

# NEW PRODUCTS

## Traditional Cheese



### Fromage fermier Le Pavail

A raw pressed cow's milk cheese produced and matured directly on its farm, in the heart of Ile-et-Vilaine.

Fromagers de Tradition,  
Stand E034



### Camembert affiné à cœur

Soft cheese made from raw milk cows aged in the cellars of our Cooperative, respecting traditional know-how.

Isigny Sainte-Mère, Stand D020



### L'Authentique Fermier 100 % lait de Salers

Tomme de vache in 100% SALERS cow raw milk matured for minimum 5 months in cellar.

Maison Marie Severac,  
Stand D086



### La Pierre des Burons

A raw milk cow cheese, with uncooked pressed dough made in Auvergne at an altitude of 1000 m and matured for at least 8 weeks.

Hennart Frères Stand D051



### Mimolette Blanche

Raw milk mimolette, ripening 10 months, without coloring, white paste.

Fromagerie Ste Godeleine,  
Stand D 092



### Shepherd's Store

Irish tradition firm cheese, made only from February to September and matured for at least 6 months.

Cashel Farmhouse  
Cheesemakers, Stand E084



### Nora Brown Label

A superior quality cheese due to its unique creamy recipe and a specific maturing atmosphere.

Remijn Cheese NL, Stand C088



### L'Etivaz AOP mi-salé

A cheese that has a soft, slightly smoked dough due to the production over a wood fire. The cows graze day and night, which gives a flowery taste to the milk, and finally to the cheese.

Caves de l'Etivaz, Stand A117



### Fondue d'Alpage l'Etivaz

A creamy fondue, with character and taste, thanks to the mixture of Etivaz AOP from different refinements.

Caves de l'Etivaz, Stand A117