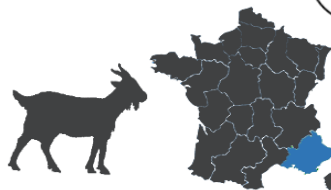


BÛCHETTE DE MANON



" A silky and classy stick coming from a unique environment "



IDENTITY

Type of milk : Goat
Heat treatment : Raw
Production : Farmstead
Label : Organic
Style : Soft cheese with a bloomy rind
Shape : Log, Stick / Avg Weight : 60 g
Diameter : 2 cm / Lenght : 10 cm



SENSORY

Look : Slightly wrinkled white rind, white paste
Texture : Greasy and dense chewing, silky grain
Smell : Caprine, herbal and savory smell
Taste : Herbaceous, subtly caprine and fresh milk
Wine pairing : Bloomy white wine (Viognier) / Beer pairing : White beer

ORIGIN

Country : France
Region : Provence-Alpes-Côte-d'Azur
Department : Alpes-de-Haute-Provence
Province : Montagne de Lure



Let's talk about it...

Cheers to this young farmers couple who got back an almost neglected farm, and rebuilt step by step a Rove goat livestock. The cattle driving is done daily through exceptional natural paths, which gives the cheese its very pleasant flavors.

The savory branch collected in the scrubland puts some perfume on the rind and reminds us of the soil.

PRODUCTION

The curd is mixed and is renneted 12h after the milking. The coagulation lasts 3 h. the molding is made inside strainers with a ladle, followed by a 20°C draining for 12 h, with 2 turn-arounds. After the mold release, the cheese is salted manually with dry salt. We then store them in a ripening room for 4 days before we put a savory branch on them.



AGING

Aging location : MonS Cellars

Aging 1 : 15 days / **Aging 3 :** 30-35 days

The ageing process will last 2 to 4 weeks, in a cool (12°C) and humid (90%) cellar. The Bûchette de Manon is put on wood boards to ease handling and prevent them from breaking.



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 : Goat milk, Salt , Savory, Rennet, Lactic ferments and ripening cultures

Allergens : Milk and dairy products (including lactose)

Coagulant : Animal / **Energy kCal :** 343 / **Energy KJ :** 1422

Carbohydrates (g/100g) : 2,1 / **Including sugar (g/100g) :** 0,23 / **Fat (g/100g) :** 28,7 /

Including saturated (g/100g) : 22,5 / **Proteins (g/100g) :** 19,1 / **NaCl (mg/100g) :** 580

PACKING

Large pack : 16 pieces

Length (mm) : 320 / **Width (mm) :** 245 / **Height (mm) :** 52

Small pack : 7 pieces

Length (mm) : 260 / **Width (mm) :** 180 / **Height (mm) :** 60