

PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

FONDUE PRESTIGE DE SAINT-NECTAIRE LAITIER



ORIGIN & STORY

Created in 1964, the little brother of the Saint-Nectaire Fermier is made in the dairy using the milk from the surrounding farms in the PDO area. It extends from the regions of Puy de Dôme, Cantal and Massif du Sancy and is one of the smallest PDO production areas in France: 1800 km², exclusively located in the mountains on volcanic lands.

We have been producing it ever since it began, in our mountain dairy of Saint-Nectaire. It is the only Saint-Nectaire made in Saint-Nectaire. In terms of appearance and taste, it is similar in every way to the standard sized PDO Saint-Nectaire laitier.

PRODUCT DESCRIPTION

It receives the same care as its older brother namely: regular washing, rubbing and turning which gives it its consistency in both visual appearance and taste. Its 28-day ripening period can be identified by its green casein bloom on its rind.

For all lovers of melted cheese this makes for the perfect recipe: the King of hot Cheeses. This cheese speciality is a real winner in winter after skiing and ideal for eating! Serve with a selection of deli meats and steamed potatoes, dipped in the melted cheese or as an aperitif with bread croutons.



THE DISCHAMP ASSETS



> Monitoring of dairy farmers

Our dairy technicians provide daily assistance to our milk producers. They support them throughout the production process: from the herd management, to the milking as well as the local milk collection.

> Original way of eating

Saint-Nectaire Laitier is best served hot as aperitif or as a meal. Rustle up a meal quickly, shake up the customs for eating cheese by using Saint-Nectaire in different ways. With fingers of bread for an aperitif or with potatoes and deli meats for a fun meal, its easy size is ideal for this new quirky way of eating cheese.

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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 = 280gr - Height = 1.8 – 2.3 cm - Diameter = 12 – 14 cm
- > Texture: soft, melt-in-the-mouth, smooth
- > Rind: white to grey mould on orangey background
- > Paste: cream to eggshell yellow

NUTRITION FACTS



	Serving size: 100g	Serving size: 30g
Energy	332 Kcal / 1378 KJ	99.6 Kcal / 413.4 KJ
Protein	21.0	6.3
Carbohydrate	1.1	0.33
sugars	<0.5	<0.15
Fat	27.0	8.10
saturated fat	18.0	5.4
Salt	1.5	0.45

PACKAGING



	Whole	X 10
Temperature on receipt	6°C	6°C
Min. best before packing	30 days	30 days
Packing material		
	Ceramic dish, printed card	Ceramic dish, printed card
Overwrapping	Cardboard box	Cardboard box
Traceability	8-figure code	8-figure code
Packaging		Package of 10 units
Package dimensions		40 x 28 x 11 cm
EAN13 barcode	3271560000473	00000000351820
Palletisation		6 packages per layer 6 layers per pallet



GOES WELL WITH ...



Eat with:
- The wine must complement it: tangy, refreshing, smooth and powerful in alcohol.
We thought of:
Savoie wines: Apremont, Abymes, Roussette and Chaparellan.
Savoie wines: Savennières and Cheverny.
Vines from the Rhône valley: Crozes-Hermitage and Saint-Peray.

CONSUMER ASSETS

- PDO label = Trust mark
- Popular product, facilitator of initiation for the uninformed
- Original format
- Can be eaten hot or cold

RETAILER ASSETS

- Consistent product
- Fresh easy to cut, facilitated by less softer, more compact products