



LE MONDE L'ADORE

Vacherin Mont d'Or PDO is a soft full-fat cheese, made from thermised milk and with a washed rind.



The special feature of this cheese is its spruce strap which is added to it after squeezing and it is also sold in a spruce box.

After immersion in salt solution, Vacherins Mont d'Or PDO is ripened in a cellar for 17 to 25 days at a temperature of between 9 and 16°C and a relative humidity of 85%.

The cheeses are then turned each day until the first washing which takes place at the latest when powdery mildew (fine white mould) appears on the surface of young cheeses.

The turning and consequent washing depends on the dryness of the rind, but takes place at least once every three days.

During ripening, mould develops on the cheese and particularly the strap.



Once ripened, a piece of the casing is cut to make the strap and the cheese is placed in the box. At this stage, mould is «hidden» by the box. Although refrigerated, this continues to grow throughout the shelf life of Vacherin Mont d'Or DPO.

Nonetheless, in order to avoid too much mould on the product during delivery, all affineurs clean the surface of their cheese.

Of course, the mould on the strap will grow again during storage. This mould is edible and does not harm consumer health.

In case of a dispute, only the French version will be taken into consideration.



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