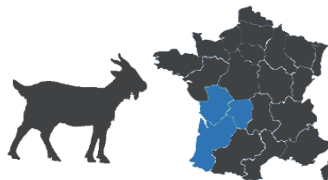


CHABICHOU DU POITOU



*"The iconic Poitou's cheese,
delightfully caprine."*



IDENTITY

Type of milk : Goat
Heat treatment : Pasteurized
Production : Small-scale production
Label : PDO
Family : Soft cheese with a bloomy rind
Shape : Truncated plug / Avg Weight : 150 g
Diameter : 5 cm / Height : 6 cm



SENSORY

Look : White wrinkled rind, white paste
Texture : Flexible rind, thick but then melting paste
Smell : Smooth, lactic, slightly caprine
Taste : Lactic aromas at first, then more bestial and caprine
Wine pairing : Bloomy white wine (Montlouis, Chenin) / Beer pairing : Blond beer

ORIGIN

Country : France
Region : Nouvelle Aquitaine
Department : Deux-Sèvres
Province : Poitou



Let's talk about it...

Iconic cheese of the zone that counts the biggest number of goats of France, the Chabichou du Poitou carries a historical story. Because the goats were not subjected to the taxes, each family entrusted the care in the elders to leading some goats through the hollow tracks and of course, to make the cheese that was used to feed the entire families, even to sell them eventually.

After the vineyard crisis at the end of the 19th century, a lot of farmers specialized into the production of Chabichou, giving this cheese a strong reputation.

PRODUCTION

The light renneting comes right after a mesophilic maturation. The renneting goes on generally for 24h before the molding of the curd by hand inside frustoconical molds that have a CdP mark written on the bottom. The cheeses are drained, but not turned, which give them their special shape. The salting is made with dry salt before the cheeses are put inside a ripening room.



AGING

Aging location : MonS Cellars

Aging 1 : 30 days / **Aging 3 :** 45-50 days

The cheeses are placed inside ripening rooms that contain exclusively goat cheeses and that are less humid than the others, which prevent the development of bitter aromas. The cheeses are treated until 50 days for a lot of power.



QUALITY

Minimum shelf life : 21 days

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

Enterobacteriaceae : < 100 / g / **Listeria :** Absence / 25 g

Salmonella : Absence / 25 g / **Staphylococci Coagulase :** < 100 / g

NUTRITION

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

Allergens : Milk and dairy products (Including lactose)

Coagulant : Animal / **Energy kCal :** 319 / **Energy KJ :** 1324

Carbohydrates (g/100g) : 1,5 / **Including sugar (g/100g) :** 0 / **Fat (g/100g) :** 25 /

Including saturated (g/100g) : 18,5 / **Proteins (g/100g) :** 22 / **NaCl (mg/100g) :** 1500

PACKING

Large pack : 20 pieces

Length (mm) : 320 / **Width (mm) :** 245 / **Height (mm) :** 85

Small pack : 9 pieces

Length (mm) : 220 / **Width (mm) :** 180 / **Height (mm) :** 100