



BEAUFORT CHEESE

H I G H L Y F L A V O R S O M E



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Seasonal affinities

In short, Beaufort cheese is top!

Cutting-edge technology with Savoie Lactée



Beaufort AOP (PDO) Cheese that reflects its Savoie origins.

Beaufort cheese is famous for infinitely subtle flavors, fruity personality, a palette of colors ranging from ivory to pale yellow, and a generous texture that is firm at the outset, then melts in your mouth.

Beaufort cheese - weighing in at 40 kg, made with pressed heated milk, distinguishable for its concave heel - was destined for an illustrious reputation!

Beaufort is a stunning area covering the high-altitude mountains in Savoie, the Beaufortain/Val d'Arly, Tarentaise and Maurienne valleys. Herds graze on rich and varied flora from June to October, in mountain pastures at altitudes between 1,500 and 2,500 m. And as a positive side effect, they also help to maintain the ski slopes. Hay harvested in the valleys is used to feed the cows in winter.

Making Beaufort cheese is a cooperative task using ancestral expertise. Over 1,000 people are involved, from production - involving milk producers, cheesemakers, maturers and technicians - to distribution.

The milk used to make Beaufort cheese comes from 15,000 Tarine and Abondance cows. The Tarine breed, from the Tarentaise valley, is the symbol of the Beaufort cheese PDO. It is a rustic, sturdy cow adapted to difficult terrain. They have a plain rusty-colored coat, black feet, lyre-shaped horns and kohl-ringed eyes.

The sector has learnt to work with nature over the centuries, developing unique expertise. Since the 1960s, sustainable farming practices have been used in mountain areas, striving to respect ancient methods and deliver impeccable quality.

Beaufort Cheese Presentation



Beaufort cheese: a renaissance

The Beaufort name appeared for the first time in 1865, but it was endangered less than a century later.

In the 1960s, farm labor was scarce and expensive. The construction of ski resorts and hydroelectric dams paid higher wages.

The future of mountain farming was in jeopardy and Beaufort cheese production fell to under 500 metric tons. Several motivated farmers took it into their hands to develop a new industry. The quality of Beaufort cheese must justify a high price to bear the excessive costs of high-altitude farming.

The first dairy cooperative was created in 1961.

The cooperative was key to the renaissance of Beaufort cheese, ensuring that manufacturing, maturing, sales and distribution continued all year round. Small herd owners can sell their meager milk production while having another profession.

At the same time, the Union des Producteurs de Beaufort established a supply-chain policy.

The union created a technical service that works with various research organizations (INRA, the Institut National de la Recherche Agronomique and Actalia) which led to Beaufort cheese's successful application for AOC (French certification for "protected designated origin") in 1968. The task has become less arduous thanks to the introduction of mechanical milking in the mountain pastures and partial mechanization of haymaking during the 1970s.



Active Interprofessional bodies

L'Union des Producteurs de Beaufort

It unites all the cooperatives in the Beaufort area. The majority of membership fees fund the technical service.

Le Syndicat de Défense du Beaufort

Created in 1975, its mission is to unite production sites and milk producers. The union's primary responsibility is to ensure overall promotion, and to manage and protect the PDO, as the recognized body (ODG) by the French Institut National de l'Origine et de la Qualité.

For more information: "Le Beaufort, réinventer le fruit commun". Editions Libel - 2017 (French only).

"This policy and the national mountain farming policy were key to the continuation of farming and Beaufort cheese production reaching 5,160 metric tons in 2019."

Beaufort cheese: the fruit of agropastoralism

Beaufort cheese is inseparable from high altitudes.

Mountain residents quickly learnt to master and make use of the natural environment with abundant flora even though the conditions were difficult with high altitudes, harsh climate and steep slopes. To optimize use of the generous flora, the herds follow grass growth from 500 to 2,500 m above sea level. This is known as agropastoralism.

Despite technological progress, it is still the best system for the difficult conditions in the area. The herds graze at moderate altitudes in spring and fall. Hay needed for winter is harvested during summer. And for the "100 days" from June to the end of September, the mountain population uses high-altitude pastures between 1,500 and 2,500 m altitude. Herds count up to 200 cows.



When snowfall covers the pastures

Remarkable ski resorts have been developed on the mountain pastures.

When skiers glide around the slopes, they are often unaware that the herds maintain them in the summer.

By grazing and trampling on the soil, the cows help to maintain the diversity in the alpine pastures. The pastures are more persistent and the snow has a better hold.

Finally, the development of ski resorts explains one of the particularities of the Beaufort area, where

over 40% of producers have two jobs in winter.

Between milking twice daily, they work as ski instructors, ski-lift employees or ski patrollers in nearby resorts.

A productive high-altitude area

Beaufort cheese production stretches across the Beaufortain, Tarentaise and Maurienne valleys and part of the Val d'Arly.

It covers 450,000 hectares of the 630,000 hectares that make up the whole department of Savoie. The pastures are called permanent because endemic species cover 95% of the area used by the sector. They are characterized by:

- sufficiently high rainfall and deep soil conducive to the growth of abundant and nourishing grass for dairy cows;
- diverse flora rich in aromatic plants comparable to dry grasslands.

Up to 60 plant species per square meter have been observed.

Thanks to this exceptional high-altitude flora, Tarine and Abondance dairy cows - "the champions of the mountain" - produce high-quality milk. The local population has contributed with precise methods to the successful cohabitation between the grass and herds to ensure the bountiful pastures are maintained.



17,000 dairy
cows

Real mountain dwellers known for
the quality of their milk.
Particularly agile, sturdy and adapted
to tough terrain.



The Beaufort area's golden rules: origin and quality

Beaufort cheese received French recognition as an AOC (controlled designation of origin) on April 4, 1968. Now the European PDO (protected designation of origin), certification establishes production rules from the quality of the pastures to maturing methods to ensure the product is typical of its origin. The specifications behind this certification are among the most stringent, contributing to the rare and noble character of Beaufort cheese.

The AOP (PDO) celebrated its 50th birthday in 2018

Strict rules:

The area used for Beaufort cheese production stretches across the Beaufortain, Tarentaise and Maurienne valleys and part of the Val d'Arly.

Milk can only be sourced from Tarine and Abondance herds. Average production for the herd must not exceed 5,000 kg per year and per cow. Their staple feed can only include hay and grass from the area's pastures. Supplements are limited and closely monitored.

All the stages of production are specified including the time for delivery of the milk to the cheesemaker, preparation of the yeast and rennet, and molding in the linen fabric and special wood circle which gives Beaufort cheese its characteristic concave heel. Maturation or ripening time is at least 5 months. Beaufort cheese producers can only use milk sourced according to the provisions in the decree.



Technical service created in 1965

To control the technological parameters needed to produce excellent cheese.

The technicians' tasks include:

- 1) Regularly controlling milk quality to ensure high bacteriological purity, while preserving the flora required for transformation into cheese.
- 2) Ensuring cheesemakers follow the required steps.
- 3) Assisting production sites with quality problems by investigating causes and finding solutions.
- 4) Organizing technical rankings carried out each month by Actalia.
- 5) Conducting research in partnership with INRA (National Institute of Agronomic Research) and Actalia to address cheesemaker concerns.

Thanks to the quality policy in place, 89% of Beaufort cheese production received A classification (zero defects) in 2018, compared to 40% before 1990.

Passionate men and women with expertise



The quality of Beaufort cheese depends as much on human expertise as the quality of the cows' feed and milk. Passionate breeders, cheesemakers and maturers practice noble professions using expertise passed down from generation to generation and adapting to changing times.

Farmers pamper their cows

They milk them twice every single day of the year. The diet of their Tarine and Abondance cows is carefully controlled to obtain the best milk. They define the grazing area for the morning and afternoon to optimize exploitation of the mountain pasture. They must also harvest enough hay to feed the herd during winter. They use a system developed by man called "agropastoralism": a combination of hay production and pasture exploitation that optimizes the use of flora between 500 and 2,500 m altitude by following grass growth. By searching for the best grass to make the best cheese, breeders participate in the maintenance and diversity of alpine pastures.

The cheesemakers creed is excellence.

Milk is collected daily, in winter and in summer, on Sundays and public holidays. Either twice a day after each milking, or once in the morning when warm morning milk

is collected with the cooled milk from the evening before. The milk is immediately transported to production sites where it is poured into copper cauldrons with a capacity between 400 and 7,200 liters. It is neither pasteurized nor skimmed. The cheesemaker repeats the same actions every day to make wheels. They have to adapt to the milk they receive. There are many variables such as the season, the weather and the pasture. Composition, particularly protein and fat content, varies from one day to the next. Cheesemakers must be both passionate and experienced, and driven by doing a great job to make good cheese.

The cheese "maturer"

His job can be defined as "cheese maturer". He helps the cheese to reach its maturity, raising it from "childhood" to "adulthood" which takes 5 to 12 months for Beaufort cheese. Like the cheesemaker, the maturer is a specialist, a master of his craft. The conditions of maturation affect the taste, texture and color. The maturer strives to obtain cheese with a beautiful golden color and a rind with the right texture, neither too dry nor too moist.

At each stage, breeders, cheesemakers and maturers contribute their expertise to make quality cheese.





Steps for making Beaufort unpasteurized whole-milk cheese

Whether Beaufort cheese is made in a mountain chalet or in a valley production site, the steps for making it are the same. Weighing an average of 40 kg with low water content, a wheel keeps for a long time.

Such long conservation is possible due to the combination of technological parameters: curdling, salting and maturing in a cold, damp cellar.



Curdling or coagulation

Heated to 33°C to curdle, the cheesemaker adds rennet to the unpasteurized whole milk. The rennet is prepared according to an ancestral method (with a mix prepared from the calf's stomach). The rennet is also a source of lactic acid yeast.



Cutting the curd

The cheesemaker uses a curd-knife to cut the curd into small pieces to eliminate as much water as possible.



Stirring and cooking

The crumbly curd is then heated at 53-54°C, stirring constantly. This step, called "stirring on heat", completes the draining process.



Molding and pressing

When the cheesemaker considers the curd is ready, they remove it from the cauldron and place it in a linen cloth and a wooden circle-shaped mold that gives the cheese its characteristic concave heel. It is pressed for 20 hours during which it is turned over regularly.



Brining

After leaving it to rest for 24 hours, the cheese is soaked in a brine bath which begins the salting process and forms the rind.



Maturing

The cheese is kept at a temperature of less than 10°C and at stable humidity for at least 5 months. The maturer rubs and turns the wheels twice a week. This is essential for the development of the characteristic orange rind, aromas and beautiful ivory color of the cheese.

The flavor of Beaufort cheese reaches its peak after 7 to 12 months of maturation.

BEAUFORT caters to all tastes

The quality and reputation of Beaufort cheese are now well established. Produced in winter or summer, flavors are nuanced by the cows' diet. "Beaufort" cheese is made from November to May, "Beaufort d'été" (Summer Beaufort) and the "Beaufort chalet d'alpage" (Mountain Chalet Beaufort).



"Beaufort" cheese

is produced using the milk from cows brought down from the mountain to the barn for winter. It is lighter in color than the other Beaufort cheeses because the cows' staple diet is hay. It is generally very mild in flavor.

"Beaufort d'été"

is made with milk produced between the beginning of June and the end of October, including mountain-pasture milk, according to steadfast and perpetual local traditions. It is darker yellow and has more pronounced flavors.

"Beaufort chalet d'alpage"

is the rarest with only 400 metric tons produced per year. It is made during what is known as the "100-day" period from June to October when cows graze in the mountain pastures.

It must be made according to traditional methods in a mountain-chalet: at an altitude of over 1,500 meters, twice daily from the same herd and using naturally warm milk directly after milking.

Like "summer" Beaufort cheese, it is usually darker in color and its stronger flavors dissipate slowly in the mouth.

Positive nutritional content

High in calcium: 100 g portion = 1 g calcium, 8 times more than yogurt or milk.

60 g portion = 2/3 of daily requirements.

Protein source: 100 g portion = 30 g protein 60 g portion = 30% of reference daily intake, equivalent to 2 eggs or 100 g of meat.

Beaufort cheese

The quality and reputation of Beaufort cheese - made in winter or summer - are now well established.



Beaufort Cheese Presentation



It's time to taste

At any time during the day, for all occasions, and all year round.

As an ambassador of good French taste, Beaufort cheese is a must on any cheese platter. In cubes, strips or slices, eat in or take away, it adds that little bit extra to a quick snack, with an aperitif, in a salad or simple sandwiches.

It is also a delicious ingredient for everyday recipes. It adds a fruity touch to the simplest dishes such as fondues, gratins and pies. And it is ideal for more creative cooks who want to give a personal touch to a modern or surprising recipe.

Beaufort Cheese Skewers For 4 people

100 g Beaufort cheese • 10 g flour
4 wooden skewers 15/20cm long.

Cut 100 g Beaufort cheese into small cubes.
Mix the cubes coarsely with 10 g of flour. Preheat the oven to 150°C, preferably fan-assisted.
Cover a baking tray with baking paper.
Place 4 small baking rings with a diameter of 6 cm on the tray and add a generous tablespoon of the Beaufort cheese mixture (1/2 cm thick).
Carefully remove the rings.
Gently push the end of a wooden skewer onto each circle and cover it with a thin layer of the Beaufort cheese mixture.
Bake for 15 minutes at 150°C.
Allow to cool before tasting your Beaufort Cheese Skewers, for example with Savoie Apremont wine.



**Check out:
all the delicious recipes at:
www.fromage-beaufort.com**

Preservation: Keep Beaufort cheese in the original packaging in the lower part of the refrigerator.

Consumption: Remove the cheese from the refrigerator 30 minutes before use.

Seasonal affinities

Choose the Beaufort that's right for you.

More than one answer is possible! Choose the Beaufort matured between 8 and 12 months because it melts in your mouth with a delicate flavor. But you can also choose it younger or more mature.



In fall... and winter

On a cheese platter.

In strips, to enhance a pasta or rice dish.

In an omelet or soup.

If you like a savory breakfast, it is the ideal way to get through the day with a good dose of energy.

In the famous Savoyard Fondue.

Harmonious flavors: on toast with blueberry jam, in a hot dish flavored with vanilla or curry, with dried fruit or grapes.



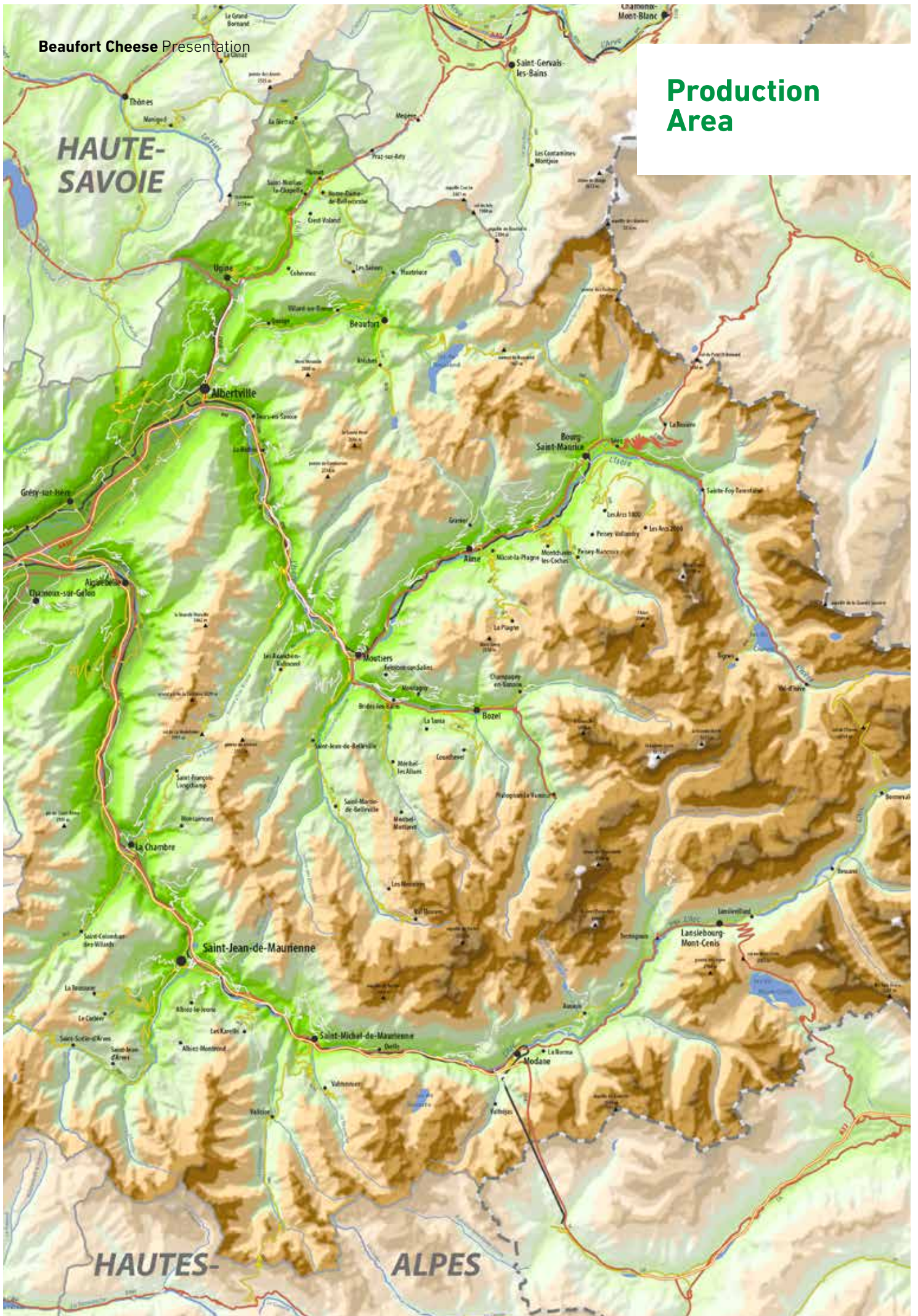
In spring... and summer

For a picnic or snack. In a salad or sandwich. On the beach, on the go, when you need a bite to eat. Cut in cubes or on skewers for a fun and festive aperitif. An energy boost on walks and hikes.

Harmonious flavors: with melon or pineapple in a salad or on skewers, with pesto and tapenade on toast, with berries, raspberries or redcurrants.

Matching Savoie Wines and Beers: Chignin Bergeron, Crémant de Savoie and Yeti, a handcrafted blond beer made by Brasserie des Cimes.





In short: Beaufort cheese is top!



AOP cheese for 50 years in 2018

Wheels weigh between 20 and 70 kg, 11 to 16 cm in height and 35 to 75 cm in diameter. **A concave heel due to the use of the special circle-shaped mold and its blue oval casein plate.** Sold in dairy outlets, cheesemakers, in supermarkets (both self-service and by weight), production sites and some farms. Observed retail price: €20 - €23 per kilo.

Medals!

Coopérative du Beaufort du canton d'Aime: gold medal at the 2020 Paris SIA International Agriculture Fair.
Coopérative laitière du Beaufortain: bronze medal at the 2020 Paris SIA.



The region and employment

450,000 hectares and over **2/3** of the Savoie department. The mountain-pasture area represents as much as the mountain pastures of the Isère and Haute-Savoie departments combined.

390 farms produce the milk.

1,000 jobs are related to the dairy industry:

750 on farms and **250** in production sites. **7** dairy cooperatives,

5 maturing workshops, **6** breeder associations, **2** individual breeder associations, **16** individual producers, **1** milk dealer and **1** milk collector.



Mountain champions

17,000 dairy cows: Tarines and Abondances.

Production Figures

129,000 wheels produced in 2019 weighing **5,160 metric tons**, using nearly **56,000,000 kilos of milk**. **10.5 kg** of milk makes **1 kg** of Beaufort cheese.

89% of production ranked with "zero defects" in 2018.





Cutting-edge technology with Savoie Lactée



1 kg Beaufort cheese = 9 kg whey

Since fall 2015, following an initiative of the Union des Producteurs de Beaufort, 9 dairy cooperatives have been working to develop products made with whey generated during the Beaufort cheese manufacturing process. 52 million liters of whey are processed annually.

Savoie Lactée produces 3 dairy products:

- whey powder WPC 80, mainly for the food industry (sports nutrition, seniors, slimming, dairy products, ice cream, etc.). Coming soon, a Whey protein will be available for individuals and athletes.
- "Baratte" butter With a high fat content, it has a wide range of fans including traditional bakers, the pastry and cake industry, and individual consumers who can find it under the "Notre Montagne" brand.
- "Ricotte" (from ricotta in Italian) with low fat content, provides quality protein. The food industry uses ricotta as a supplement for milk and egg mixtures or to thicken sauces and fillings.
"Ricotte" is available in small quantities for private consumers. 2 FLAVORS OF PRESSED RICOTTE RELEASED IN SUMMER 2017: Wild Garlic or Dried Tomatoes & Basil.

One of a kind in Europe: the site generates more energy than it consumes!

99% of Savoie Lactée's residues are purified using a high-performance biomethane unit and returned to nature as clean water.

At the same time, the biomethane unit produces biogas with high methane content: 3,000 kWh per year which is equivalent to the electricity consumption of 1,500 residents.

"Savoie Lactée was created due to a shared desire to ensure the viability of the dairy industry based on sustainable development. Future generations drive our motivation. Savoie Lactée is an economic and environmental advantage for our industry and our region. The only one of its kind in Europe, creation of the site required contributions from many public and private partners. It uses the most effective techniques for developing whey products and a recycling process to generate energy."

Yvon Bochet, President of the Union des Producteurs de Beaufort (UPB)

More info at: www.savoie-lactee.com



SYNDICAT DE DÉFENSE DU BEAUFORT

228 Chemin de Californie - ZA de la Plaine de Conflans - 73 200 Albertville - France

Tel: +33 (0)4 79 31 22 57- info@fromage-Beaufort.com

www.fromage-beaufort.com 