



## FIOUVE or MORBIER AOP



**Area:** Franche-Comté, France  
**Milk:** raw cow's milk  
**Texture:** uncooked pressed cheese  
**Weight:** 6 kg  
**Fat:** 28 %



### History

This cheese was born by accident, as a tomme producer did not have enough milk to finish filling his mould.

So he decided to protect it with soot.

With the evening milking, he finished his cheese.

The producer matures it like his other tommes, 3 months.

Then he opened the tomme to taste it, and it was at that moment that he discovered a magnificent ashy line. Today it is made with vegetable ash. Our producer recovers his curd in a linen cloth, which makes him one of the last Farmers.

### Fabrication

To produce Morbier, milk from Montbéliarde cows is applied in the raw state as soon as possible after milking.

The horizontal central black line is exclusively obtained by vegetal carbon coating on one face before pressing.

The minimum duration of maturing is 90 days. The crust is obtained by scrubbing with salt water.

### Tasting advice

Morbier can be served on a cheese tray at the end of the meal. Considering the subtlety of its taste, we have to enjoy it before stronger cheeses. It can also serve to create hot meals.

### Wine-pairing

Morbier matches very well with a Chardonnay or a Roussette. It also goes with wines from its land such as red or white Arbois wines and yellow wine from Jura.

**Appearance:** grey color scattered with yellow and orange spots.

**Texture:** firm without flexibility.

**Sense of smell:** cellar smell pretty penetrating.

**Taste:** very sweet and creamy, strong and fruity flavor.



## FIOUVE FROMAGE FERMIER AOP

### MAIN FEATURES

Code product : FIOU1	Production place : Franche-Comté, France
Approval number: FR 54 395 173 CE	Maturing place: Lorraine, France
Shelf-life: 60 days	Maturing time: 90 days minimum
Storage temperature: between + 2°C and + 6°C	Weight: 6 kg

### NUTRITIONAL VALUES

Type of milk: raw cow's milk	Rind color: orangey beige
Type de cheese: uncooked pressed cheese	Texture color: pale yellow

Ingredients:	
- Raw cow's milk	97,50 %
- Salt	1,40 %
- Rennet	0,60 %
- Carbon vegetable	0,50 %

Energetic value per 100 g	
kcal-kJ	388 - 1623
Proteins	23,80 g
Carbohydrate	Trace
Salt	1,40 g

Fat content	
Fat level in total weight	28 %
Fat level in dried matter	45 %
Dry extract	67 %

### MICROBIOLOGICAL STANDARDS

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