



BRIE DE MEAUX

The finest of all bries. Full, rich flavour with a fruity yet mild tangy taste.



Type of Milk:	Cow	Pasteurisation:	Unpasteurised
Vegetarian:		Country:	France
Region:	Ile de France	Organic:	No
Flavour:	Earthy and fruity	Accreditation:	PDO
Weight:	0.25g	Rec. Drink:	White Burgundy
Vegetarian Rennet:	No		

Commentary

Over the centuries, the cheese has been widely imitated by both farmers in neighbouring regions and factories – neither of which lived up to the standards of the original. For this reason, in 1980, Brie de Meaux was given a status of Protected Designation of Origin (PDO) to preserve the original region and traditional methods of production. It takes 25 litres of whole, raw milk to produce one brie of approximately 2.5kg. The coagulation temperature must not exceed 37 degrees Celsius. After separating the curds from the whey, the curds are ladled into moulds by hand using a scoop-like too where they drain for three days before being placed on racks and sprinkled with penicillin mould and salt. The whole maturation process takes at least one month, often nearer two, when the ripe Brie's have a rind covered with white mould that is speckled with reddish pigments.

The texture should be even and lightly creamy, supple and smooth without being runny. It should have a pronounced and appealing fruity flavour with a suggestion of nuts and an earthy perfume. A strong aroma of ammonia is a sign that Brie de Meaux has been over matured.

Technical Specification

Ingredients:	*Cows' Milk*, Salt, Rennet, Dairy Cultures (*Milk*)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Supplier:	Paxton & Whitfield Ltd

Nutritional Information

Typical Values		Per 100g
Energy	(kJ)	1197kJ
	(kcal)	288kcal
Fat		20g
	of which saturates	14.78g
Carbohydrates		2.6g
	of which sugars	0.2g
Protein		20.4g
Salt		1.42g

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