

BÛCHE DE CHEVRE

" A classic, in a large version for more softness and a nice caprine taste. "



IDENTITY

Type of milk : Goat

Heat treatment : Pasteurized

Production : Dairy

Style : Soft cheese with a bloomy rind

Shape : Cylinder / Avg weight : 1 kg



SENSORY

Look : Large version, thick white rind, ivory white paste

Texture : Soft, rich and balanced. The rind gives an additional texture. The paste underneath becomes creamier with the affinage.

Smell : Caprine, lactic et mushroom

Taste : Straight taste of goat that gains a slight and nice sourness

ORIGIN

Country : France

Region : Nouvelle Aquitaine

Department : Deux-Sèvres

Let's talk about it...

This goat's milk cylinder shaped cheese comes from the Poitou Charentes region, but its popularity makes it a product made all around France.

The best way to eat it is cut into small disks, alone or on a slice of bread, but also, melted on a pizza or sprinkled on a salad.

PRODUCTION

The coagulation takes time. The cheeses are put in a drying cave before being stored in an affinage cave.

AFFINAGE

Affinage location : Caves MonS

Affinage 1 : 30 days / **Affinage 3** : 40 days

The affinage is short and is made inside well ventilated caves.

QUALITY

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

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

NUTRITION

Ingredients : Milk, salt, rennet, ferments and ripening cultures

Allergens: Milk and dairy products (including lactose)

Coagulant : Animal / **Energy kCal** : 309 / **Energy KJ**: 1280

Carbohydrates (g/100g) : 1.5 / **including sugar (g/100g)** : 0.809 / **Fat (g/100g)** : 24.1

Including saturated (g/100g) : 16.6 / **Proteins (g/100g)** : 19.3 / **NaCl (mg/100g)** : 511

PACKING

Large pack : 2 pieces

Length (mm) : 300 / **Width (mm)** : 190 / **Height (mm)** : 90

Small pack : 1 piece

Length (mm) : 300 / **Width (mm)** : 190 / **Height (mm)** : 90