

# PETIT 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 km<sup>2</sup>, 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 over which gives it its consistency in both visual appearance and taste.

Being pasteurised, this cheese is appreciated by the less experienced eager to discover the typical features of our Auvergne land.

The Saint-Nectaire Laitier has a milder taste than its sidekick the Fermier, with slight notes of hazelnuts and has a very pleasant texture in the mouth. This smaller version of the PDO Saint-Nectaire laitier weighs approximately 600g. Its small size makes it a handy, cute whole cheese for the cheeseboard meaning you can buy a whole Saint-Nectaire because of its small size.

Its 28-day ripening period can be identified by its green casein bloom on its rind.



## 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.

### > On-going Research & Development

Our quality engineers challenge each other every day in order to offer you products to match your expectations. This means we can provide you with cheeses with a consistent appearance and taste all year round.

# PRODUCT SPECIFICATIONS

- > Uncooked pressed cheese
- > Ingredients: **pasteurised cow's milk** (only allergen) - Rennet - Salt - Lactic acid and ripening fermenting agents
- > Weight = ± 560gr - Height = ± 50mm - Diameter = ± 130mm
- > 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	339 Kcal / 1402 KJ	101.7 Kcal / 420.6 KJ
Protein	22.0	6.6
Carbohydrate	0.2	0.06
sugars	<0.1	<0.03
Fat	27.5	8.25
saturated fat	18.0	5.7
Salt	1.5	0.45

## PACKAGING



	Whole	X 12
Temperature on receipt	6°C +/- 2°C	6°C +/- 2°C
Min. best before packing	25 days	25 days
Packing material	Heat shrink film	Heat shrink film
Overwrapping	Cardboard box	Cardboard box
Traceability	9-figure code	9-figure code Package of 12 units
Packaging		
Package dimensions		46 x 21 x 17 cm
EAN barcode	93271560194328	3271569994339
Palletisation		8 packages per layer 6 layers per pallet



## GOES WELL WITH ...



Eat with:

The classic pairing with a red wine from the Loire Valley or Bordeaux, with a Chinon rouge, Val de Loire appellation or a Pomerol. Both wines enhance the Saint-Nectaire by their tannicity and power, without however overpowering it. Their woody and spicy aromas go hand in hand with the earthy notes of the cheese rind, while the smooth texture of the cheese tones them down pleasantly in the mouth.

## 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