

THE HIT CHEESE LIST TRENDS AND CHEESE NOVELTIES IN 2020

This is THE international event for high-quality cheeses and dairy products. The 16th edition of the Cheese and Dairy Products Show will take place from **Sunday 23rd to Wednesday 26th of February 2020**, at Paris Porte de Versailles.

An event exclusively reserved for professionals, the Cheese and Dairy Product Show is THE place to discover the cheese trends and the dairy products of tomorrow. Here is a few we selected!

BLUE IS THE NEW WHITE !

Like the Pantone "Classic Blue", elected color of the year, blue will conquer you and your plate with soft cheese.

The Saint-Flour – Les Fromageries Occitanes – France

A blue veined cheese specialty, manufactured with quality raw materials. Indeed, the milk is collected within a 60km radius around the farm, and it is transformed in accordance with the state of the art. The Saint-Flour is a 100% matured in a tunnel and is then stored in the reserve for ripening, for 65 days.

Stands D 066 - D 065



The Birbablu – Caseificio Pier Luigi Rosso – Italy

Birbalu is a long matured semi-hard cheese made from pasteurized 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. [Stand A 041](#)

Bleu provence – Beillevaire – France

This is a blue goat cheese, but more precisely a preparation of goat blue cheese made from raw milk assembled with cream. It can be eaten on a toast to spread, but can also be cooked with zucchini or eggplant, Bleu Provence adapts itself to any preparation. [Stand B 066](#)



Colosso Oudwijker – L'Amuse – Netherlands

Originally from the Netherlands, this blue is made from buffalo pasteurized milk. With a unique savor and texture on the palate, it is truly delicious. [Stand C 096](#)

THE CABINET OF CURIOSITIES

2020 is the year for atypical alliances! Rum, caviar, lemon, peppers... producers have imagined singular and rare alliances which will spark the taste buds of epicureans.



Délice au caviar – Fromi – France

When caviar meets cheese... Délice au Caviar is a mix between the "Délice des crémiers" cheese and a preparation made of 5% of dried caviar from Maison Neuvic, blended with a mix of fresh cheese and mascarpone. [Stand E 108](#)



Lemon and blueberry jam La Chambre aux Confitures – France

A startling mixture between two ingredients: lime and blueberry. In the jam, the lime adds a touch of freshness to the blueberry. A discovery for the palate, it is acclaimed by all cheese amateurs with dairy products or fresh goat cheese. [Stand A 128](#)



Raw goat milk cheese stuffed with peppers – Chevennet – France

This fresh cheese made with raw milk is molded by hand, and is then cut in half to be stuffed with a cream of peppers. Simply delicious! [Stand C 106](#)



Capri Citron – Chêne Vert – France

This fresh organic goat cheese is garnished with lemon jam from Sicily, our Italian friend's favorite citrus. [Stand E 099](#)



Nature's Nectar – Snowodnia Cheese Company – UK

Nature's Nectar is the last born of the delicious line of strong aromatized Snowdonian cheddars. It blends figs marinated in rum and honey with the famous Snowdonian Cheddar, creating a soft, rich and fruity cheese with a gentle sweet touch. [Stand F 084](#)

RACLETTE & FONDUE : WINTER'S LOVED ONES

Every winter, raclette and fondue warms our heart and body! Friendly and pleasant, they seduce everyone in France as soon as the temperatures drop. This year these mountain specialties are making a comeback with new assets.

Raclette Signature 4 mois – Fromi – France

In Switzerland, from where the Raclette dish hails, Fromi's team worked alongside the Moleson cheese dairy and came up with a fruity, superior quality raclette cheese. After months of work, they finally agreed that its needs to be matured for 4 months to give it its different tastes without being too strong.

[Stand E 108](#)



Raclette with Grisons meat – Fromagerie de la Durance – France

The Durance Fromagerie offers a raclette cheese made from whole raw milk, with little pieces of Grisons meat PGI. [Stand D 117](#)

Fondue d'Alpage l'Etivaz – Caves de l'Etivaz – Suisse

A handcrafted creamy fondue with character and taste. With its practical size, it is very useful for meals during skiing season! [Stand A 117](#)

DISCOVERING A NEW WORLD

Travelling to the other side of the world discovering new savours and original textures for our French taste buds.

GHEE – Gillot SAS – France

Commonly used in India or Maghreb, Ghee is a type of butter whose water, protein and carbohydrates have been taken out, to keep only the lipids. Ghee is therefore, made of 100% fat content. In the kitchen, this butter is perfect to bake pastries, for cooking meat, fish or vegetables. Ghee will also add hints of hazelnut to your morning toasts. [Stand C 044](#)



Kéfir – CHA – France

Kéfir is an ancestral dairy drink from Caucasus, produced from Kefir cultures (yeast and bacterium). After fermentation, the milk is better for digestion and is rich in probiotics which makes Kéfir very healthy. It is made from goat milk, and its production is artisanal from the north of Greece. [Stand F 063](#)



Your press contacts: Agence Madame Kotoba

You wish to take photographs of producers, interview professionals from the sector, or simply prepare your visit to the show?
Contact us.

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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 cheese and dairy products. Exclusively for professionals, it will run from Sunday 23rd to Wednesday 26th of February 2020, at the Paris-Porte de Versailles exhibition center, hall 7,3 (France). More than 260 exhibitors (producers, equipment manufacturers...) will be present in order to meet the 8,000 buyers from all over the world. Follow us: www.salon-fromage.com



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