

PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

COW'S CHEESE GAPERON GOAT'S CHEESE GAPERON

ORIGIN & STORY

The name Gaperon comes from «gape» which means «buttermilk» in Auvergnat.

This «buttermilk» or «beaten milk» was once mixed with fresh milk to make Gaperon. It was ripened in the open air, hung on the main beam in the kitchen.

Depending on the number of gaperons on show, you could estimate the dowry of the daughter of the house because, at the time, butter was regarded as a noble product and a sign of wealth in the family.

PRODUCT DESCRIPTION

Our Gaperons are handcrafted, moulded by hand and charmingly not all the same size.

Gaperon is a pasteurised cow's milk cheese with garlic and pepper.

It comes in the form of a 250g dome with a white rind and its fresh paste is very soft and airy.

° Cow's milk gaperon: when young, its taste is fresh and its paste is smooth. As time goes on, it takes on its distinctive character.

° Goat's milk gaperon: you will appreciate the smoothness and great taste of a goat's cheese of archetypal character.



THE DISCHAMP ASSETS



> The freshness of our products

We offer products ripened with their rind giving them their pronounced taste whilst boasting a fresh and fragrant paste.

> Handcrafted

Our gaperons are produced by us, moulded by hand by our operators.

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PRODUCT SPECIFICATIONS



- > Soft cheese with a bloomy rind
- > Ingredients: fresh curd (pasteurised cow's or goat's milk of French origin = only allergen - Rennet - Fermenting agents) Salt - Garlic - Pepper - Fermenting agents
- > Weight = ± 250g - Height = ± 80mm - Diameter = ± 90mm
- > Texture: crumbly and melt-in-the-mouth
- > Rind: white moulds, even
- > Paste: white
- > Taste: distinctive, garlic and pronounced pepper

NUTRITION FACTS



	Serving size: 100g	Serving size: 30g
Energy	270 Kcal / 1122 KJ	81 Kcal / 336.6 KJ
Protein	18.5	5.55
Carbohydrate	1.8	0.54
sugars	<0.5	<0.15
Fat	21	6.3
saturated fat	15	4.5
Salt	1.5	0.45

PACKAGING



	Cow's milk x6	Goat's milk x6
Temperature on receipt	6°C	6°C
Min. best before packaging	35 days	30 days
Packaging material	Greaseproof paper	Greaseproof paper
Overwrapping	Cardboard box	Cardboard box
Traceability	6-figure code	9-figure code
Packing	Package of 6 units	Package of 6 units
Package dimensions	25 x 26 x 12 cm	25 x 26x 12 cm
EAN13 barcode	3271560040257	3271560050904
Palletisation	15 packages per layer 6 layers per pallet	15 packages per layer 6 layers per pallet



GOES WELL WITH...



- Eat with:
- All the flavours of this cheese are revealed on tasting, so you can enjoy it on a nice slice of farmhouse bread or seeded bread to bring out its aromas.
 - Stay in Auvergne with a Côtes d'Auvergne wine such as a chateaugay which has enough punch to cope with the garlic and pepper in the cheese.

COCONSUMER ASSETS

- Very typical product

RETAILER ASSETS

- Original
- Stand-out product