



LIVAROT AOP



Area: Normandie, France

Milk: pasteurized cow milk

Texture: soft with washed rind

Weight: 500 g

Fat: 26 %



History

Livarot is one of the oldest cheeses in Normandie and takes its name from the city of Livarot, in the heart of Pays d’Auge. In 1693 Auguste-Robert (1630-1702), Pommereu steward of the Bretesche, mentioned it as a cheese of current consumption in Paris.

Thomas Corneille (French playwright, 1625-1709) reported it in its History and Geographical Universal Dictionary, published in 1708, but it is during the XIXth century that Livarot knows its main development.

At that time, Livarot is the most consumed cheese throughout Normandy. It is still made in its origin Region, Pays d’Auge, and its production area is limited to a few districts and departments of Calvados and Orne.

Fabrication

Fabrication of Livarot is traditional. Raw cow milk is partly skimmed and then put to maturation. The curd, cut into big cubes, need to rest and to be mixed. Whey is decanted and curd is placed in mold.

After having turned the cheese many times, it is removed from the mold, salted with dry salt or brine over the entire surface. Afterwards, Livarot continues to drain during 24 hours, then turned over and washed again with pure or slightly salted water. Finally, Livarot is surrounded by its “sedge”

Tasting advice

Livarot is usually eaten at the end of the meal, but it can also be an excellent snack. This cheese brings originality to cheese platters.

Wine-pairing

Livarot perfectly matches with full-bodied red wines. It is also very good with a cider AOC from Pays d’Auge.

Appearance: smooth and shiny crust. Very clear shape, texture without whole.

Texture: fine and elastic texture.

Sense of smell: strong.

Taste: spicy flavor.



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MAIN FEATURES

Product code: LIVA1	Production place: Normandie, France
Approval number: FR 54 395 173 CE	Maturing place: Lorraine, France
Shelf-life: 21 days	Maturing time: 60 à 90 days
Storage temperature: between + 4°C and + 8°C	Weight: 500 g

NUTRITIONAL VALUES

Type of milk: pasteurized cow milk	Rind color: orange to reddish
Type of cheese: soft with washed rind	Texture color: white to pale yellow

Ingredients:	
- Pasteurized cow milk	98 %
- Salt	1.6 %
- Lactic acid bacteria	0.2 %
- Rennet	0.03 %
- Natural sedge	0.001 %

Energetic value per 100 g	
Kcal-kJ	283 - 1184
Proteins	18 g
Carbohydrate	0.40 g
Salt	1 g

Fat content	
Fat level in total weight	26 %
Fat level in dried matter	40 %
Dry extract	49 %

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
Packing:	6
Cardboard box sizes:	Large: 600*150*400 mm Small: 310*110*220 mm