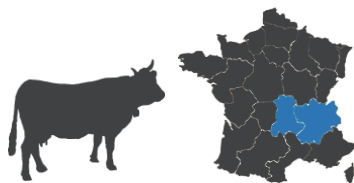


# GAPERON AFFINÉ

*" A tasty dome for this pepper and garlic flavored cheese. "*



## IDENTITY

Type of milk : Cow

Heat treatment : Pasteurized

Production : Small-scale production

Style : Soft cheese with a bloomy rind

Shape : Dome / Avg Weight : 400 g

Diameter : 8-10 cm / Height : 8-10 cm



## SENSORY

Look : White, yellow, grey and red rind overhung by a thin white fluff, yellow paste sparkled with pepper and garlic

Texture : Relatively thick and strong rind, flexible paste

Smell : Cooked garlic, pepper, cream

Taste : Strong, pepper and garlic notes finale

Wine pairing : Spicy red wine (Cahors, Madiran, Syrah) / Beer pairing : Brown beer

## ORIGIN

Country : France

Region : Auvergne-Rhône-Alpes

Department : Puy-de-Dôme

Province : Livradois



## Let's talk about it...

Traditionally produced with buttermilk (the flavorless waste coming from the butter production) called Gaspe in the Auvergne local dialect, the Gaperon has always been stuffed with garlic and pepper to enhance its taste. Hanged outside for all to see, it was used to expose the wealthiness of a family, because the production of a Gaperon requires a lot of buttermilk !

Nowadays, this cheese is directly made from milk, while preserving its liveliness and its authenticity. It is not suitable for high-society evenings, but perfect for a party between hedonistic friends..

## PRODUCTION

The curd comes from a medium rennet adding, and is then drained inside sail bags, giving birth to a pretty thick and foaming paste, which is sometimes sprayed with buttermilk, then salted, peppered and rubbed with garlic.

The cheese is shaped into domes and tied in tribute to the old hanging tradition.



## AGING

**Aging location :** MonS Cellars

**Aging 1 :** 21-30 days / **Aging 3 :** 55 days

The tying is taken off so that it doesn't prevent the natural flora from growing. The Gaperon is placed inside a humid ripening cellar between two layers of rye straw, which allows a white fluff to grow which will be spotted with yellow and red flora after 40 to 60 days.



## 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 :** Milk, Buttermilk, Garlic, Pepper, Salt, Rennet, Lactic ferments and ripening cultures

**Allergens :** Milk and dairy products (including lactose)

**Coagulant :** Animal / **Energy kCal :** 237 / **Energy KJ :** 997

**Carbohydrates (g/100g) :** 0,5 / **Including sugar (g/100g) :** 0,25 / **Fat (g/100g) :** 18,7 /

**Including saturated (g/100g) :** 13 / **Protein (g/100g) :** 14,8 / **NaCl (mg/100g) :** 1500

## PACKING

**Large pack :** 8 pieces

**Length (mm) :** 400 / **Width (mm) :** 275 / **Height (mm) :** 85

**Small pack :** 5 pieces

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