

BLEU DU VAL D AILLON

Made in the Savoy Region, this cheese has a creamy texture and a bold flavour.

PLU: 421

Sold as:	Each	Organic:	No
Category:	Continental Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Savoy Region	Rennet:	Traditional
Approx weight:	2.5kg	Style:	Blue
		Flavour:	creamy, full and slightly salty
		Rind:	Blue moulds
		Own Milk:	No

Commentary

Bleu du Val D'Aillon is produced in the Massif des Bauges in the Savoy region of France.

The cheese is made by a small coop from raw milk that they have gathered in the morning from various local farmers. The cheese is matured on for 10 weeks allowing the flavours and textures to develop.

Bleu du Val d'Aillon is an unpasteurised rustic looking cows blue cheese, which is creamy in texture, has a pale ivory paste and bold in flavour with a slight salty taste. This cheese is also similar to Cornish Blue.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1618kJ
	(kcal)	390kcal
Fat		27g
of which	saturates	18.0g
Carbohydrates		Traceg
of which	sugars	0.0g
Protein		30.0g
Salt		1.5g