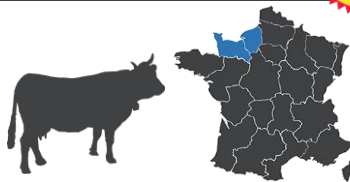


CAMEMBERT DE NORMANDIE



"A legend, a symbol, THE authentic raw milk Camembert."



IDENTITY

Type of milk : Cow
Heat treatment : Raw
Production : Small-scale production
Label : PDO
Style : Soft cheese with a bloomy rind
Shape : Flat disk / Avg Weight : 250 g
Diameter : 11 cm / Height: 3 cm



SENSORY

Look : White rind with brown pigments, pale ivory paste which can be chalky
Texture : Soft and creamy paste
Smell : Mix of mushroom, barn, high quality fermentation, cream and butter
Taste : Rich, animal and complex, milky finale
Wine pairing : Fruity red wine (Beaujolais - Touraine) / Beer pairing : Blond – Dry
Cider

ORIGIN

Country : France
Region : Normandie
Department : Manche
Province : Cotentin



Let's talk about it...

Nothing equals the PDO Camembert de Normandie: it has to be made with raw milk. A very straight forward cheese, immovable, a symbol.... It became a national symbol thanks to the invention of the wood box at the end of the 19th century that allowed the cheese to travel without getting damaged.

PRODUCTION

The rennet is added to the milk inside 330L tanks. Once the curd is set, after a brief cutting, it is molded with a ladle 5 times, with 40min breaks in between each ladeling times, which equals 2h40 minimum. After being turned, the cheeses are drained and salted with dry salt and then put inside a repining room.



AGING

Aging location : MonS Cellars

Aging location : 30 days / **Aging 3 :** 60 days

The cheeses are place in a humid cave for 14 days and flipped regularly. They are then wrapped in paper and placed inside the wood box for 7 days. We receive the Camembert de Normandie selected by our producer once they can leave the PDO zone. They will continue their aging process in our caves between 45 days (still chalky) and 60 days (fully ripe).



QUALITY

Minimum shelf life : 21 days

Preservation temperature : between +4°C and +6°C

Enterobacteriaceae : < 10 000 / g / **Listeria :** Absence / 25 g

Salmonella : Absence / 25 g / **Staphylococci Coagulase :** < 10 000 / g

NUTRITION

Ingredients : Milk, Salt, Rennet, Lactic ferments and ripening cultures

Allergens : Milk and dairy products (Including lactose)

Coagulant : Animal / **Energy kCal :** 268 / **Energy KJ :** 1112

Carbohydrates (g/100g) : 0,5 / **Including sugar (g/100g) :** 0,5 / **Fat (g/100g) :** 20 /

Including saturated (g/100g) : 13 / **Proteins (g/100g) :** 22 / **NaCl (mg/100g) :** 1800

PACKING

Large pack : 12 pieces

Length (mm) : 400 / **Width (mm) :** 275 / **Height (mm) :** 85

Small pack : 6 pieces

Length (mm) : 400 / **Width (mm) :** 275 / **Height (mm) :** 55