

CROTTIN DE PAYS PASTEURISÉ



CODE **91**

FAMILY

Goats Cheese

PRODUCTION

Artisan

THERMAL TREATMENT OF MILK

Pasteurised Milk

TYPE OF MILK



Goat

DISTINCTION

HOW TO CUT IT



WHERE IT'S MADE



FRANCE
Poitou-Charentes
Deux-Sèvres

WHAT TO DRINK



Sauvignon blanc

The Crottin de Pays is a pasteurised cheese made in our Fontenille workshop. The rind is white, thin and slightly pleated. The texture is slightly crumbly and melting at the same time. The cheese is delicate with a fresh and delicate goaty taste.

TEXTURE

Melt in the mouth

FLAVOURS

Aromatic

PRODUCER

FR 79.122.001 CE

FONTENILLE (production maison)

HISTORY

Fontenille is a small workshop, nestled in the Deux Sevres country side. We bought back this plant, 2 years ago. It was a team of 5 people and it is exactly the type of workshop we love. People are passionate and fully involved in there mission. We think it is a good cheese, to enjoy with a piece of fresh bread and butter or to cook with.

MATURATION

About 12 days

Created : 30/07/99
 Updated : 23/03/20

Fiche technique détaillée - Anglais



CROTTIN DE PAYS PÂSTEURISÉ

GENCOD (EAN)
 3483130000916

NET WEIGHT
 0 Kg 060

STORAGE
 Chilled, 2-6°C

DIMENSIONS
 D:6cm x H:3cm

INGREDIENTS

Pasteurised goat's milk (99.335%), salt (0.51%), lactic ferments (0.15%), animal rennet (0.005%).

ALLERGENS

Milk

OTHER FLAVOURS

TECHNICAL SPECIFICATIONS

SOLD BY	UBD	BEST BEFORE DATE	AVAILABILITY
By Unit		J+20	Throughout the year

J (D) = Delivery date

NUTRITION for 100 g

Energy	Fat	of which saturates	Carbohydrates	of which sugars	Proteins	Salt
1205kj /290kcal	23 g	16.6 g	1.5 g	0.51 g	19.3 g	0.51 g
				Alcohol 0 g		Sodium 0.204 g

LOGISTICS

PACKAGING Stretch film / Wooden box

CASE	Units per case	Dimensions	Net weight	Gross weight
	12	TBA	Kg 720	TBA

PALLET	Cases per pallet	Cases per layer	Layers per pallet	Gross weight
	TBA	TBA	NR	TBA

OTHER PACKAGING

COMMENTS