

PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

TOMME DE MONTAGNE PETIT & GRAND MODELE



ORIGIN & STORY

Steeped in all the flavours of the pastures of our land, this tomme was born in the heart of Auvergne and boasts the «montagne» appellation. The secret in the making of the tomme de Montagne lies in the selection of its milk, harvested at an altitude of over 700 metres.

The typical nature of the fodder at this altitude is what gives this tomme its specific flavour equating it with authenticity and character. The milk used guarantees this cheese real aromatic richness.

Its beautiful fluffy rind and soft paste should be enjoyed at the end of the meal taking centre stage on a gourmet cheeseboard or cooked in gratins because the tomme melts so well.

PRODUCT DESCRIPTION

To the delight of big and small alike, this cheese is the modern combination of a typical terroir and low-fat product. It is an uncooked, pressed low-fat cheese made from pasteurised mountain cow's milk, ripened for at least 15 days. Its rind is grey and its texture, soft and melt-in-the-mouth. It has a fruity, slightly tangy taste. It comes in a small size of 500g and a big size of approximately 1.5kg.

With only 15% fat, at last there's a cheese you can enjoy without restraint...!



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.

FOLLOW US ON

WWW.DISCHAMP.COM



PRODUCT SPECIFICATIONS



- > Soft cheese
- > Ingredients: pasteurised cow's milk of French origin (only allergen) - Rennet - Salt - Moulds - Lactic acid and ripening fermenting agents - Annatto (E160b)
- > Weight = Big size: 1.5kg ± 150g H= 3cm ± 10% D= 18cm ± 10% Small size: ± 500g H= 10cm ± 10% D= 8cm ± 10%
- > Texture: soft, paste with holes
- > Rind: grey (red to yellow moulds possible)
- > Paste: cream to eggshell yellow
- > Taste: fresh and mild, slightly tangy

NUTRITION FACTS



| | Serving size: 100g | Serving size: 30g |
|---------------|--------------------|--------------------|
| Energy | 220 Kcal / 916 KJ | 66 Kcal / 274.8 KJ |
| Protein | 21.5 | 6.45 |
| Carbohydrate | 1.9 | 0.57 |
| sugars | <0.6 | <0.18 |
| Fat | 14.0 | 4.2 |
| saturated fat | 8.5 | 2.55 |
| Salt | 1.4 | 0.42 |

PACKAGING



| | BIG TM | BIG TM X4 | SMALL TM X6 |
|--------------------------|--|--|---|
| Temperature on receipt | 6°C | 6°C | 6°C |
| Min. best before packing | 30 days | 30 days | 30 days |
| Packing material | Wax paper | Wax paper | Wax paper |
| Overwrapping | Cardboard box | Cardboard box | Cardboard box |
| Traceability | 9-figure code | 9-figure code | 9-figure code |
| Packaging | | Package of 4 units | Package of 6 units |
| Package dimensions | 48 x 23 x 12 cm | 48 x 23 x 12 cm | 40 x 28 x 11 cm |
| EAN13 barcode | 3151820426994 | 3151820426994 | 3151820426000 |
| Palletisation | 6 packages per layer 10 layers per pallet | 6 packages per layer 10 layers per pallet | 6 packages per layer 6 layers per pallet |



GOES WELL WITH...



Eat with:
- Choose a full-flavoured white wine with a buttery feel of hazelnut aromas such as a Jura vin jaune or a white grenache from Languedoc-Roussillon to create an original combination.

CONSUMER ASSETS

- Lait de Montagne label
- Healthy, low-fat product

RETAILER ASSETS

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