

DEPUIS 1917

PAUL DISCHAMP
FROMAGERIES

PRODUCT CATALOGUE

Our export range

DESCRIPTION

EAN13 BARCODE

WEIGHT

PACK UNIT

SHELF LIFE AT
PACKING



Saint-Nectaire fermier

- Produced on the farm
- Ripened in our cellars, by our master-ripeners
- Raw cow's milk



SAINT-NECTAIRE FERMIER GRAND CRU

Ripened 6 weeks, partly on rye straw; an outstanding cheese with intense flavours and earthy notes.



3151820445308

+/- 1.6kg

• per unit
(wooden box)
• pack x3



SAINT-NECTAIRE FERMIER EXCELLENCE

Ripened 5 weeks, partly on rye straw; our signature cheese; buttery notes with straw flavours.



3151827423712

+/- 1.6kg

• per unit
(wooden box)
• pack x3



SAINT-NECTAIRE FERMIER MÉDAILLÉ

Ripened 4 weeks on spruce wood; an exquisitely creamy texture with milky aromas and earthy notes.



3151820423597

+/- 1.6kg

• per unit
• pack x2
• pack x4

38 days



SAINT-NECTAIRE FERMIER LE BIO

Ripened 4 weeks; certified organic agriculture; frank flavours.



3151820454133

+/- 1.6kg

• per unit
• pack x2



SAINT-NECTAIRE FERMIER TRADITION

Ripened 4 weeks; bold flavours and a firm texture, perfect for portion cutting.



3151820423023

+/- 1.6kg

• per unit
• pack x2
• pack x4



Saint-Nectaire laitier

- Produced and ripened in our dairy (in Saint-Nectaire)
- Pasteurised cow's milk



SAINT-NECTAIRE LAITIER CLASSIQUE

Ripened 4 weeks; mild flavours with fresh and milky notes.



3151820422026

+/- 1.7kg

• per unit
• pack x2
• pack x4

120 days (ext to
150 days
possible)



SAINT-NECTAIRE LAITIER PAILLON

Ripened 5 weeks, partly on straw; smooth notes of butter and cream.



3151824422022

+/- 1.7kg

• per unit
• pack x2
• pack x4

90 days



SAINT-NECTAIRE LAITIER BIO

Ripened 5 weeks, partly on straw; certified organic agriculture; nutty flavours with creamy and buttery notes.



3151820444875

+/- 1.7kg

• per unit
• pack x2

120 days



PETIT SAINT-NECTAIRE LAITIER

Ripened 3 weeks; as smooth and creamy as the Classique one; a convenient format!



3271569994322

+/- 600g

• pack x6

120 days

DESCRIPTION

EAN13 BARCODE

WEIGHT

PACK UNIT





















SHELF LIFE AT
PACKING



Cantal laitier

- Produced and ripened in our dairy (Saint-Flour - Cantal department)
- Raw or pasteurised cow's milk

	CANTAL JEUNE Pasteurised milk; ripened 1 to 2 months; fresh and milky flavours.		Wheel +/- 40kg	• per unit	90 days (120 days for the wheel and ext to 150 days possible)
			1/8 +/- 5kg	• per unit • pack x2	
			1/16 +/- 2.5kg	• per unit • pack x2 • pack x4	
	CANTAL ENTRE-DEUX Pasteurised milk; ripened at least 4 months; gourmet flavours with buttery notes.		Wheel +/- 40kg	• per unit	90 days (120 days for the wheel and ext to 150 days possible)
			1/8 +/- 5kg	• per unit • en colis x2	
			1/16 +/- 2.5kg	• per unit • pack x2 • pack x4	
	CANTAL ENTRE-DEUX Raw milk; ripened at least 4 months; pronounced flavours with fruity aromas.		Wheel +/- 40kg	• per unit	120 days (ext to 150 days possible)
			1/8 +/- 5kg	• per unit • pack x2	90 days
			1/16 +/- 2.5kg	• per unit • pack x2 • pack x4	
			1/32 +/- 1.25kg	• pack x8	
	CANTAL VIEUX Raw milk; ripened at least 8 months; spicy and intense flavours.		Wheel +/- 40kg	• per unit	120 days
			1/8 +/- 5kg	• per unit • pack x2	90 days
			1/16 +/- 2.5kg	• pack x2 • pack x4	
			1/32 +/- 1.25kg	• pack x8	

	DESCRIPTION	EAN13 BARCODE	WEIGHT	PACK UNIT	SHELF LIFE AT PACKING
	<i>Salers</i>				<ul style="list-style-type: none"> • Produced on the farm between the 15th of April and the 15th of November • Ripened in our cellars, by our master ripeners • Raw cow's milk
	SALERS A unique taste with spicy and floral notes.	 3151820421142	Wheel +/- 40kg	• per unit	120 days
		 3151820421708	1/8 +/- 5kg	• per unit • pack x2	90 days
		 3151820421296	1/16 +/- 2.5kg	• per unit • pack x2 • pack x4	
	<i>Bleu d'Auvergne</i>				<ul style="list-style-type: none"> • Produced and ripened in our dairy (Saint-Nectaire) • Pasteurised cow's milk
	BLEU D'AUVERGNE Ripened 1 month; intense flavour and melting texture.	 3151820432025	Whole +/- 2.5kg	• per unit • pack x2	120 days (ext to 150 days possible)
		 3151820432032	Half +/- 1.3kg	• per unit • pack x2 • pack x4	120 days (ext to 150 days possible)
	<i>Fourme d'Ambert</i>				<ul style="list-style-type: none"> • Produced and ripened in our dairy (Saint-Nectaire) • Pasteurised cow's milk
	FOURME D'AMBERT Ripened 1 month; floral and smooth flavours; creamy texture.	 3151820431011	Whole +/- 2.3kg	• per unit • pack x2 • pack x4	90 days
	<i>Tommes</i>				<ul style="list-style-type: none"> • Produced and ripened in our dairy (Saint-Nectaire) • Mountain milk • Pasteurised cow's milk
	SAVARON Ripened 3 weeks; earthy and hazelnut aromas.	 3151820424020	+/- 1.7kg	• per unit • pack x4	120 days
	TOMME PRESTIGE Ripened 5 weeks; supple texture with fruity and balanced flavours.	 3271560033617	+/- 3kg	• per unit	

	DESCRIPTION	EAN13 BARCODE	WEIGHT	PACK UNIT	SHELF LIFE AT PACKING
	<i>Saint-Nectaire Laitier</i>				<ul style="list-style-type: none"> • Produced and ripened in our dairy (in Saint-Nectaire) • Pasteurised cow's milk
	SAINT-NECTAIRE FONDUE Ready to melt in the oven or microwave!	 327156000473	280g	• pack x10	120 days
	SAINT-NECTAIRE FONDUE BBQ Fondue summer version; ready to melt on the barbecue! Available from April to September 2024	 327156000688	280g	• pack x10	
	SAINT-NECTAIRE LAITIER CLASSIQUE Pasteurised milk; ripened 4 weeks; soft creamy flavour.	 3151820454027	280g	• pack x8	40 days
	<i>Cantal Laitier</i>				<ul style="list-style-type: none"> • Produced and ripened in our dairy (Saint-Flour - Cantal department) • Raw or pasteurised cow's milk
	CANTAL JEUNE Pasteurised milk; ripened 1 to 2 months; fresh and milky flavours.	 3151820455420	200g	• pack x8	40 days
	CANTAL ENTRE-DEUX Pasteurised milk; ripened at least 4 months; gourmet flavours with buttery notes.	 3151820455437	200g	• pack x8	
	CANTAL ENTRE-DEUX RAW MILK Raw milk; ripened at least 4 months; pronounced flavours with fruity aromas.	 3151820454065	200g	• pack x8	
	CANTAL ENTRE-DEUX CUBES Pasteurised milk; ripened 4 months minimum; convenient format for aperitifs and salads. Available from 8 April 2024	 3271560001753	110g	• pack x8	
	<i>Bleu d'Auvergne</i>				<ul style="list-style-type: none"> • Produced and ripened in our dairy (Saint-Nectaire) • Pasteurised cow's milk
	BLEU D'AUVERGNE TRAY Ripened 1 month; intense flavour and creamy texture.	 3271560001593	125g	• pack x8	120 days
	BLEU D'AUVERGNE CUBES Pasteurised milk; convenient format for aperitifs and salads. Available from 8 April 2024	 3271560001739	110g	• pack x8	40 days
	<i>Fourme d'Ambert</i>				<ul style="list-style-type: none"> • Produced and ripened in our dairy (Saint-Nectaire) • Pasteurised cow's milk
	FOURME D'AMBERT CUBES Pasteurised milk; convenient format for aperitifs and salads. Available from 8 April 2024	 3271560001746	110g	• pack x8	40 days