

# LAUBIN FENUGREC FERMIER



## Manufacturing

The manufacturing is the same as the Laubin. After the acidification of the milk produced when adding lactic bacteria, the milk is curdled, cut, then stirred. It is at this stage that the fenugrec seeds will be incorporated.

The fenugrec is an annual plant with leaves quite similar to the clover's one. Its flowers generates fruits which are pods containing about twenty seeds yellowish to brown in color. Their strong smell is very characteristic and is approaching the walnuts taste.

The pods are dried then threshed in order to collect the seeds.

In organic agriculture, fenugrec is used as a green manure. It comes into the producing of a mixture of aromatical spices (as the «Viadox»).

On a therapeutic point of view, it is an anti-fatigue after a physical exercise.

From the same family that the plant arachis, fenugrec can be an allergene for people contracting allergy with arachides (peanuts, nuts).

## History...

Originally from Italy, this couple built the farm and with 3 of their sons and their respective wives the family is dealing with all aspects of this exploitation, each couple taking in charge different activities. So one couple is dealing with the farm, the second with the dairy process and the last with the production of cured meat, bread, jam...

These farm producers are very passionate by nature and environment and the way to preserve it, and each day they are paying a lots off attention to the quality of their farm production and harvest. The soil is enriched with green manure and fertilizers, protecting it against degradation.

The feeding of their 60 cows (Montbéliarde, Brune des Alpes, Prim Holstein) is followed by a seasonal nutritional program. Balanced and adjusted to the needs of the herd, this diet is contributing to the healthiness of the animals and to the quality of the milk. Mixing different breeds leads to obtain a good balance for the milk production.



Pressed cheese uncooked



4 week



1,4 kg



Gamay Cabernet rouge



Aquitaine-Midi Pyrénées