

# BRIE DE MELUN



*" A Brie de Meaux's cousin, with a stronger nature. "*



## 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 : 1.4 kg

Diameter : 28 cm / Height : 4 cm



## SENSORY

Look : Redish ridged white bloomy rind. Creamy-yellow paste with a chalky heart

Texture : Strong rind, melting layer of cream, chalky heart

Smell : Mushroom notes going towards ammonia depending on the ripening

Taste : Quite salty, but with herbal aromas, milky and bestial

Wine pairing : Woody red wine (Bordeaux - Bourgogne) / Beer pairing : Blond beer

## ORIGIN

Country : France

Region : Île-de-France

Department : Seine-et-Marne

Province : Brie



## Let's talk about it...

The Brie de Melun is the historical cousin of the Brie de Meaux and is still made exclusively in Seine-et-Marne, at the south of Paris. It is now present on the Capital's stall for centuries, for the pleasure of strong sensation lovers thanks to the Melun's claimed flavors.

## PRODUCTION

The milk is firstly matured before being sowed, which gives un milky flavored curd. Un slight curd cutting comes after 16h and the molding is made by hand thanks to a big spoon. The molds are aquiped with enhances that we take off during the draining. The salting is made with dry salt after the demolding.



## AGING

**Aging location :** MonS Cellars

**Aging 1 :** 65 days / **Aging 3 :** 100 days

After being put in a ripening room and pulverized with ripening flora, the cheeses are put inside humid cellars on individual awning on which they are regularly returned. After 4 weeks, they are transferred to the MonS Cellars, where the cares go on until 10 weeks for a good ripening.



## 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 :** 324 / **Energy KJ :** 1342

**Carbohydrates (g/100g) :** 0,1 / **Including sugar (g/100g) :** 0 / **Fat (g/100g) :** 27 /

**Including saturated (g/100g) :** 24,4 / **Proteins (g/100g) :** 20 / **NaCl (mg/100g) :**

2030

## PACKING

**Large pack :** 4 pieces

**Length (mm) :** 520 / **Width (mm) :** 255 / **Height (mm) :** 110

**Small pack :** 1 or 2 pieces

**Length (mm) :** 270 / **Width (mm) :** 270 / **Height (mm) :** 110