



## SAINT-MARCELLIN



**Area** : Rhône-Alpes, France

**Milk** : lait de vache cru

**Texture** : pâte molle à croûte fleurie

**Weight** : 80 g

**Fat %** : 23 %



### History

Saint-Marcellin cheese has a little history that goes back to the time when the Dauphiné was the prerogative of the Dauphin, who lived there. In this case it is the future Louis XI.

Cornered in a forest by a large bear, while forcing the wolf into the Worm-body, it invoked the sky, but also called for help. Two woodcutters overheard him, rescued him from his perilous situation and took him to their cabin, where they offered him cheese from the valley where they lived to eat. The Dauphin found him excellent and set off again in search of the troop he had lost. Back on his estate, he delivered to each of the woodcutters the title of nobility he had promised them. But this title of nobility was to be accompanied by a sum of 10,000 crowns...which they are still waiting for.

### Fabrication

Saint Marcellin is made from raw cow's milk, 24 hours after renneting, the curd thus obtained is ladled into molds where it drains quietly. This is followed by a first reversal and a first salting.

A few hours later, the cheese is removed from the mold to salt the other side. The cheese then enters its drying phase for 24 hours or more before beginning its ripening in the ripening room, which can last from two weeks to a month.

### Tasting advice

Saint Marcellin is a cheese that is generally eaten at the end of a meal. It can also be used to make hot dishes.

### Wine-pairing

Saint-Marcellin can be enjoyed with white, Savoie and Condrieu wines.

**Aspect** : fine rind

**Texture** : tender

**Smell** : lactic to fermented

**Taste** : sweet, slighty acid at first



## SAINT-MARCELLIN

### MAIN FEATURES

Article code : MARC1  
Approval number : FR 54 395 173 CE  
DLUO : 21 jours  
T° Stockage : between + 2°C et + 6° C

Production place : Rhône-Alpes, France  
Maturing place : Lorraine, France  
Maturing time : 15 jours minimum  
Weight : 80 g

### NUTRITIONAL VALUES

Type of milk : raw cow milk  
Type of cheese : pâte molle with bloomy rind

Rind color : white  
Texture color : jaune claire

Ingredients :

- cow's raw milk	96.20 %
- Lactic Ferments	2 %
- Salt	1.50 %
- Rennet	0.30 %

Energetic value for 100 g	
kcal-kJ	277 - 1159
Proteins	17 g
Sugar	0.99 g
Salt	1.50g

Teneur en matières grasses	
Fat on total weight	23 %
Fat on dry weight	55 %
Dry Extract	40 %

### MICROBIOLOGICAL STANDARDS

Listeria : none in 25 g  
Salmonella : none in 25 g  
Entérobactérie : < 10 ufc/ml

No preservatives or color additives  
Guaranteed GMO - free

### LOGISTIC

Packing : paper and wood box  
Box size : Big format 600\*150\*400 mm  
Small format 310\*110\*220 mm