1900, small cheese factories were born. They produced about 200 tonnes of Fourmes d'Ambert each year.

Its cradle is located in the Forez Mountains, with warm summers and long and cold winters, where milk is collected between 600 m and 1600 m altitude. It grows there a rich herb and a varied flora, giving to the milk and thus to the Fourme subtle aromas of campanula and heather.

Fabrication

The milk is harvested by Xavier with the help of his son. The curdled milk will give birth to the Fourme d'Ambert which is presented in its original form: a cylinder.

The salting takes place at the end of draining, after two or three days of drying, the Fourmes will undergo stitching.

In the cool and humid cellars, the Fourmes will be slowly refined and the paste delicately bluish with blue will develop all its aromas. The refining will last at least 30 days.

Tasting advice

In dishes, Fourme d'Ambert is able to showcase red meats such as white meats or fish. It can be enjoyed with jam of yellow fruits, apricots or plums for example.

Wine-pairing

With the Fourme d'Ambert, it is without a doubt a Coteaux du Layon that will be perfectly in tune. A Pommeau will also accompany the Fourme d'Ambert very well

Appearance: grey color dotted with yellow and orange spots.

Texture: firm without suppleness.

Smell: cellars smell quite penetrating.

Taste: very sweet and creamy, pronounced and fruity taste.



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MAIN FEATURES

Product code: FOUR1
Approval number: FR 54 395 173 CE
Shelf-life: 40 days
Storage temperature: + 2°C to + 8°C

Production place: Auvergne, FRANCE
Maturing place: Lorraine, FRANCE
Maturing time: at least 30 days
Weight: 2 kg

NUTRITIONAL VALUES

Type of milk: raw cow's milk
Type of cheese: blue veined cheese

Rind color: grey with yellow spots
Texture color: white, blue and green molds

Ingredients: - **Raw cow's milk** 99,71 %
- Salt 0,24 %
- Rennet 0,03 %
- Lactic starters + roqueforti 0,02 %

Energetic value per 100 g	
kcal-kJ	343 - 1422
Proteins	19,8 g
Total fat	29 g
Of which saturated	18 g
Trans fat	1,2 g
Carbohydrate	5 g
Of which sugars	<0,5 g
Salt	2,6 g
Sodium	0,862 g

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.