

# PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

## FOURME D'AMBERT



### ORIGIN & STORY

Its origins go back a very long way and suggest that the Gauls were already preparing it in the **Arverne region** before the arrival of the Romans...

Today, this cheese is made almost exclusively in dairies with cow's milk collected at an **altitude of 600 and 1,600 m** which gives it a characteristic **harebell and heather** flavour. It is produced in the Loire, Puy-de-Dôme and 5 cantons of Cantal around Saint-Flour.

### PRODUCT DESCRIPTION

A pasteurised **blue-veined cow's milk cheese** which comes in the form of a **stone-like bluish-grey cylinder** weighing around 2kg.

It has a **white to creamy paste** with a **soft and melt-in-the-mouth texture**, even holes and **blue to green marbling**. The Fourme d'Ambert contains **rustic, heady aromas**.

It is often considered as the mildest of the blue cheeses, well-known for its **sweetness, finesse and smoothness** making it so refined. It takes 20L of milk to make a fourme which is ripened in our cellars on our Saint-Nectaire site for at least 28 days.



## THE DISCHAMP ASSETS



### > Our stand-out ripening

Our special feature lies in our end-of-ripening process. Once the blue cheeses have been ripened according to the PDO specifications, they are wrapped in their aluminium foil and continue ripening for **2 to 3 weeks**, between 2° and 4°C, known as **cold ripening**. This process develops the **smoothness and intensifies the taste**.

### > Selection of cheeses

Our master affineurs (ripeners) stringently select the cheeses tuned to customer requirements to ensure they meet their expectations.

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# PRODUCT SPECIFICATIONS



- > Blue-veined cheese
- > Ingredients: pasteurised cow's milk (only allergen) - Rennet - Salt - Moulds - Lactic acid and ripening fermenting agents
- > Weight = ± 2.2kg - Height = ± 19cm - Diameter = ± 13cm
- > Rind: dry, flowery, light to grey with yellow/red/bluish moulds
- > Texture: melt-in-the-mouth and smooth
- > Paste: white to ivory with even blue to green veins
- > Taste: fine and fragrant, cooked milk taste

# NUTRITION FACTS



	Serving size 100g	Serving size 30g
Energy	340 Kcal / 1410 KJ	102 Kcal / 423 KJ
Protein	20.0	6
Carbohydrate	2	0.6
sugars	<0.5	<0.15
Fat	28.0	8.4
saturated fat	19.0	5.7
Salt	2.5	0.75

# PACKAGING



	Whole
Temperature on receipt	66°C +/- 2°C
Min. best before date on receipt	25 days
Packaging material	Aluminium foil
Overwrapping	Cardboard box
Traceability	9-figure code
Packing	Package of 4 units
Package dimensions	28 x 28 x 22 cm
EAN13 barcode	3151820431011
Palletisation	12 packages per layer 6 layers per pallet



## GOES WELL WITH ...



Eat with:  
- Be quirky and team this cheese up with a tasty and refreshing artisanal pale ale to win over all cheese and beer lovers.  
The hop and fruity aromas of the beer, as well as its bitterness, compliment the flavours of the Fourme d'Ambert making for a rich and harmonious taste experience.

## CONSUMER ASSET

- PDO label = Trust mark
- Perfect for the uninitiated: relatively controlled intensity

## RETAILER ASSET

- Can be cut to size and packed in plastic trays