



## EPOISSES AOP

**Area:** Bourgogne, FRANCE

**Milk:** Raw cow's milk

**Texture:** soft paste with washed rind

**Weight:** 250g

**Fat:** 23 %

**MFFB:** 50 %



## History

The origins of the Epoisses date back to the 16th century, in a community of Cistercian monks settled in Epoisses. Developed by the religious, the secret of manufacture is then transmitted to the farmers of the small region, who will not cease to improve the quality and the typicity of their manufacture.

Brillat-Savarin (French gastronomy 1755-1826) the consecrated "King of the Cheeses" and since 1820, it makes a considerable trade.

## Fabrication

Laurent drained the curd, very fragile, with care in the molds for almost 2 days. Unmolded, the cheese is then salted dry, then dried and finally refined pendant for at least 4 weeks in wet and cool caves.

Twice a week, Laurent takes the time to wash the cheese by hand with the water enriched with Marc de Bourgogne.

## Tasting advice

As an aperitif, it will be perfect spread on gingerbread from Dijon. In the kitchen, his strength lies in the dishes of vegetables. It can also be used for making hot dishes.

## Wine-pairing

The Epoisses perfectly matches with a dried white wine from Bourgogne.

**Appearance:** smooth or slightly wrinkled rind. Color: brick orange.

**Texture:** soft and creamy.

**Smell:** marked and penetrating smell. Slight odor of undergrowth.

**Taste:** high flavor. Frank, balanced fruity and lactic taste.



## EPOISSES AOP

### MAIN FEATURES

Product code: EPOI1	Production place: Bourgogne, FRANCE
Approval number: FR 54 395 173 CE	Maturing place: Lorraine, FRANCE
Shelf life: 21 days	Maturing time: 29 days minimum
Storage temperature: + 2°C to + 8°C	Weight: 250g

### NUTRITIONAL VALUES

Type of milk: raw cow's milk	Rind color: ivory, brick orange
Type of cheese: soft paste with washed rind	Texture color: white

Ingredients:	
- Raw cow milk	97,75 %
- Salt	1,50 %
- Rennet	Traces
- Lactic ferments	0,25 %
- Marc de Bourgogne (wine)	Traces %

Energetic value per 100 g	
kcal-kj	393 - 1220
Proteins	17 g
Carbohydrates	2,4 g
Salt	2,2 g

Fat content	
Fat level in total weight	23 %
Fat level in dried matter	> 40 %
Dry extract	50 %

### 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 + wooden box
Cardboard box sizes:	Large: 600*150*400 mm
	Small: 310*110*220 mm