

OVALIE CENDRÉE

" Under a grey ashed rind hides a powerful typical goat cheese taste."



IDENTITY

Type of milk : Goat
 Heat treatment : Pasteurized
 Production : Small-scale production
 Style : Soft cheese with a bloomy rind
 Shape : Oval / Avg Weight : 150 g
 Diameter : 10 cm / Height : 4 cm
 Width : 5 cm



SENSORY

Look : Wrinkled grey rind, beige heart
 Texture : Creamy, with a nice thick texture
 Smell : Mineral and goaty, humid straw
 Taste : Goat milk yogurt, sourness, animal finale
 Wine pairing : Bloomy white wine (Loire, Chenin, Sauvignon) / Beer pairing : Blond beer

ORIGIN

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



Let's talk about it...

The name « Ovalie » refers to the shape of the cheese, which is close to a rugby ball, which is the most played sport in the West part of France. It is also ashed, which refers to the preservation technique used for goat cheeses, that used to be drowned into vine tendrils.

PRODUCTION

After the maturation of the milk with lactic ferments. The coagulation starts for 24h. The fresh curd is molded and the draining lasts 24h to 36h with 2 turnings. The cheese is covered by a layer of a mix of vegetal ash and salted water and is then put on trays for aging.



AGING

Aging location : MonS Cellars

Aging 1 : 21 days / **Aging 3 :** 40 days

The Ovalie Cendrée is put in a drying room (15°C with 60 to 70% of humidity) during 2 days, and is then put in a ventilated fresh ripening room during 15 days to 3 weeks so that we can get a nice creamy paste.



QUALITY

Minimum shelf life : 21 days

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

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

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

NUTRITION

Ingredients : Goat milk, Salt, Vegetal ash, 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) :** 1 / **Fat (g/100g) :** 25 /

Including saturated (g/100g) : 19,3 / **Proteins (g/100g) :** 22 / **NaCl (mg/100g) :** 1500

PACKING

Large pack : 12 pieces

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

Small pack : 6 pieces

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