

## MONT D'OR AOP



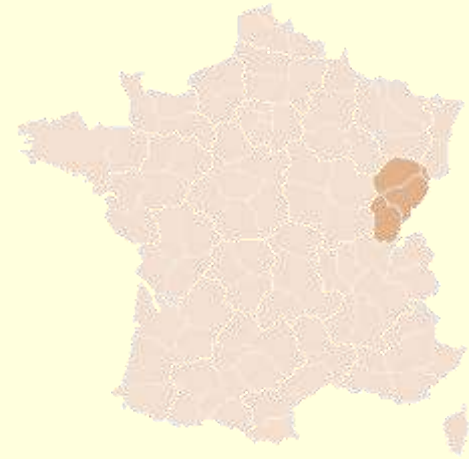
**Area:** Franche-Comté, France

**Milk:** raw cow's milk

**Type:** soft paste with washed rind

**Weight:** 500 g

**Fat:** 30 % - MFFB : < 58 %



## History

Today, the origin of Mont d'Or is still a mystery. If the manufacturing process dates back to the end of the Middle Ages, the first written records date back to the 18th Century. They were found in 1764 in a letter from Jean-Jacques Rousseau in Yvernois and then in 1799 in a letter addressed to Parmentier. One thing is certain; it regularly appeared in the Louis XV table.

The appearance of Mont d'Or, such as other cheeses creations from Franche-Comté, coincides with the first clearings of high plateaus of the Doubs. Produced under the auspices of the great abbeys, that landscape shaping will become the mold of some great cheeses.

## Fabrication

Seven liters of milk are needed to make 1kg of cheese. That soft rind-washed cheese is very runny, especially at the end of maturing.

## Tasting advice

Mont d'Or is usually eaten with hot potatoes and served with a salad.

## Wine-pairing

Mont d'Or goes well with a Neufchâtel white wine.

## MONT D'OR AOP

### MAIN FEATURES

Product code: MONT1  
Approval code: FR 54 395 173 CE  
Shelf-life: 25 days  
Storage temperature: between 2°C and 8°C

Production place: Franche-Comté, France  
Maturing place: Lorraine, France  
Maturing time: 21 days  
Weight: 500 g

### NUTRITIONAL VALUES

Type of milk: raw cow's milk  
Type of cheese: soft rind-washed cheese

Rind color: white  
Texture color (inside): yellow

Ingredients: - Raw cow's milk 98,5 %  
- Lactic acid bacteria 0.3 %  
- Rennet 0.1 %  
- Salt 1,1 %

%

Energetic value per 100 g	
kcal-kJ	280-1161
Proteins	18 g
Total fat	23 g
Of which saturated	15 g
Trans fat	6.5 g
Carbohydrate	0.5 g
Of which sugars	0 g
Salt	1.1 g
Sodium	523 mg

### 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.