

# NEW PRODUCTS

## Blue Cheese

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### Birbablu

Semi-hard, long-ripening cow's milk cheese. Its taste combines a subtle blend between beer and chilli, with a slightly buttered texture.

Caseificiorosso,  
Stand A041



### Le Saint-Flour

Specialty blue-veined cheese, matured in the cellar and enhanced for 2 months in the Occitan tradition.

Les Fromageries Occitanes,  
Stands D065 et D066



### Bleu provence

A preparation based on raw sheep's milk blue cheese assembled with cream.

Beillevaire, stand B066



### Colosso Oudwijker

Blue pasteurized milk from buffalo, 12 kg wheels. Unique texture and flavor

L'Amuse, stand C096