

The 10 products Coups de Cœur awarded by the Cheese and Dairy Products!



**COUPS
DE
CŒUR**

The Coups de Cœur Competition was launched in 2016 and rewards the best products on show based on a number of criteria, including their originality, how they taste and their texture. For this third edition, 79 exhibitors from nine countries have registered 170 products (51% of which are from abroad): cheeses, dairy products, fine cheeses. On 14 November, a judging panel with – for the first time – three foreign professionals was put together to test and then vote for the ten winning products in the 2020 Coups de Cœur competition. An extremely international set of winners with seven foreign products!

4 MONTHS RACLETTE SIGNATURE 4 MOIS

Fromi



In Switzerland, from where the Raclette dish hails, Fromi's team has worked alongside the Moléson cheese dairy and come up with a fruity, superior-quality raclette cheese that they will be exhibiting alongside their famous Bagnes 98 cheese. After several months of work, they have finally decided that it needs to be matured for four months to give it its different taste, but without being too strong.



LA FÉE SAUVAGE



Spirit market GmbH « vom Chäser »

A unique creation from master cheese-maker Markus Aegerter who wanted to pay homage to his native region – Emmental – in the Swiss canton of Bern. It's a cheese made with raw milk that is then matured for 12 months in the dairy's cellar. It is refined and contains tiny salt crystals – a sheer delicacy!



CREMOSITO DEL ZUJAR



Arteserana

A "torta" type ewe's milk cheese made using traditional methods with raw milk, vegetable rennet and salt.



BIRBABLU



Caseificio Pier Luigi Rosso

Birbablu is a long-matured semi-hard cheese made from pasteurised whole cow's milk and selected moulds. It is then matured in the presence of Margot craft beer. Its grey-brown rind and its compact but creamy texture give it an extremely balanced taste with hints of butter and beer, capped with the sharp after-taste of its blue veins.



LA ROUELLE CENDRÉE



Fromagerie Le Pic

Ash-coloured or white, this goat's milk cheese may have a hole in the middle, but it has a great deal of body. Moulded using a ladle, it is a harmonious balance of a whole range of aromas. Presented in a wooden box, it is hand-moulded and made from raw non-standardised goat's milk, lactic ferments, rennet, salt and vegetable ash.



"This is my second time on the Coups de Cœur judging panel – it's a real honour for me. There's a wonderful atmosphere – very family like, like the show itself. This year, I found the products to be of an even higher quality. And when you see the products – and the people judging them – you really do get the impression that the show wants to become more international!"

Jonathan Deltch, specialist blogger – M Fromage

PARMIGIANO REGGIANO DOP



Consorzio Virgilio

This PDO Parmesan is made using traditional methods, passed down from generation to generation. Traditionally made in the Province of Mantua and matured for 24 months, it has a strong, high-flavour taste.



QUESO SILVA CORDERO



Quesos de Acehúche, S.L.

This is a cheese made from raw goat's milk using traditional methods and then matured with a selection of moulds. White and soft, it is slightly spicy to the taste.



MARGOT CUORE DI BIRRA



Caseificio Pier Luigi Rosso

Margot Cuore di Birra is made from cow's milk and a selection of added moulds. It is then matured in the presence of Margot beer. Depending on how long it is left to mature, it can have patches of yellowy mould on it. It is mild, pleasant and delicate to the taste, with hints of beer



RAW MILK COULOMMIERS

Fromagerie Renard Gillard

Raw-milk Coulommiers is aged on a bed of straw and is created by experts who are passionate about what they do. The cheese is made exclusively with raw milk and then manually moulded using a slicer. Slowly matured to strengthen its taste, its white down rind acquires tiny reddish pigments over time. It is then hand-packaged..



VACHERIN FRIBOURGEOIS AOP RUSTIC FRISÉ MOLÉSON



Fromagerie Moléson SA

Freiburger Vacherin AOP is a delicious speciality with a tender core. Both solid and creamy, it is made using milk from the region's non-silage-fed cows. It is properly matured before being uniquely refined. Uniquely refined for around 4 to 5 months, the result is an exquisitely balanced cheese that is slightly acidic, as well as being strong and creamy.



"I'm extremely pleased with these results. The final selection reflects the panel members' different tastes. There are some very sophisticated cheeses and we have discovered some wonderful ones",

Marco Lubrano – La Louve cooperative

"The Coups de Coeur Competition has been an opportunity to meet some outstanding people, and I am truly delighted. As far as the products are concerned, we already knew some of them, but we have also discovered some real treasures. Admittedly, we have also tested some that were not necessarily to our liking, but we also draw inspiration from our own customers' preferences in a bid to remain objective"

Michael Bellisson – Cheese retailer – Fromagerie Bellisson

A JUDGING PANEL OF ENTHUSIASTIC GOURMET PROFESSIONALS



Michael Bellisson – Cheese retailer Fromagerie Bellisson
Didier Bossu – Cheese retailer Les Folies Fermières
Samuel Bourdin – Manager of the “La cité du lait” store
Camille Brossard – Cheese retailer Fromagerie Beauvils
Specialist blogger – Iconocheese
Anne-Sophie Carrio – Teacher Lycée Hôtelier Belliard
Jonathan Deitch – Specialist blogger M Fromage
Elodie Dorléac – Purchase Product Manager Pomona
Alexandre Jolly – Teacher Lycée Hôtelier Belliard
Sara Lacomba – Cheese producer Ottanta

Marco Lubrano – La Louve cooperative
Claude Maret – President of the Fédération Française des Fromagers
Jérémy Platini – Cheese retailer Fromagerie Platini
Elio Ragazzoni – Trainer ONAF (Italy)
Alexandre Renault – Cheese retailer COW Cheese(s) of the World
Evert Schönhage – Cheese retailer Burgundisch Lifestyle (Netherlands)
Claire Sicard – Specialist blogger Les Fromages de Clairette
Susan Sturman – Trainer Académie Mons (US)

We would like to thank the Lycée Belliard for hosting and organising the Competition!

“The Belliard hotel and catering school has 600 pupils and apprentices, covering everything from the “CAP” vocational certificate to the “BTS” professional training programme, as well as around 70 adults on continuing education courses. In a unique setting right in the heart of Paris, the lycée features a cultivated area inside its complex (vegetable garden and vines). We provide people with training in cookery, healthy cuisine, marketing and restaurant services, pastry-making, bar operation and hotel and catering management.

Our teaching restaurants are open to the general public every lunchtime from Monday to Friday, as well as Tuesday and Thursday evenings, excluding school holidays. This provides our students with opportunities to gain practice in meeting the expectations of the corporate world. As part of our drive to adopt a more international outlook, our students can undertake Erasmus placements and trips to other Europe countries (including Ireland, Italy and Germany). Belliard – a culture of success and helping students to achieve excellence!”

Pascal Maillou, Headmaster.

About the Cheese and Dairy Products Show

Over the years, the Cheese and Dairy Products Show has established itself as the **leading international event for high-quality cheeses and dairy products**. Exclusively for professionals, it will run from **Sunday 23 to Wednesday, 26 February 2020, at the Paris-Porte de Versailles exhibition centre, hall 7.3 (France)**. More than 260 exhibitors (producers, equipment manufacturers...) will be present in order to meet 8,000 buyers from all over the world.

Follow us on www.salon-fromage.com



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