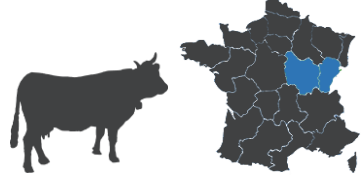


MONT D'OR SMALL VERSION



"Enjoyed cold or hot, a creamy delight with woody aromas."



IDENTITY

Type of milk : Cow

Heat treatment : Raw

Production : Small-scale production

Label : PDO

Style : Soft cheese with a washed rind

Shape : High disk / Avg Weight 500 g



SENSORY

Look : Beige to pink rind, soft ivory paste

Texture : Very creamy, can be enjoyed with a spoon

Smell : Yeasty, barn-like, slightly woody

Taste : Cream, cooked milk, spruce wood

Wine pairing : Fruity white wine (Jura, Rhône)

Beer pairing : Blond beer

ORIGIN

Country : France

Region : Bourgogne-Franche-Comté

Department : Doubs

Province : Haut-Doubs



Let's talk about it...

The Mont d'Or is a traditional cheese from the 18th century. Every year, at the end of the summer, when the cows were coming back from the mountain fields, they didn't give enough milk to produce Comté. So, the farmers elaborated a smaller and creamier cheese. In order to hold the creamy paste, they wrapped it in spruce bark. The tradition persisted. It is now a very popular seasonal cheese produced exclusively between the 15th of August and the 15th of March. This cheese asks for a lot of care and a slow ripening process to put the aromas and the creamy paste forward. It can also be heated in the oven and delicately poured upon potatoes...

PRODUCTION

The rennet adding to the raw milk is made at milking temperature, 34-35°C for a fast coagulation (30-40min). The curd is cut into 4cm cubes. Then comes an alternation between heating and 5 to 20min rest phases. The draining is made inside molds and is completed by a pressing during 8 to 12h. The salting is done with dry-salt and the curd is circled with a spruce strap.



AGING

Aging location : MonS Cellars

Aging 1 : 30 days / **Aging 3 :** 50-55 days

The ripening takes at least 3 weeks : the cheese is placed on spruce wood boards in a 15°C cellar, where it receives a lot of turnings and brushings with salted water. It is then packed into a spruce wood boxe which diameter is a bit smaller than the cheese, to insure a great retention and an elegant fold.



QUALITY

Minimum shelf life : 21 days

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

Enterobacteriace : < 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 :** 288 / **Energy KJ:** 1190

Carbohydrates (g/100g) : 0,67 / **Including sugar (g/100g) :** 0 / **Fat (g/100g) :** 24 /

Including saturated (g/100g) : 15,5 / **Proteins (g/100g) :** 17,6 / **NaCl (mg/100g) :** 1134

PACKING

Large pack : 18 pieces

Length (mm) : 380 / **Width (mm) :** 380 / **Height (mm) :** 160

Small pack : 6 pieces

Longueur (mm) : 400 / **Largeur (mm) :** 275 / **Hauteur (mm) :** 85