

PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

TOMME DE MONTAGNE PRESTIGE



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» (mountain) 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 a meal taking centre stage on a gourmet cheeseboard or cooked in gratins because the tomme melts so well.

PRODUCT DESCRIPTION

Uncooked, pressed cheese, made from pasteurized cow's milk ensuring a consistent and regular product, ripened for a minimum of 6 weeks and made using selected ferments.

The tomme Prestige has a grey rind covered in red and yellow mould and weighs approximately 3kg. It has a soft, smooth and melt-in-the-mouth paste. It is characterised by a distinctive taste of the terroir, both lactic and fruity. Its texture and its authenticity make it an original and very popular product.



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.

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PRODUCT SPECIFICATIONS



- > Soft cheese
- > Ingredients: pasteurised cow's milk (only allergen) - Rennet - Salt - Moulds - Lactic acid and ripening fermenting agents - Lysozyme E1105 (allergen: EGG)
- > Weight = ± 3kg - Height = ± 9cm - Diameter = ± 20cm
- > Texture: melts in the mouth, even more so as the ripening is extended
- > Rind: rind with pretty brown-grey bloom, soft paste, ivory colour
- > Paste: cream to eggshell yellow
- > Taste: distinctive and tangy

NUTRITION FACTS



	Serving size 100g	Serving size 30g
Energy	343 Kcal / 1424 KJ	102.9 Kcal / 427.2 KJ
Protein	24	7.2
Carbohydrate	3.2	0.96
sugars	<0.5	<0.15
Fat	26	7.8
saturated fat	17	5.1
Salt	1.7	0.51

PACKAGING



	Whole	X2
Temperature on receipt	6°C	6°C
Min. best before date on packing	30 days	30 days
Packing material	Wax paper	Wax paper
Overwrapping	Cardboard box	Cardboard box
Traceability	9-figure code	9-figure code
Packaging		Package of 4 units
Package dimensions		48 x 23 x 11 cm
EAN13 barcode	3271560033617	3271560033617
Palletisation	6 packages per layer 10 layers per pallet	6 packages per layer 10 layers per pallet



GOES WELL WITH ...



Eat with:
- All supple, fruity red wines: Beaujolais, and Bordeaux Supérieur or Loire Valley wines, a Chinon or a Saumur-Champigny, not too young. Red wines to compliment recipes such as a spinach salad with Tomme.
- When it comes to white wines, Auvergne is the obvious choice, for example a Saint-Pourçain Domaine des Cailles Blanc.

CONSUMER ASSET

- Lait de Montagne label
- Healthy, low fat product

RETAILER ASSET

- Regular product
- Fresh, easy to cut thanks to harder, more compact products