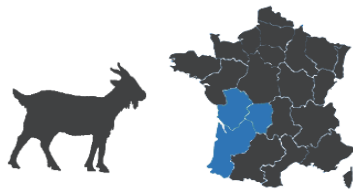


MOTHAIS SUR FEUILLE

" A smooth goat cheese, with vegetal and woody notes. "



IDENTITY

Type of milk : Goat
 Heat treatment : Pasteurized
 Production : Small-scale production
 Family : Soft cheese with a bloomy rind
 Style : Flat disk / Avg Weight : 180 g
 Diameter : 7 cm / Height : 3 cm



SENSORY

Look : White wrinkled rind, brown under the leaf, white paste
 Texture : Smooth and melting
 Smell : Fresh milk, yogurt, undergrowth
 Taste : Lactic, sour, slightly caprine and vegetal
 Wine pairing : Bloomy white wine (Montlouis, Chenin) / Beer pairing : Blond beer

ORIGIN

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



Let's talk about it...

The Mothais sur Feuille comes from a goat cheese production zone, in the south of the Deux-Sèvres region, where the famous Chabichou du Poitou is also produced. The ripening is made on a leaf and prevents the cheeses from sticking to the wood boards, but also allows them to keep the humidity inside and the insects away. The Mothais sur Feuille, which is waiting for a PDO certification, is known to contain a little bit more humidity which gives a smoother and suppler chewing.

PRODUCTION

The raw milk is mixed with the day-before whey, and the rennet is added for a slow coagulation (24h). the curd is put inside molds for a limited draining. It is then salted on each sides and briefly put in a ripening room.



AGING

Aging location : MonS Cellars

Aging 1 : 15 days / **Aging 3 :** 45 days

The Mothais is put on a boiled brown chestnut tree leaf. The ripening is made without turnings. The bottom of the cheese will have a different ripening than the rest of the cheese, which will make it develop woody notes within 45 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 : Goat milk, Salt, Rennet, Lactic ferments and ripening cultures, Chestnut tree leaf

Allergens : Milk and dairy products (including lactose)

Coagulant : Animal / **Energy kCal :** 347 / **Energy KJ:** 1440

Carbohydrates (g/100g) : 3.14 / **Including sugar (g/100g) :** 0 / **Fat (g/100g) :** 26.9 /

Including saturated (g/100g) : 17.4 / **Proteins (g/100g) :** 23.6 / **NaCl (mg/100g) :** 1500

PACKING

Large pack : 8 pieces

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

Small pack : 6 pieces

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