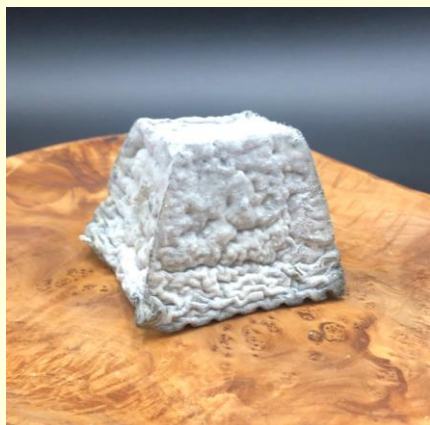




VALENÇAY AOP



Area: Centre, France

Milk: raw goat's milk

Type: soft paste with bloomy rind

Weight: 250 g

Fat : 26%



History

The legend tells that the Prince of Talleyrand (French diplomat, 1756-1838) is at the origin of the Valençay cheese.

He would have cut off the top of the pyramid so that the sight of the goat cheeses, in the shape of a beautiful pyramid, does not offend the Emperor Bonaparte (first Emperor of France, 1804-1814).

Prince of Talleyrand made the truncated Pyramid known to good Parisian aristocratic tables.

Fabrication

Traditionally produced in Berry, Valençay is made in a zone which essentially extends over the Indre department and some municipalities bordering of Cher, Indre-et-Loire and Loir-et-Cher departments.

To produce Valençay, it is very important for Gabriel to respect the methods of fabrication used in the past. First, rennet is added in raw goat milk. The duration of curdling is included between 24 and 36 hours.

Curdle is then molded, drained, unmolded and salted with ash salt. The cheese ripening takes at least 11 days from the renneting date.

Tasting advice

Valençay matches very well with any time of the day: at aperitif, as a snack or after a meal. Every chance is good to enjoy its sweet flavor.

Wine-pairing

It perfectly matches with a wine from its land, such as a white, rosé or red Valençay.

Appearance: light grey and light blue rind

Texture: solid and homogeneous texture

Sense of smell: smell of undergrowth, adorned with floral nuances

Taste: slightly lactic flavor, fragrance of fresh nuts or dried fruits



VALENCAY AOP

MAIN FEATURES

Product number: VALE1
Approval number: FR 54 395 173 CE
Shelf-life: 40 days
Storage temperature: between 0°C and +6° C

Production place: Centre, France
Maturing place: Lorraine, France
Maturing time: 28 to 35 days
Weight: 250 g

NUTRITIONAL VALUES

Type of milk: raw goat's milk
Type of cheese: soft paste with bloomy rind

Rind color: grey
Texture color (inside): white

Ingredients:

- Raw goat's milk	98 %
- Salt	1,50 %
- Rennet	0,25 %
- Lactic and acid bacteria	0,15 %
- Vegetal carbon	0,10 %

Energetic value per 100 g	
kcal-kj	284-1179
Proteins	18 g
Total fat	26 g
Of which saturated	17 g
Trans fat	0.40 g
Carbohydrate	1.3 g
Of which sugars	1.3 g
Salt	1.5 g
Sodium	509 mg

MICROBIOLOGICAL STANDARDS

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

No preservatives or color additives.
Guaranteed GMO-free, in accordance with current legislation.