



CHÈVRE FRAIS DES VOSGES



Area: Lorraine, France

Milk: Thermized goat's milk

Texture: soft paste with natural crust

Weight: 150 g

Fat : 15 %



History

Since Antiquity, the great steps of goat cheese fabrication are globally the same.

The innovations over the centuries were mainly used to improve the taste quality and the ways of conservation of the cheese.

Fabrication

Chèvre Frais des Vosges is made with very raw rennetted milk, usually hot. The curd is then molded.

After unmolding and salting, Chèvre Frais de Vosges is dried with frequent turnings, and then matured during at least eight days.

Tasting advice

Chèvre Frais des Vosges is consumed at any time of the day. It is easy to spread; therefore it is usually used for small snacks preparations. It is a perfect cheese for the appetizer.

Wine-pairing

Chèvre Frais des Vosges perfectly matches with white wines such as Moelleux or Bourgognes Aligotés and Sauvignons de Touraine.

Appearance: homogeneous and white texture.

Texture: smooth and creamy texture.

Sense of smell: goat cheese smell.

Taste: sweet.



CHÈVRE FRAIS DES VOSGES

MAIN FEATURES

Product code: CHEV4	Production place: Lorraine, France
Approval code: FR 54 395 173 CE	Maturing place: Lorraine, France
Shelf-life: 21 days	Maturing time: 8 days
Storage temperature: between 0°C and + 4°C	Weight: 150 g

NUTRITIONAL VALUES

Type of milk: thermized goat's milk	Rind color: white
Type of cheese: soft paste with natural rind	Texture color: white

Ingredients: - Thermized goat's milk
- Lactic starters
- Salt
- Rennet

Energetic value per 100 g	
kcal-kJ	211 - 877
Proteins	11,5 g
Carbohydrate	2,5 g
Of which sugar	2 g
Salt	0,45 g

Fat content	
Fat level in total weight	15 %
Fat level in dried matter	40 %
Dry extract	38 %

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
Packing:	40
Cardboard box sizes:	Large 600*150*400 mm
	Small 310*110*220 mm