

PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

CANTAL JEUNE PASTEURISÉ



ORIGIN & STORY

Cantal was born 2000 years ago in Haute Auvergne. This heavy, solid and stocky cylinder was a constant source of food and trading product for the inhabitants of this isolated region. This historical cheese comes from the Cantalian volcanic mountain range and is today produced in the départements of Cantal, Puy-de-Dôme, Aveyron and Corrèze.

PRODUCT DESCRIPTION

It takes 400 L of milk to make a fourme of Cantal. The production stages of this Cantal cheese are carried out in a minimum of 33 hours. Its identification plaque is brown and rectangular. This product is popular because of its 30 to 60-day ripening period which gives it a milky, mild, fresh taste, under its thin grey-white rind, it is easy to eat making it a product accessible to everyone. It is also a good companion for salads, or the perfect culinary aid to complement many dishes for the whole family. It also goes well on a traditional cheeseboard.



THE DISCHAMP ASSETS



> Selection of products:

To meet with your utmost satisfaction, we carefully select the products that will meet your expectations.

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PRODUCT SPECIFICATIONS



- > Uncooked pressed cheese
- > Ingredients : pasteurised cow's milk (only allergen) - Rennet - Salt - Lactic acid and ripening fermenting agents
- > Weight of wheel = ± 40kg - Height = ± 36-39cm - Diameter = ± 39-41cm
- > Texture: firm, melt-in-the-mount, not sticky
- > Rind: thin, white to grey
- > Taste: distinctive, tasty, slightly tangy

NUTRITION FACTS



	Serving size: 100g	Serving size: 30g
Energy	366 Kcal / 1513 KJ	109.8 Kcal / 453.9 KJ
Protein	24.3	7.29
Carbohydrate	0.7	0.21
sugars	traces	traces
Fat	29.4	8.82
saturated fat	18.9	5.67
Salt	2.0	0.6

PACKAGING



	Wheel	1/8 film-covered wheel	1/6 film-covered wheel
Temperature on receipt	6°C +/- 2°C	8°C max.	8°C max.
Min. best before packing	30 days	30 days	30 days
Packing material	Kraft paper	Film covered wheel	Film covered wheel
Overwrapping	None	Cardboard boxes	Cardboard boxes
Traceability	9-figure code	9-figure code	9-figure code
Packaging	40 kg strapped wheel	Package of 2 units x 10Kg	Package of 4 units x 10Kg
Package dimensions		46 x 21 x 17cm	46 x 21 x 17cm
EAN13 barcode	33151820421180	3151820421401	3151820421319
Palletisation	6 wheels per layer 2 layers per pallet	6 packages per layer 6 layers per pallet	6 packages per layer 6 layers per pallet



GOES WELL WITH...



- Eat with:
- The traditional cheeseboard or your recipes for quiches, salads, fondues, soufflés and gratins, not to mention the traditional aligot and truffade
 - Accompanied by grapes or hazelnuts and farmhouse bread.
 - Structured, round red wines from Languedoc and Provence.
 - For another take, eat with a round white wine such as a Burgundy or wines from the Rhône valley.

CONSUMER ASSETS

- Natural product: healthy option
- PDO label = Trust mark
- Product that can be processed and used in cooking
- Typical & original product

RETAILER ASSETS

- Young ripening: popular product
- Easy-to-eat, fruity aromas