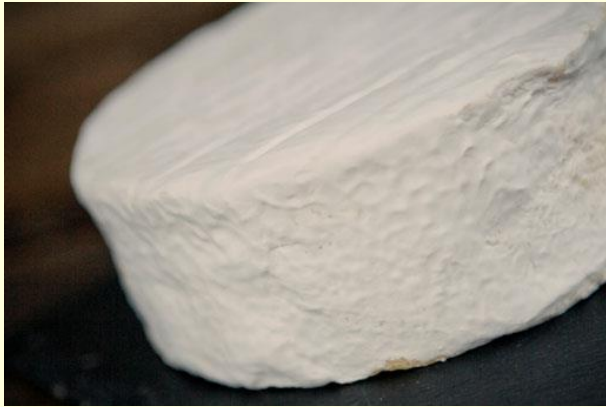




BRILLAT SAVARIN 100G



Area: Ile-de-France, France

Milk: raw cow's milk

Type: soft bloomy rind cheese

Weight: 100 g

Fat: 39 %

TEFD : 79%



History

The Brillat-Savarin was created, at the request of some cheese makers, by the Excelsior maker. It is the oldest cheese enriched of fat, invented at the end of the 19th century.

It was about presenting a cheese much bigger than the one of the archetype and likely to appear on the table on the occasion of a high-level gourmet meal, at the time where we only served one, when it was allowed.

The Brillat-Savarin uses the name of a French gastronome and politician to whom we owe this famous phrase "A meal without a cheese is a beauty without a heart".

Fabrication

Its traditional fabrication is spread over several days. The molding is carried out with a ladle.

The control of drying, during its passing to the dryer, is a crucial and essential point for the good result of maturing because it is a very moist cheese.

This step appeals to the know-how of the refiner and to appropriate installations.

Tasting advice

The Brillat-Savarin is enjoyed especially after a meal with bread slightly acid such as Poilane.

Wine-pairing

A Saint-Emilion or a red Touraine will reveal its flavor.

Appearance: very regular form and clear surface.

Texture: soft without elasticity.

Sense of smell: slightly acid.

Taste: sweet, slightly acid.



BRILLAT SAVARIN 100G

GENERAL CHARACTERISTICS

Product code: BRIL6	Place of production: Ile-de-France, France
Approval number: FR 54 395 173 CE	Place of maturation: Lorraine, France
Shelf life: 35 days	Period of maturation: 28 days
Storage temperature: between + 4°C and + 8°C	Weight: 100 g

NUTRITION FACTS

Type of milk: raw cow's milk	Rind color: white
Type of cheese: bloomy rind cheese	Texture color: pale yellow

Ingredients:	
- Raw cow's milk	82,60 %
- Cream	15,50 %
- Salt	1,10 %
- Lactic starters	0,25 %
- Rennet	0,15 %

Energy value per 100 g	
kcal-kJ	396 - 1635
Protein	9,7 g
Carbohydrate	1,6 g
Salt	1,10 g

Fat content	
Percentage of total weight	39 %
Fat in dry matter	75 %
Dry extract	>45 %

MICROBIOLOGICAL CRITERIA

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