



ROCAMADOUR AOP



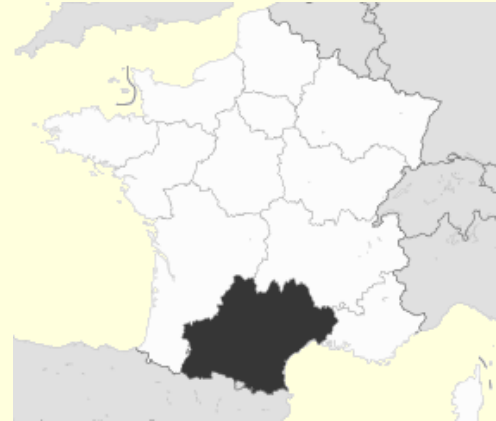
Area: Occitanie, FR

Milk: raw goat's milk

Type: soft cheese with bloomy rind

Weight: 35 g

Fat: 24%



History

The name of Cabecou cheese comes from the Oc language, and is composed by “cabe”, alteration of “cabre” (meaning goat), and from “cou”, diminutive suffix. It literally means “little goat”.

The history of Cabecou is very ancient and goes back to the introduction of the goat in the country during Middle Ages, during the Arab invasions.

This cheese is known at least since the fifteenth century: J. Meulet wrote a monography in which he mentions these small cheeses which could be used to pay sharecropping and tax.

On September 13, 1973, President Raymond Poincaré was received in the Lot (French department). Cabecou was on the menu of the banquet.

Fabrication

Mix the morning milk milked with the evening milking with 2% whey, and then add a few drops of rennet.

24 hours later, a block of curd is forming, it is drained in canvas.

24 hours later again, the salt contained in the drained canvas is kneaded, and is spread on a multi-hole plate.

Here we are, Cabecous are molded. Now 8 to 10 days of refining are necessary to eat them.

Tasting-advice

This little goat cheese can be enjoyed cold or hot and lends itself without limits to tasty recipes and sweet combinations such as figs and apples.

Wine-pairing

Combines very well with a St Joseph or Vacqueyras wine.

Appearance: smooth and clear rind, compact texture.

Texture: smooth and melting.

Smell: goat.

Taste: good taste of goat and milk.



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MAIN FEATURES

Product code: CABE1	Production place: Occitanie, FR
Approval number: FR 54 395 173 CE	Maturing place: Lorraine, FRANCE
Shelf-life: 21 days	Maturing time: 8 to 31 days
Storage temperature: between 2°C and 6°C	Weight: 35 g

NUTRITIONAL VALUES

Type of milk: raw goat milk	Rind color: ivory
Type of cheese: soft cheese with bloomy rind	Texture color: cream

Ingredients:	
- Raw goat milk	96,77 %
- Lactic starters	1 à 3 %
- Salt	1,2 %
- Rennet	0,02 %
- Calcium Chloride	0,01 %

Energetic value per 100 g	
Kcal-kJ	292-1211
Proteins	18 g
Carbohydrate	1 g
Salt	1,2 g

Fat content	
Fat level in total weight	24 %
Fat level in dried matter	45%
Dry extract	40 %

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.

LOGISTICS

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