



Manufacturing

Two hours after rennet has been added to the curd at a temperature of 27°C, the curd is cut with stainless steel wires set on a frame so as to obtain a pea thick grain. Then it is mixed slowly and manually and left to rest for a short time.

The curd is then laid in a cylindrical mould coated with a cloth which will allow draining and facilitate the turning around.

The last step is the dry salting in small tanks : it lasts between 4 and 6 days.

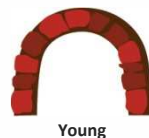
History...

Production of Bleu de Gex started in the XVIth century and is said to result from the arrival of settlers from Dauphinois in Jura after the Dauphinois was given to the French Crown by Humbert II in 1343.

The Bleu de Gex was born in the highest pastures of Jura. This region has a very varied and flavoured flora that gives the Montbéliard cow's milk its typical taste, allowing the Bleu de Gex to stand out from the other blue cheeses.



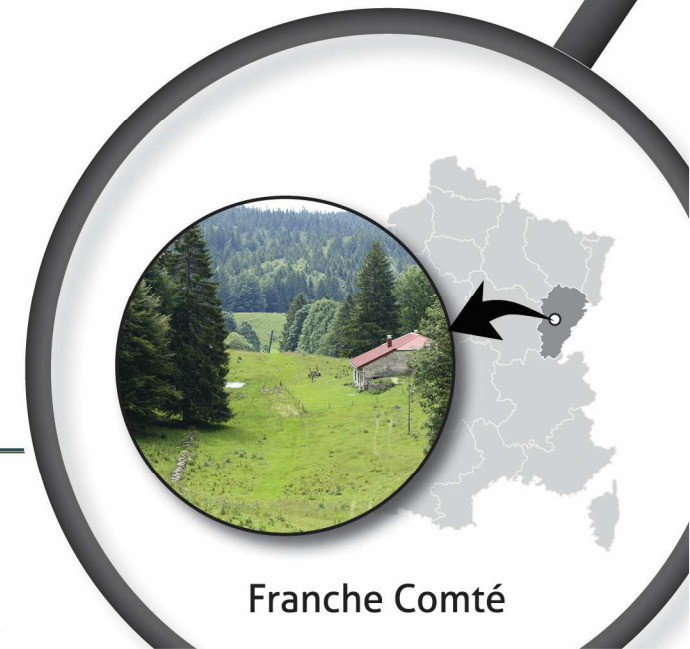
Manufactured in mountains area only, the Bleu de Gex maintained all its specific features.



■ AOP



Un Porto
Un Banyuls



Franche Comté