



## MOTHAIS SUR FEUILLE



**Area:** Nouvelle-Aquitaine, FR

**Milk:** raw goat milk

**Type:** soft cheese with natural rind

**Weight:** 220 gr

**Fat:** 19 %



## Histoire

Traces of the presence of goat in Poitou since the Neolithic.

Goat farming, a means of subsistence for many rural families.

Manufacture by the farmers of cheese on-leaf with raw milk for self-consumption. Progressively, from the self-consumption to the local sale of cheeses, in markets in the nineteenth century. From the middle of the

XIXth century, the cheeses of the Mothe-St-Héray have a good reputation. In the 20th century, the decrease of this farm production with the development of cooperative dairies. The crisis of the Phylloxera on the vine will favor the milk production and especially the goat milk. From 1970, relaunch by farmers. Today: besides farmers, are involved in the handmade industry.

## Fabrication

It is a cheese made from fresh goat milk, raw and whole. It is obtained by a very slow curd, and refined on a leaf of chestnut or plane tree, which will pump the moisture and thus give the Mothais "on leaf" a more supple, creamier texture and a finer rind.

It has a disk shape of 10 to 12 cm in diameter and 2 to 3 cm in height.

At the beginning of 2007, its production reached about 200 tons, of which 85 tons was in farm cheese.

## Tasting advice

Dried fruits are natural companions of goat cheeses.

## Wine-pairing

Can be enjoyed with a Rosé d'Anjou wine or with a white Pouilly Fumé.

**Appearance:** pleated rind, creamy under the rind.

**Texture:** fondant, creamy.

**Smell:** yeast smell.

**Taste:** sweet, slightly sour.



## MOTHAIS SUR FEUILLE

### MAIN FEATURES

Product code: MOTH2	Production place: Nouvelle-Aquitaine, FR
Approval number: FR 54 395 173 CE	Maturing place: Lorraine, FRANCE
Shelf-life: 21 days	Maturing time: 1 to 3 weeks
Storage temperature: between 4°C and 12°C	Weight: 220 gr

### NUTRITIONAL VALUES

Type of milk: raw goat milk	Rind color: slightly orange
Type of cheese: soft cheese with natural rind	Texture color: white

Ingredients:	
- Raw goat milk	98 %
- Lactic starters	2 %
- Rennet	1 %
- Salt	1.5 %

Energetic value per 100 g	
Kcal-kJ	288-1200
Proteins	18.40 %
Carbohydrate	1.19 %

Fat content	
Fat level in total weight	19 %
Saturated fatty acids / fat content	14.42 %

### MICROBIOLOGICAL STANDARDS

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

### LOGISTICS

Packaging:	Greaseproof paper
Cardboard box sizes:	Large: 600*150*400 mm
	Small: 310*110*220 mm