

The unmissable
international event
for quality cheese
and dairy
products

cheese AND dairy products Show

PARIS

PORTE DE VERSAILLES
25TH TO 27TH FEBRUARY 2024

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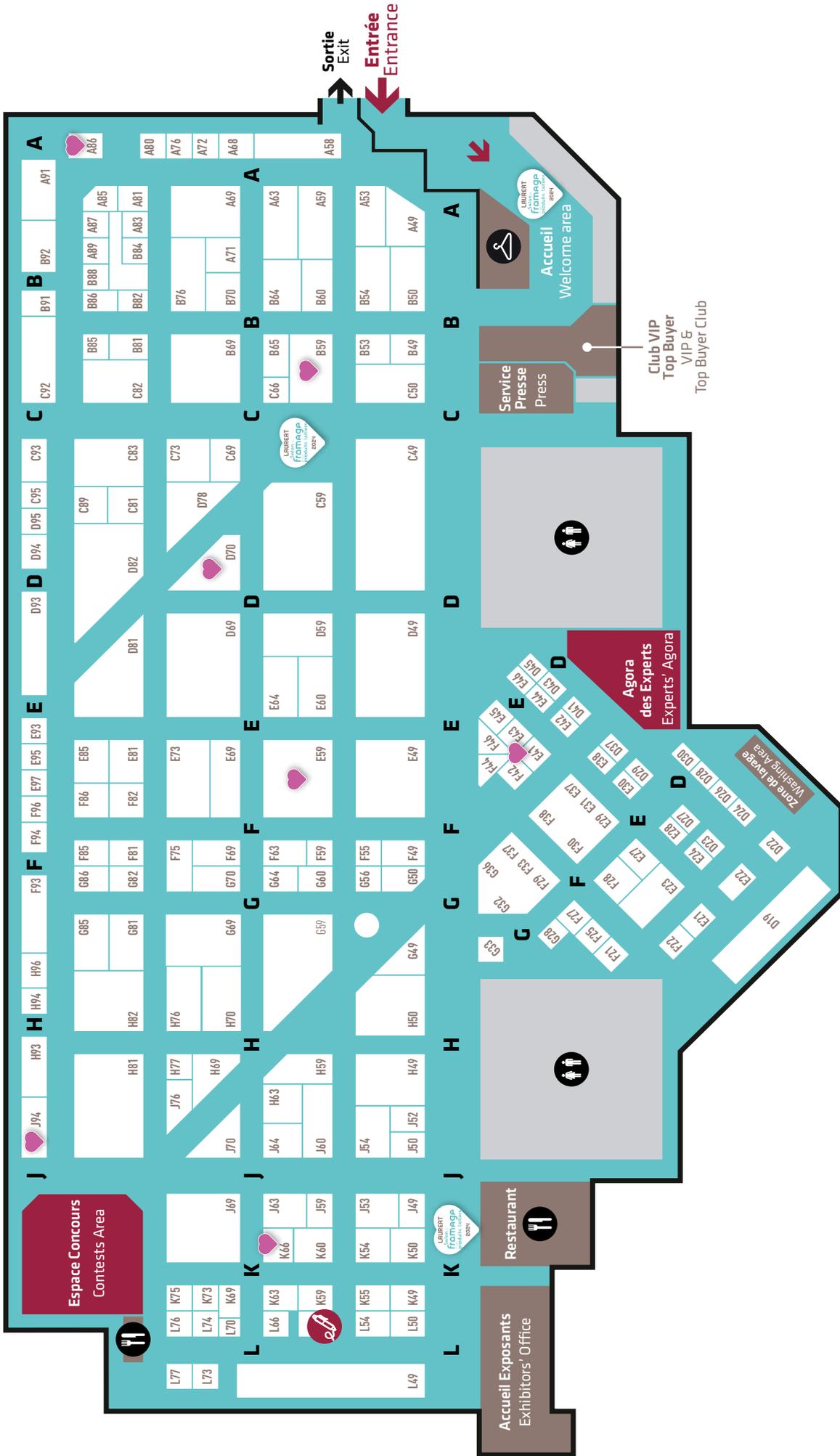
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Legend

- Lauréat du Concours Coups de cœur / Winner of Coups de Cœur Contest
- Présentation des produits lauréats au Concours Coups de Cœur / Presentation of awarded products at Coups de Cœur Contest
- Toilettes / Toilets
- Restauration / Catering
- Vestiaire / Cloakroom
- Zone dédiée / Signing area

LAUREAT Selon Framagp 2024
produits, ateliers

AGOUR	B 059
COMPAGNONS FROMAGERS	E 059
FROMAGERIE MOLESON SA	J 054
FROMAGERIE BAECHLER	K 066
JOUSSEAUME EARL	A 086
QUATTRO PORTONI SRL- SOCIETA' AGRICOLA	E 041
SCHMIDHAUSER, FROMAGERS & AFFINEURS	D 070



THE WORLD'S EPICENTRE FOR CHEESE AND DAIRY PRODUCTS

From Sunday 25 to Tuesday 27 February 2024, the cream of the world's dairy industry will be meeting in Paris for the ultimate cheese and dairy product experience. Over 3 days, 8,000 professionals from France and abroad - cheesemongers, maturers, distributors, importers, exporters, and chefs - will come together to showcase the world's most comprehensive offering of cheeses and dairy products. 290 exhibitors from around 15 countries will be revealing their latest products and (re)presenting their regional gems.

NEW PRODUCTS YOU MUST NOT MISS

This year, 34% of new exhibitors from 11 countries in all 4 corners of the world will be coming to Paris. These include: Bleu des Causses Fermier (France), Laiterie du Col Bayard (France), Conserverie Maison Marthe (France), Sacré Willy (France), Milcobel Dairy (Belgium), Laiterie du Mouret (Switzerland), Arvaniti Fromagerie (Greece), MaFondue (Switzerland), Queseria Los Payuelos (Spain), Pep's Paris (France), Le Plantivore (France), Takamashi Milk Products Co (Japan), Nonno Nanni (Italy) and many more! Another new feature of the 2024 event is the Grilled Cheese Challenge, a unique and offbeat competition where talented chefs and cheesemongers from eight European countries will compete to create the best grilled cheese sandwiches.

EVER-PRESENT AND ENTHUSIASTIC EXHIBITORS

Many loyal exhibitors have signed up for the 2024 edition. The show's flagship companies, including The Fine Cheese Co, Agour, Paul Georgelet, Treur Kaas, Fromageries Vagne, Isigny Sainte-Mère, Ambrosi France, Etal Mobil, Snowdonia Cheese... are delighted to be able to share their expertise and tastings of their flagship products with professionals.

AN ENTICING PROGRAMME

Over the course of the three days, visitors can also take part in a number of other high points, including inspiring talks in the *Agora des Experts*, the famous *Lyre d'Or* competition to discern the best cheese platter, and unusual pairing workshops to tease the tastebuds. Another not-to-be-missed event is the prize giving ceremony for the *Coups de Cœur* 2024 competition, which will take place on Sunday 25 February at 2pm in the Competition area.

THE CHEESE AND DAIRY PRODUCTS SHOW IN NUMBERS

18th edition

February 25 to 27, 2024

Pavilion 7.3

Paris Expo Porte de Versailles

Reserved for professional visitors



290 businesses

representing

448 brands

15 countries

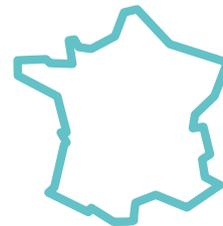
Belgium / Denmark / France / Germany /
Greece / Ireland / Italy / Japan / Netherlands /
Portugal / Spain / Sweden / Switzerland /
United Kingdom / United States

40 % international
companies



34%
new exhibitors
from 11 countries

Belgium / Denmark / France / Greece /
Ireland / Italy / Japan / Netherlands / Spain /
Switzerland / United States



**13 French mainland regions
present**

Auvergne-Rhône-Alpes / Bourgogne-
Franche-Comté / Bretagne / Centre-Val de Loire /
Corse / Grand Est / Hauts-de-France /
Île-de-France / Normandie / Nouvelle-Aquitaine /
Occitanie / Paca / Pays de la Loire

Over
8,000 visitors
expected from some fifty countries



AN ICONIC DUO HEAD UP THE SHOW

If you were a cheese?

A camembert!
You never get tired of it.

Camembert!

If you were a dairy product?

Crème fraîche, because you can do
so many things with it.

A good quality plain yoghurt.

What's your favourite cheese and how does it make you feel?

Brie, the cheese of kings.

I don't have a favourite cheese.
It depends on where I am, because
the climatology is important.

Alain Dubois,
President

A saying or a quote that reflects your vision of the cheese world?

No good meal is complete without cheese.

The land of 365 cheeses.

**Chantal
de Lamotte,**
Director

An unusual pairing that typifies you?

I love Époisses
with a Marc-de-Bourgogne.

I discovered a very interesting
combination of salmon and Comté.

What tasting advice would you give to cheese and dairy lovers so they can enjoy it more?

Not to eat or drink beforehand,
because some drinks alter the taste.

Be hungry and have a good wine
to hand!

If you had to describe the show in three words, what would they be?

Qualitative, professional
and dependable.

Friendliness, knowledge
and respect.



THE CHEESE AND DAIRY PRODUCTS MARKET IN EUROPE

IN THE WORLD

More than **20 million tonnes**

of cheese are produced each year

IN EUROPE

Biggest producer countries by volume



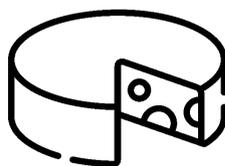
Over **10 million tonnes**

of cheese produced in 2021 in the EU

21 Kg of cheese

consumed per year per person

ITALY



535
cheeses

57 PDOs

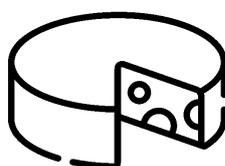
Number 1

cheese supplier to France in 2023

SPAIN

Cheese market in Spain:

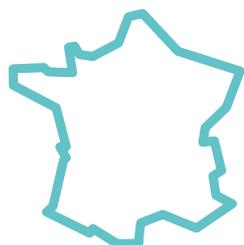
€ **3,4 billion**
euros



200
varieties of cheese

30 PDOs
in 2023

IN FRANCE



Nearly
1200
cheeses

51 dairy PDOs
10 PGIs



39 billion Euros
turnover in 2020

Nearly
300,000 jobs
across the country

4,200 cheesemongers
in France

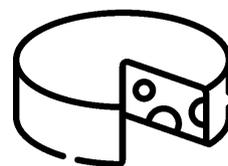
Changing consumer trends



A decline in the traditional cheese platter served at the end of the meal (186 million occasions in 2015 vs. 167 million opportunities in 2021)



Increased use of cheese as a main course ingredient
The cheese assortment platter is now reserved for more festive occasions



+120%

is the increase in volume of Mediterranean cheeses such as mozzarella or feta in 2023.

+ 51%

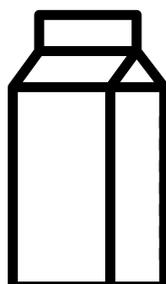
for raclette



N° 1
butter consumer

25kg of cheese
consumed per capita per year

23.3 billion
litres of milk
collected in 2022



200 252 tonnes
of raw milk cheese
produced in 2022

IT'S ALL ABOUT PASSION

This Show is above all about men and women who are driven by the same passion: the love of cheese and dairy products. Here is a preview of the exhibitor and visitor profiles for the Cheese and Dairy Products Show.

EXHIBITORS

- * **Les Caves d’Affinage de Savoie, Savoie cheese maturers**
Mr. Mainbourg, founder and manager
Stand H096 - France



Why did you decide to take part in the Cheese and Dairy Products show?

It is a friendly occasion, a place to meet our cheesemonger customers.

What types of cheese do you offer?

Savoie cheeses, with raw milk, that we mature in ancient underground tunnels that have been converted into cellars. We collect them either from farmers or cooperatives.

What types of dairy products do you offer?

We offer farm dairy products, prepared only with the milk of our own cows and using traditional know-how since 1963, when our iconic natural yogurt was born. While most of our consumers know us for our yoghurt and desserts, we also produce cream, milk, *fromage frais* and *faisselle*.

Any tips for enjoying your specialities?

Come to our stand and taste our products! And we’ll explain what makes our products unique!



- * **La Ferme des Peupliers, dairy producers since 1963**
Mr. Chedru, Co-Manager
Stand B088 - France

Why did you decide to take part in the Cheese and Dairy Products show?

After the success of our first show in 2022, we were more than happy to take part again in this unmissable event for dairy products. This show is the perfect opportunity for us to meet our customers, to share our values and know-how and of course, to have people taste our delicious products! It also lets us discover new trends, meet dedicated colleagues, and talk to potential new customers.

- * **Fromagerie Moléson, producers and maturers of Swiss cheeses**
Mr. Pivetaud, sales consultant
Stand J094 - Switzerland

Why did you decide to take part in the Cheese and Dairy Products show?

Taking part represents an excellent opportunity for us. As producers and maturers, we are looking to consolidate our market position by showcasing our expertise. This event allows us to meet our customers directly, exchange views with fellow professionals and explore new markets, all of which contribute to our growth and visibility in the cheese sector.



What types of cheese do you offer?

Since 1965, we have been producing and refining different cheese specialities with cow, goat and sheep's milk. The region's milk is promoted through our products, while respecting the traditions of the Swiss terroir. From Gruyère PDO to Vacherin Fribourgeois PDO, Swiss fondue, raclette and many other specialities, our diverse range is designed to suit a wide array of consumers.

Any tips for enjoying your specialities?

Every cheese has its own unique characteristics. So it would be impossible to give one-size-fits-all tasting tips! They are specific to each product. It is up to the specialist cheesemongers we work with to guide their customers for an optimal taste experience.

*** Arvaniti Fromagerie, Greek cheese producers**

Mr. Avanit, CEO
Stand E038 - Greece

Why did you decide to take part in the Cheese and Dairy Products show?

We want to present our artisanal cheeses and give people the opportunity to taste and discuss them. Our dairy has received more than 150 awards for its cheeses in international competitions, and we are considered cheese-making pioneers in Greece. We want to show visitors that Greece produces high-quality cheeses.



What types of cheese do you offer?

At the show we will present two main cheeses: Kyano, which is the only Greek blue cheese, and which we developed in our dairy with 100% fresh goat milk. This cheese has been produced for four years and has already received two gold awards at the *Concours de Lyon* and the International Cheese Awards. It was designated cheese of the year by Greece's leading gourmet and cheese magazines. As for our Manouri PDO, this is a traditional

Greek ewe's milk cheese with a sweet taste that is seeing very strong export growth. It is a soft fresh cheese that, although it has a bit of character, suits everyone's tastes. This cheese has won awards in all the international cheese competitions. Visitors will also be able to taste our other cheeses, such as cask-aged feta, kefalotyri, anthotyro, graviera, kasseri, etc.

Any tips for enjoying your specialities?

Kyano is a delicate cheese that can be accompanied by fresh fruit or sweet chutneys. It has a nice long finish if you pair it with a glass of strong wine. Manouri is simply eaten on fresh bread or toast. For more experienced tasters, you can grill it and serve it with strong, sweet chutneys or dried fruits.



*** Conserverie Maison Marthe, specialising in preserves and cream desserts**

Mr. Hays, Manager
Stand E028 - France

Why did you decide to take part in the Cheese and Dairy Products show?

The heart of our preserve and dessert manufacturing activity is based in the Charente Maritime region. We draw our inspiration from the strong gourmet culture of our terroir. We created a range of high-quality desserts, served in glass jars, for our restaurant which is open in the good weather in the garden of our house. We have been marketing our excellent cream desserts for several months, and we are at the show to introduce them to the cheesemonger community.

What types of dairy products do you offer?

We offer high-end cream desserts that use farm milk and high-quality ingredients, and have a shelf-life of 5 months from the date of manufacture when stored in a cool place. We use no chemical flavourings or preservatives. We offer 6 different flavours for our cream desserts and 3 for our panna cotta. They come in glass jars, with 130g content.

Any tips for enjoying your specialities?

Hide quietly in a corner of your home, away from the other family members so you don't get caught!



✳ **The Fine Cheese Co,**
British artisan cheese producers
 Mr. Taillier, Export Director
 Stand E085 - UK

Why did you decide to take part in the Cheese and Dairy Products show?

This unmissable event allows us to meet our French and international customers as well as some of our suppliers since, in addition to exporting English artisanal cheeses, we also import a selection of cheeses, cold cuts and delicatessen products from Europe. It is therefore a chance for us to make new contacts and discover the new products on display at the show.

What types of cheese do you offer?

We have been specialising in British artisanal cheeses for over 30 years. We have sourced, cared for, and matured handmade cheeses from independent British producers who value quality over profit.

We offer products that can tell a story, both in terms of origin and taste. We feature the must-haves of English cheeses like Stilton, Farmhouse Cheddar, Cornish Yarg and many others, but also wish to introduce unique artisanal cheeses like Old Winchester, Renegade Monk, Merry Wyfe, etc. We also aimed to make tasting these cheeses a unique experience. Our unique ranges of crackers and Toast for Cheese, made by our sister company Artisan Biscuits, are the result.

Any tips for enjoying your specialities?

Whether eaten as per tradition at the end of the meal, in savoury dishes, on a tray for the aperitif or even as in England, at the end of the meal after the dessert, our crackers are a perfect accompaniment for each type of cheese. We created each of our crackers and cheese accompaniments, such as chutneys and pickles, with the aim of them being an ideal match for a specific type of cheese. For example, try a traditional farmhouse cheddar made with raw milk on our 'Flavoured Crackers' with sea salt and extra virgin olive oil plus a hint of Piccalilli, it's simply delicious!

✳ **MaFondue.ch, fondue producers**
 Mr. Vallélian, Director
 Stand J053 - Switzerland

Why did you decide to take part in the Cheese and Dairy Products show?

This is a unique opportunity to interact with professionals in the sector, to discover the new market trends and to establish lasting partnerships. Mafondue.ch offers now exporting its three best-sellers at prices ultra-competitive and we wish to make known our products.

What types of cheese do you offer?

We offer three ranges of products from our region: the Fondue Suisse, a half and half fondue of exception made from Swiss cheeses, the Fondue Gruyère, a creamy half-and-half fondue with a unique taste, and Fondue Rochat, half and half fondue refined designed by the three-starred Chef Philippe Rochat.

Any tips for enjoying your specialities?

With our fondues, you taste the authentic taste of Swiss fondue. So my advice is to enjoy this experience with all your senses, knowing that you taste a part of our history and our traditions.



VISITORS



* The neighbourhood cheesemonger

Mr. Mariette, Crèmerie St Do,
Loire-Atlantique (Pays de la Loire)

"I have been a cheesemonger in Nantes since 2004, and I am lucky enough to work in a neighbourhood store. My day consists of providing my customers with a diverse selection of about 250 cheeses, putting as much emphasis as possible on farmhouse products and raw milk. This show represents for me the opportunity to meet the producers and suppliers that I already work with, which strengthens our relationship. I also hope to discover new cheeses, especially by farmhouse producers."

If you were a cheese?

Langres! Delicious, melt-in-the-mouth, with a unique character.

* The enthusiastic cheesemonger

Mrs Biarneix, La Laiterie Marseillaise,
Bouches-du-Rhône (PACA, Southern France)

"As a cheesemonger at La Laiterie Marseillaise, my day is part sales, part processing. My trade is much more than just a job; it's a passion that enables me to showcase our producers' work, while giving



pleasure to our customers. As for the Cheese and Dairy Products Show, I see it as a unique opportunity to meet my usual suppliers and discover new producers and suppliers. This show stands out from other similar events because of its friendly atmosphere, which fosters discussion between fellow professionals. It's a place where we can talk about our profession, industry news, etc."

If you were a cheese?

Undoubtedly the Roquefort, for its beauty, its intensity and character! I come from the Southwest, where I was able to visit the cellars several times and I was enthralled, it's a magical feeling when we go into the cellars with thousands of cheeses surrounding us. And if I'm honest, I think we have just as much character!

* The converted cheesemonger

Mr. Lemarié, Fromagerie Lemarié,
Bouches-du-Rhône (PACA, Southern France)



"I have been working as a retail cheesemonger in Aix-en-Provence and running a shop for 14 years now, after having been a key account manager in large IT companies. My job is essentially that of an intermediary between virtuous producers and customers who are attentive to the quality of their food ingredients. My customers are aware of the impact their individual consumer practices have, and they choose products from farmhouse producers to have a positive impact on the world. As a visitor to the show, I expect the opportunity to meet a wide range of producers in one place. This is a unique opportunity for us, not least because many of our producers are physically far apart, and often far from the main roads. This is the biggest event in the profession, where I can not only discover new products but also exchange views with my colleagues in the trade."

If you were a cheese?

It would be the Cantal, especially the Salers, because it's my childhood cheese, from my grandmother.

2024 COUPS DE COEUR: 9 PRODUCTS YOU HAVE TO TRY IMMEDIATELY!

On December 6th, a select jury met to choose 9 products out of the 180 in the competition. On the podium, 3 countries that are well-known for their cheeses: France, Italy and Switzerland. A selection that highlights the excellence, diversity and originality of the cheeses and dairy products presented at the show.



THE 9 WINNING PRODUCTS ARE...

France

- Ossau-Iraty
- Taupinette with dill
- Extra-fine churn butter with Noirmoutier salt crystals
- Goat Moelleux
- Straw Farmhouse Saint-Nectaire Caves Soron PDO
- Montbrison Fourme PDO

Italy

- Bufarolo Stagionato
- Surfin' Blu

Switzerland

- 15 month Vieux-Fribourg Gruyère PDO



Presentation of the *Coups de Cœur* Awards

Sunday, February 25 at 2 pm, in the *Espace Concours* (competition area)



OSSAU-IRATY
Agour - France (64)
Stand B059

This PDO cheese from the Basque Country is made from the milk of traditional breeds of ewe (Manex tête noire, Manex tête rousse and basco béarnaise) that are fed naturally, with neither GMOs nor silage. Aged on wooden boards for many months, it is remarkably delicate and mild, with subtle notes of hazelnut and dried fruit. Its soft texture, aromatic complexity and length make for an exceptional taste experience. It is also a two-time World's Best Cheese winner at the World Cheese Awards and has won many medals at the *Concours Général Agricole* (French national agricultural show).

"We are delighted to receive this award from such a prestigious jury. This is yet another proof of the consistent quality of our Ossau-Iraty PDO, which was already voted world's best cheese at the World Cheese Awards. This title rewards above all the dedication of Maison Agour's shepherds and cheesemongers, who represent small-scale farming in the Basque Country and a business model based on solidarity and transmission," says Peio Etxeleku, CEO of Agour.



**15 MONTH
VIEUX-FRIBOURG
GRUYERE PDO**
Fromagerie Moléson Sa
Switzerland)
Stand J094

Produced using raw, silage-free milk and traditional methods, Vieux-Fribourg Gruyère PDO stands out because of its 15-month ageing period. This cheese has a delicate, melt-in-the-mouth texture and a fruity taste with hints of roasted hazelnuts. Recognisable by its golden rind, it will delight lovers of hard cheeses. It can be enjoyed with mountain honey for perfect balance on the palate.

"We are extremely satisfied and happy to have received a distinction at the Coups de Cœur Competition with our Vieux-Fribourg Gruyère PDO, matured for 15 months. This recognition highlights our ongoing commitment to the quality of our products. It is a testament to the exceptional work of our employees, from the milk producers to the Master Cheesemongers to the maturers in our cellars," explains Valentina Musso, Marketing Manager.



BUFAROLO STAGIONATO
Quattro Portoni Srl - Italy
Stand E041

Bufarolo Stagionato, a cheese made from Italian water buffalo milk, is new this year! This is a washed-rind cheese, created from a paste that is acidified by the temperature of the milk. Its initially chalky texture moistens gradually as it matures. Its rind is carefully tended with water and salt, offering a holistic sensory experience involving both taste and smell that lingers on the palate. Delicious with salad or dried fruit.



TAUPINETTE WITH DILL
Jousseau - France (16)
Stand A086

An innovative creation by Fromagerie Jousseau, Taupinette (registered trademark) with dill is a flavoured version of its famous farmhouse cheese made from raw goat's milk. Ladle-moulding and a subtle touch of dried dill enhance this new recipe. It will be enjoyed for its smooth, light texture and is ideally paired with a white Pouilly Fumé.

"Maison Jousseau is happy to receive this Coup de Coeur for the Taupinette with dill! It is not just a variation, but a real innovation because it involves a completely different aromatic palette. A delicate goat's cheese flavour. A delight for your palate," explains Alain Jousseau, CEO.



**PACK OF 200 GR
EXTRA-FINE
CHURNED BUTTER
WITH NOIRMOUTIER
SALT CRYSTALS**
Baechler - France (47)
Stand K066

The extra-fine churned butter with Noirmoutier salt crystals won the jury over because of its exceptional quality, standing out among the competing dairy products. With a fat content of over 85.5%, this butter has a fine texture, a lovely yellow colour, and a deliciously salty flavour. Perfect for cooking or spreading on toast, this traditional butter is enjoyed for its salt crystals and delicious flavours. To be tasted on a quality baguette!

"We are delighted to receive this award, which recognises the work of our dairy farmers and our staff. Ours is a 100% local business, from milk collection to churning. We use a 1951 churn to produce our extra-fine butter, with a 24-hour cream maturing time and fat content of over 85%!"
Eric Vonner, Sales Director



SURFIN' BLU
Quattro Portoni Srl - Italy
Stand E041

Surfin Blu is a blue cheese made from pasteurised whole water buffalo milk, aged in craft beer. Made with care using milk from the farm's herd, it is produced with Roqueforti penicillium. After curding, cutting, and pouring into square moulds, each piece, weighing approximately 4 kg, is salted in brine and aged for about 90 days. The result: A delicate combination of both creamy and pronounced flavours, carefully packed in plant-based paper.



GOAT MOELLEUX
Schmidhauser - France (74)
Stand D070

The 'Moelleux au lait de chèvre' is a thermised goat's milk cheese weighing around 1.5 kg. Aged for 6 weeks on a spruce board, it is incomparably soft and creamy. Something new for your 2024 cheeseboards!



**STRAW FARMHOUSE
SAINT-NECTAIRE PDO
CAVES SORON**
S.c.p.r. - Ets Fromages
et Terroirs - France (12)
Stand E059

This Saint-Nectaire is a pressed uncooked cheese made from whole raw cow's milk. It is farm-produced and matured on straw in natural volcanic cellars. On the palate, it has a melt-in-the-mouth texture and an incomparable taste. It is perfect served unaccompanied, on a cheese platter.



**FOURME
DE MONTBRISON PDO**
S.c.p.r. - Ets Fromages
et Terroirs - France (12)
Stand E059

A blue-veined cow's milk cheese produced and matured at the Fromagerie du Pont de la Pierre. Cut through its orange rind to reveal a creamy, soft and fragrant paste, with delicate blue marbling. On the palate, it provides a consensual, well-balanced taste that expresses finesse rather than strength. To be enjoyed with good quality rye bread!



AN EXCEPTIONAL JURY

Voting for the 2024 *Coups de Cœur* were 25 professionals from all over the world, with a shared passion for quality cheeses and dairy products.

- **Michael Bellissa**, Fromagerie Bellisson, France
- **Samuel Bourdin**, La Cité du Lait, France
- **Camille Bossard**, Fromagerie Le Fort, France
- **Carle Darney**, Lycée des métiers Belliard, France
- **Débora De Carvalho Pereira**, Association SerTãoBras, France
- **Chantal de Lamotte**, Salon du Fromage et des Produits Laitiers, France
- **Alain Dubois**, Salon du Fromage et des Produits Laitiers, France
- **Virginie Dubois Dhorne**, Fromagerie La Finarde, France
- **Michel Fouchereau**, La Classe fromager MOF, France
- **Roxane Fourgous**, Bières et Fromages, France
- **Jeanne Gaffet**, La Louve, France
- **Sara Lacomba**, Storia e Sapori, France
- **Régis le Boucher**, Fromagerie Histoires et Fromages, France
- **Marco Lubrano**, La Louve, France
- **Claude Maret**, Fédération des Fromagers de France, France
- **Emily Monaco**, Journaliste, France
- **Arnaud Sperat-Czar**, Profession fromager, France
- **Patrice Violette**, Lycée des métiers Belliard, France
- **Feriel Adidou**, Fromagerie Fadifou, Algérie
- **Léo Begin**, Fromagerie La Fruitière, Belgique
- **Susan Sturman**, Makers & Mongers, USA
- **Oksana Chernova**, Pro Cheese, Ukraine
- **Ahlem Gharbi**, Institut Français à Alger, Algérie
- **Alice Sattanino**, ONAF, the National Organisation of Cheese Tasters, Italie
- **Evert Schönhage**, Burgundisch Lifestyle, Pays Bas

“I really enjoyed it, there were so many cheeses and so many different categories. I tried to share my emotions with the other members of the jury. I loved the Gruyère that was voted Coup de Cœur.”

Oksana Chernova
Pro Cheese (Ukraine)

“It was a very intense morning. We discussed and analysed some very interesting products. Of course, we couldn't give the award to everyone, so we focused on effective flavour, innovation, etc.”

Michel Fouchereau
La Classe fromager President.

EVENTS PROGRAM

Program as of February 16, 2024

SUNDAY 25th FEBRUARY

HORAIRES	DESCRIPTION	LIEU	TYPE
12.00 - 12.45	Bread and cheese matching workshop Apollonia Poilâne, Boulangeries Poilâne	Experts' Agora	Workshop
1.30 - 2.15 pm	Discovering the varieties of Parmigiano Reggiano Igino Morini, Consorzio del formaggio Parmigiano Reggiano	Experts' Agora	Workshop
2.00 - 2.45 pm	Presentation of the <i>Coups de Cœur</i> Competition	Competition area	Concours
2.30 - 3.30 pm	The art of caseology François Robin, MOF 2011	Experts' Agora	Workshop
4.00 - 4.45 pm	Mastering the art of cheese cutting Émilie Cavero, Fromagerie d'Émilie	Experts' Agora	Workshop
5.00 - 5.45 pm	What is the outlook for creamery and cheesemongers in 2024? - David Bazergue (FFF) - Romain Le Texier (Cniel) - Annick Polèse (Union des Fromagers Auvergne-Rhône-Alpes - FFF) - Sébastien Vermeulen (FFF Hauts-de-France)	Experts' Agora	Conference
6.00 - 6.45 pm	Presentation and tasting of the 9 winning products in the <i>Coups de Cœur</i> competition - Alice Sattanino (ONAF) - Roxane Fourgous (Bières et Fromages) - Virginie Dubois-Dhorne (La Finarde)	Experts' Agora	Competition

MONDAY 26th FEBRUARY

HORAIRES	DESCRIPTION	LIEU	TYPE
10.30 - 11.15 am	Doing business as a cheesemonger on the marketplaces. What's new? - David Bazergue, Délégué Général - FFF - Alexandre Bonnet, Directeur commercial groupe Dadoun - Louis Teixeira, Président de la délégation FFF Centre-Val de Loire	Experts' Agora	Conference
11.30 am - 12.15	Cheese and champagne: when daring leads to the finest pairings! Faustine Konrat, Champagne Konrat	Experts' Agora	Workshop
12.30 - 1.15 pm	Presentation and signing of the Guide "<i>Développer sa fromagerie de détail</i>" Laurent Dubois et Laurent Mons avec les Éditions Profession Fromager	Experts' Agora	Conference
12.30 - 3.00 pm	Golden Lyre Competition Fédération des Fromagers de France	Competition area	Competition

1.30 - 2.15 pm	Italian cheeses, a good choice at any time: 535 ways to say it Organized by Italian Trade Agency and presented by François Robin, MOF 2011	Experts' Agora	Conference
2.30 - 3.15 pm	Retraining: diving into a multidisciplinary world and challenging yourself on a daily basis! Anne-Laure Fayaud Allien (Fromagerie Bleue) and Fédération des Fromagers de France	Experts' Agora	Conference
3.30 - 4.15 pm	Using social networks to attract and retain customers - Gaspard Leulier (École Française du Fromage) - Driss Azzoug (La Meulerie - Marseille) - Émilie Cavero (Fromagerie d'Émilie - Toulouse)	Experts' Agora	Conference
4.30 - 5.30 pm	Unusual alliance: Gin and cheese François Robin, MOF 2011	Experts' Agora	Workshop
5.00 - 6.30 pm	Announcement of the results and prize-giving ceremony for the Lyre d'Or Competition	Competition area	Competition
5.45 - 6.30 pm	Presentation and tasting of the 9 winning products in the Coups de Cœur Competition - Débora De Carvalho Pereira (SerTãoBras) - Evert Schönhage (Burgundisch Lifestyle) - Ferial Adidou (Fadidou)	Experts' Agora	Competition

TUESDAY 27th FEBRUARY

HORAIRES	DESCRIPTION	LIEU	TYPE
10.00 am - 1.00 pm	Grilled! Grilled Cheese Challenge <i>Trophy presentation at 1 p.m.</i>	Competition area	Competition
10.30 - 11.15 am	Unusual combinations: olives and cheese Alexandra Paris, France Olive	Experts' Agora	Workshop
11.30 am - 12.15	Presentation and tasting of the 9 winning products in the Coups de Cœur Competition - Michel Belissa (Belisson) - Susan Sturman (Makers & Mongers) - Emily Monaco (journaliste)	Experts' Agora	Competition
12.30 - 1.15 pm	Getting to know AOP dairy products better and the guarantees they provide: training, tools and arguments CNAOL	Experts' Agora	Conference
2.30 - 3.15 pm	Take account of the challenges of sustainable development in the dairy business - Leslie Martin (FFF) - Olivier Nivresse (Commission RSE FFF) - Amélie Vaz (In Extensio Innovation Croissance)	Experts' Agora	Conference
2.30 - 4.30 pm	White Paper - Benefits and risks of raw milk Fondation pour la biodiversité fromagère	Competition area	Conference
3.30 - 4.15 pm	New "Fromager" Certification: Co-construction and innovation for companies cheesemongers ENIL and ANFOPEIL	Experts' Agora	Conference

EXCITING COMPETITIONS

The 18th edition of the Cheese and Dairy Products Show promises a rich programme of events, with contests, inspiring conferences, and unusual workshops. For 3 days, visitors are immersed in the world of cheese and dairy products.



NEW FOR 2024: GRILLED! (THE GRILLED CHEESE CHALLENGE)

✱ **Tuesday 27 February (10 am - 1 pm)**



Awards ceremony

Tuesday February 27 at 1 pm,
in the *Espace Concours* (competition area)

Grilled Cheese, the delicious snack from America, bursting with melted cheese between two slices of crispy bread, is coming to the Cheese and Dairy Products Show. Born in the 1920s in the United States, it is now a favourite with French and international taste buds thanks to its irresistible marriage of textures and flavours. The Grilled competition, co-created by François Robin, will bring together six talented candidates. They will all compete in knockout battles. A culinary challenge where they will have only fifteen minutes to prepare their recipe.

We thank Boska for the cutting materials and equipment, the *Boulangeries Poilane* for the breads as well as the exhibitors for the cheeses.

The jury members are:

– **Charlène Bouy**, Fromagerie Charlicot, Paris 11
Following a career change, Charlène opened her cheesemonger shop 8 years ago in the 11th arrondissement of Paris. Her speciality? Cocktail trays!

– **Bastien Petit**, Paris

In 2014, Bastien launched his «B'Cook» blog to share the French way of life with as many people as possible. He is also the author of the book *Fromage fondus* (Melted Cheeses).

– **Charlotte Petitjean**, Fromagerie Saint-Jean, Lyon
Charlotte opened her cheesemonger's store / cheese bar in Lyon 4 years ago, after 10 years in finance and a career change.

The 6 candidates are :

Alex Armstrong (USA) / Nick Bayne (UK) /
Léo Bégin (Belgium) / Mathew Carver (UK) /
Thibault Duval (France) / Pascal Libérati (France)

THE LYRE D'OR **CONTEST CELEBRATES** **THE OLYMPICS!**

✳ **Monday, February 26**
12.30 - 3.00 pm

🏆 **Presentation of the *Lyre d'Or* awards**
Monday 26 February at 5 - 6.30 pm
in the *Espace Concours* (competition area)

The show's iconic competition, organised by the French Cheese Federation, is back for its 8th edition. This year, 15 candidates from different regions of France will be competing to create the most beautiful cheese platter on the theme of "Sport and Cheese". Who will succeed Nathalie Matignon, the winner of the 2022 Golden Lyre?

The candidates:

Paris region

Gaëlle Poder, Chez Virginie, Paris (75)
Marine Thiébault, Androuet, Paris (75)

Brittany

Solen Beyssac, Maison Bordier, Saint-Malo (35)

Normandy

Priscilia Duval, Au P'tit Fromage,
Conches-en-Ouche (27)
Steven Le Gall, Eurl fromagerie du vieux marché,
Rouen (76)

Pays de la Loire

Margot Marcant, SALR Morgat, Angers (49)
Matthieu Rouet, Fromagerie Crèmerie Rouet,
Brissac-Quincé (49)
Clément Sauval, Fromagerie Cottage,
Talmont-Saint-Hilaire (85)

Occitania

Antoine Abellan, Le bois d'Amalthée, Cazillac (46)
Célia Desperier, Le Cours des Halles,
Tournefeuille (31)

New-Aquitaine

Estelle Hans, La fromagerie des Pins, Le Barp (33)
Fabien Lanave, La Crèmerie de Fabien,
Mont-de-Marsan (40)

Grand Est

Vincent Feith, Mille & 1 Fromages, Augny (57)

Hauts-de-France

Grégoire Declémy, SARL Planchon, Amiens (80)

Burgundy Franche-Comté

Clément Gavand, Les Garçons Fromagers, Dole (39)



A TALE OF TWO CANDIDATES

* Marine Thiebault, Androuet, Paris

Marine Thiébault, 36, embodies passion and commitment. She manages the Androuet store located on rue de la Terrasse in Paris. Marine originally proved herself as a road cycling competitor for several years. Having always been a cheese lover, she made the bold decision to change career three years ago. After obtaining her professional qualification (CQP) as a cheesemonger at Androuet, she threw herself into the job. She feels that taking part in the Golden Lyre contest is a unique opportunity. Her talent lies in the creation of cheese platters, veritable works of art that showcase the products she presents to perfection. In this Olympic year, Marine sees an interesting link between her love of cheese and her former passion for sport, a melding of two worlds that are close to her heart. Her aim is to rise to the challenge of marrying the worlds of cheese and sports through her expertise and creativity.

Marine's favourite hot cheese:

"Of all the cheeses I love to melt, my favourite is Bleu du Vercors-Sassenage. Both sweet and strong, it goes well with seasonal vegetables and is fabulous with jacket potatoes."



* Vincent Feith, Mille & 1 fromages, Metz

Part of the first generation of CAP-qualified cheesemongers, Vincent Feith, 26, now works at Mille & 1 Fromages in Augny, near Metz. Vincent has been part of the store's success since it opened on December 5, 2020. Always looking to push himself, he decided to take up the Golden Lyre challenge so that he could test himself and explore his abilities. Having already taken part in the MAF Cheesemonger's competition during his training, he is looking to challenge himself even more and discover his limits, as he attempts to take his talent beyond expectations. One more step in a professional career that is dedicated to the art of cheese.

Vincent's favourite hot cheese:

"The cheese I particularly like during the cold weather is the Chevrotin des Aravis, because I am a big fan of goat's cheese. I even use it in tartiflette instead of the traditional Reblochon."

THE AGORA DES EXPERTS, UNUSUAL CONFERENCES AND WORKSHOPS

The *Agora* is where conferences and tasting workshops explore trends in the industry. Different themes such as caseology, retraining, social networks, the economic climate, and raw milk, are addressed by renowned speakers such as Fédération des Fromagers de France, CNIEL, Italian Trade Agency... The *Agora* will also feature tastings and unusual pairing workshops that will tease visitors' tastebuds with unexpected combinations. Here is a quick look at the conferences and tasting workshops that are planned during the show.



CONFERENCES

* The art of caseology

By François Robin

Sunday, February 25, 2.30 - 3.30 pm

This neologism just means the art of cheese tasting, all the techniques you need to know to fully explore a cheese and appreciate its qualities. This one-hour workshop is conducted in English and French by François Robin, one of the *Meilleurs Ouvriers de France Fromager* (Best Cheesemongers of France), with several guided but interactive tastings along the way.

* The cheesemonger business: prospects for 2024

By David Bazergue, FFF General Delegate; Romain Le Texier, CNIEL Research Director; Annick Polese, FFF Vice-president; Sébastien Vermeulen, FFF Hauts-de-France delegation president

Sunday, February 25, 5 - 5.45 pm

The cheesemonger business fluctuates along with the economic climate. There have been some uncertainties over the last few months. This round table takes stock of business in 2023 and outlines the prospects for 2024.



✳ **Being a cheesemonger on markets. What are the latest developments?**

By David Bazergue, FFF General Delegate; Alexandre Bonnet, Sales Director, Dadoun group; Louis Teixeira, market cheesemonger, FFF Centre-Val de Loire delegation president

Monday, February 26, 10.30 - 11.15 am

Being a non-sedentary cheesemonger is part of the profession's DNA. However being in the public domain has a major impact on how to carry out business. Environmental concerns, particularly relating to market management, are in the news. In addition, to help professionals, the FFF has worked with the Association des Maires de France (AMF - Association of French Mayors) to produce a standard market regulation for local authorities. The round table will outline progress on these topics and enable discussion on current news in the profession.

✳ **Presentation and signing of the "Developing your retail cheesemonger business" Guide**

By Laurent Dubois and Laurent Mons, with Éditions Professions Fromagers

Monday, February 26, 12.30 - 1.15 pm

In this practical guide, the two cheesemongers share their methods, patiently created and refined over the decades, making them trusted names in the profession today.

✳ **Italian cheeses, a good choice at any time, 535 ways to say it**

By Italian Trade Agency and presented by François Robin MOF 2011

Monday, February 26, 1:30 - 2:15 pm

✳ **Retraining: diving into a multidisciplinary world and challenging yourself daily!**

By Anne-Laure Fayaud Allien

Monday, February 26, 2.30 - 3.15 pm

After more than 15 years' experience in communication, Anne-Laure Fayaud Allien retrained to become a cheesemonger. She opened her *Fromagerie Bleue* on the outskirts of Nantes. During this conference, she shares her experience of a radical and positive life change.

✳ **Using social media to attract and retain customers**

By Gaspard Leulier, Head of Training at the *École Française du Fromage*; Driss Azzoug, cheesemonger, La Meulerie Marseille; Émilie Caverio, cheesemonger, Fromagerie d'Émilie (Toulouse)

Monday, February 26, 3.30 - 4.15 pm

The cheesemonger is first and foremost a cheese professional. However, he or she has to wear other hats... including as a communications expert! The *École Française du Fromage* (French Cheese School) talks about good communication practices to help diversify clientele through the use of social media.

✳ **Learn more about PDO dairy products and the guarantees they provide: training, tools and pitches**

By the CNAOL

Tuesday, February 27, 12.30 - 1.15 pm

This conference, aimed at professionals in sales, distribution and catering, will showcase the 51 French PDO cheeses, butters and creams. It will present a set of training and communication tools and materials to learn more about PDOs and better inform the consumer on the specific features of the label and the products.

✳️ **Taking sustainable development issues into account in the dairy business**

By Leslis Martin, Head of Hygiene and Sustainable Development at the FFF; Olivier Nivesse, Cheesemonger in Clermont-Ferrand and Chairman of the CSR Commission; Amélie Vaz, Sustainable Development Consultant at In Extenso Innovation Croissance

Tuesday, February 27, 2.30 - 3.15 pm

Turning our ecological and societal values into an asset for our business (quality label, an end to single-use plastic, waste management, etc.).

✳️ **White paper on the benefits and risks of raw milk**

By the *Fondation pour la biodiversité fromagère* (Cheese Biodiversity Foundation)

Tuesday, February 27, 2.30 - 4.30 pm

The Foundation presents its new white paper, which should provide communication pointers for dairy professionals, the medical profession, consumers, and media.

✳️ **New «Fromager» Certification: Co-construction and innovation for cheese companies**

By ENIL and ANFOPEIL

Tuesday, February 27, 3.30 - 4.15 pm

La transformation laitière is currently rolling out the new professional *Fromager* Title. This unique certification in France, soon available as an apprenticeship, recognises and certifies mastery of cheesemonger's skills. It responds to the challenges of maintaining know-how and developing French cheese expertise, contributing to the economic and cultural influence of France's gastronomy. The vocational Title was built in partnership with the Enil (French Dairy Industry Schools) and ANFOPEIL, key players in vocational training in the dairy sector, and incorporates the latest teaching and evaluative innovations.

TASTING WORKSHOPS AND UNUSUAL COMBINATIONS

✳️ **Bread and cheese**

By Apollonia Poilâne

Sunday, February 25, 12 - 12.45 pm

Created in 1932 by Pierre Poilâne, the Poilâne bakery has stood the test of time by combining lifestyle, good food and creativity. Poilâne genuinely expresses its definition of the baker's craft: transforming cereals through fermentation to create breads with unique tastes, that are nutrient-rich and healthy. Apollonia Poilâne leads a workshop on bread and cheese pairings.

✳️ **Discovering the different varieties of Parmigiano Reggiano**

By Iginio Morini, Consorzio del formaggio Parmigiano Reggiano

Sunday, February 25, 1.30 - 2.15 pm

The world of Parmigiano Reggiano is rich in biodiversity: geographical environments, types of fodder, cattle breeds... and passionate cheesemongers who create so many Parmesans and sensory profiles for us to discover! Iginio Morini, specialist in the appellation, takes visitors to the heart of the region, opening the doors of diversity and providing a moment of pleasure and sharing, Italian style.

✳️ **Mastering the art of cheese cutting**

By Emilie Caverio, Fromagerie d'Emilie

Sunday, February 25, 4 - 4.45 pm

Cutting cheese is a real art that helps bring out all its qualities and showcases the work of the producer. Emilie Caverio will reveal all her secrets for making a perfect cheese platter.



✳️ **Cheese and champagne: when bold leads to the most beautiful pairings!**

By Champagne Konrat

Monday, February 26, 11.30 am - 12.15 pm

Cheese and wine is a natural pairing, so why not try champagne? Cheese and champagne have something in common: they fully reveal their character over time. This exclusive workshop by Champagne Konrat reveals the secrets of perfect cheese and champagne pairings. A taste experience you won't want to miss!

✳️ **Gin and cheese**

By François Robin

Monday, February 26, 4.30 - 5.30 pm

Gin is a spirit that doesn't have a great reputation in France, but it has really taken off worldwide with a myriad of fragrant, surprising, subtle or dynamic, spicy or floral products. All the distilleries are getting involved, and we can now experience surprising cheese pairings, including different ways of using them. This one-hour workshop is conducted in English and French by François Robin, one of the *Meilleurs Ouvriers de France Fromager* (Best Cheesemongers of France), with several guided but interactive tastings along the way.

✳️ **Cheese and olives**

By France Olive

Tuesday, February 27, 10.30 - 11.15 pm

Unusual marriages to awaken the taste buds: olives, with rich and varied flavours, are a perfect match for the diversity of cheeses. The workshop offers a unique tasting, where each bite is a sensory adventure in its own right.



SIGNING SESSIONS

Since 1985, the Librairie Gourmande has offered books on cooking, gastronomy and oenology to professionals, students, teachers and amateurs. At the show, it will offer a selection of specialized books, as well as games and posters around cheese. Some authors will make the trip for signing sessions!

✳️ **Come to stand L054.**



Anne-Laure Pham and Mathieu Plantive
Le Grand livre des Fromages (Flammarion)

Sunday, February 25, 3 - 5 pm



Pierre Coulon
Le bon savoir du Fromager (First)

Monday, February 26, 10.30 - 11 am



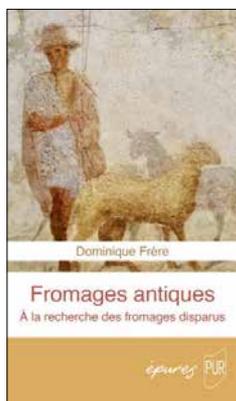
Aurore Paillusson
Balade en Fromagerie (Milan)

Monday, February 26, 15.30 - 17 pm



Bastien Petit
Fromages fondus and Les croques (First)

Tuesday, February 27, 1 - 2 pm



Dominique Frère
Fromages antiques (Pu de Rennes)

Monday, February 26, 2.30 - 4 pm

Other books can be discovered on the stand, such as “Initiation to cheese technology”, by Michel Mahaut, Romain Jeantet and Gérard Brulé or even “The cheesemonger’s kitchen” by MOF Bernard Mure-Ravaud and chef Jean-Charles Karmann.

DON'T MISS!

Presentation and signing of the Guide
“Developing your retail cheese factory”
Laurent Dubois and Laurent Mons
with Éditions Profession Fromager

Monday February 26
from 12.30 to 1.15 pm
at the Agora des Experts

SPOTLIGHT ON 10 NEW PRODUCTS YOU MUST NOT MISS

The Cheese and Dairy Products Show is THE place to discover tomorrow's new cheese products. Among the trends we have identified are many alcohol-flavoured cheeses, the growing popularity of water buffalo milk cheeses and blue cheeses. Here are 10 gems selected from the many new products presented at the show.

CHEESES



* **Triple Rousse, Fromi, Germany**
Stand H049

Triple Rousse, the latest innovation in the Argental range, is a soft cheese made with 3 different milks. It has a smooth and creamy texture, and a perfect balance between the three milks. Its orange rind adds a distinctive flavour on the palate.

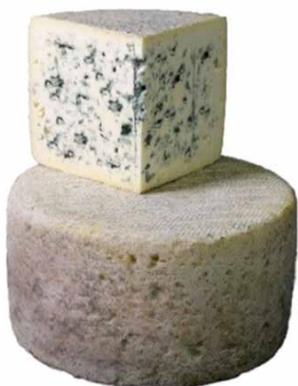


* **Boer'n Trots, Vandersterre Holland B.V., Netherlands**
Stand C066

Boer'n Trots Sweet Clover Cow's Cheese comes from the Kaamps domain. Its rind is wrapped in sweet clover, which allows it to ripen naturally for at least 16 weeks. Result: a deliciously sweet taste and a mellow texture.

* **Bleu de chèvre, Société Laitière de Laqueuille, France**
Stand E049

This blue goat's cheese has borrowed the iconic technology and shape of a *Bleu d'Auvergne*. Produced from goat's milk from the Auvergne Limousin region, the cheese is injected with *Roqueforti penicillium*, then aged for about sixty days. A variation of the famous *Bleu Laqueuille*.



* **Brugge Comtesse Vintage, Milcobel, Belgium**
Stand J063

Brugge Comtesse Vintage (180g) is an exceptional recipe that combines the best of Gouda and Parmesan cheeses, aged for at least 12 months. A top-quality cheese with hints of roasted hazelnuts and summer fruits.



* **Le Buronoix, Fromagerie du Buron, France**
Stand G082

The Buronoix is a revisited version of the Murois, aged with a walnut liquor. Its ivory yellow paste is very supple and creamy, and it is perfectly aged all the way through, thanks to the hole in the centre of the cheese. As it matures next to Saint-Nectaire, the Buronoix picks up notes of hazelnut, cream and butter, which complement its nutty flavour, along with a melt-in-the-mouth texture.



* **La Racleizh, Fromagerie d'Arvor, France**
Stand A087

Racleizh is the perfect example of a Breton raclette. After a year of painstaking work, tests and tastings, the Fromagerie d'Arvor decided to shake up cheese traditions by inventing a Breton version of raclette. It's a first!

* **Le Grand Barisien, Fromagerie Dongé, France**
Stand E069



The Grand Barisien embodies the elegance of triple-cream cheese, a creation with a soft paste and flowery rind, generously enriched with cream and truffle. Made from raw cow's milk, the Grand Barisien offers an exceptional taste experience. Young, it is appreciated for its sweetness and

freshness, but as it matures, its character intensifies, revealing subtle hints of hazelnuts and mushrooms that enhance the creamy taste.

DAIRY PRODUCTS



* **Crème gourmande chocolat, Laiterie Bastidarra, France**
Stand E081

Handcrafted with whole cow's milk collected locally (less than 20 km), this gourmet chocolate cream

owes its rich texture to eggs that are added to the recipe. Its family-sized glass jar makes it the ideal dessert to share at a family meal.

* **Le yaourt fruit, Laiterie la Côtère, France**
Stand G028

This is a genuine artisanal fruit yoghurt, handmade with pasteurised whole milk. It is lightly sweetened with cane sugar and generously topped with jam. In its unusually shaped glass jar, this high-end yoghurt is the Laiterie la Côtère's signature product.



GOURMET PRODUCTS



* **Raisins Régal mi-cuits, Marc Peyrey, France**
Stand F081

The semi-cooked Régal grapes from Moissac are incredibly sweet and seedless. This fruity delight blends perfectly with Comté and other hard cheeses, for a combination of exquisite flavours.

CSR IN THE DAIRY INDUSTRY

Committing to Corporate Social Responsibility (CSR) has become an essential aspect for many players in the dairy industry, as it is based on values of sustainability, societal and environmental commitment, as well as ethical practices.

As part of this dynamic, several exhibitors at the Cheese and Dairy Products Show have shared their CSR initiatives and commitments, demonstrating their involvement in responsible practices within their businesses.



✳ **La ferme des Peupliers**
**Producer of farm yoghurt
and dairy desserts**
France, Normandy, Stand B088

Cultivating environmental responsibility from A to Z. As part of its energy transition, La Ferme des Peupliers operates a short production circuit, reducing its carbon footprint while favouring eco-responsible packaging. Its environmental commitments are reflected in concrete actions, such as waste management with 80% recyclable packaging and charitable partnerships since 2015.

✳ **Gourm.it**
**Distributor and exporter
of Italian cheeses**
Italy, Stand F094

Towards sustainable agriculture. Gourm.it, a network of Italian producers, is committed to responsible farming practices while actively supporting local communities. To minimise their carbon footprint, they employ eco-friendly packaging practices and choose renewable energies.

✳ **The Fine Cheese Co**
British cheese wholesaler and maturer
United Kingdom, Stand E085

Eight pillars for a more positive impact. The Fine Cheese Co takes a comprehensive approach to CSR, with eight fundamental pillars. For example, their policy incorporates values of respect for employees, the environment and fair relationships with customers and partners. Their involvement in different fields, such as occupational health and safety, the environment, and fair practices, demonstrates a strong commitment to CSR.

✳ **CLS**
Producer of butters, cheeses, and creams
France, Nouvelle-Aquitaine, Stand A080

Tradition serving CSR. The CLS cooperative has been committed to a CSR approach since 2019, structuring their developments around responsible values and practices. Their action plan, based on ISO 26000's 7 pillars, reflects a continuous improvement approach, taking into account governance, environment, local development, human relations, animal welfare, and commitment to customers and fair practices.

✳ **Paul Georgelet**
Farmhouse goat's cheese producer
France, Nouvelle-Aquitaine, Stand B053

A CSR approach that focuses on water. Paul Georgelet's farm has a resolutely eco-responsible approach. Committed to phyto-purification, it uses plant root systems to effectively treat washing water, creating 'white water'. Reusing this water and recycling rinsing water from the dishwasher, enables significant savings, reducing the farm's environmental impact. This commitment is also reflected in its zero-waste direct sales shop.

✳ **Gillot**
For societal, ecological and collective progress
France, Normandy, Stand C081

Gillot stands out as a key economic player in Normandy, combining societal, economic and ecological commitments. Its concrete actions include co-constructive relationships with stakeholders, reducing its environmental footprint, supporting Normandy PDOs, and promoting co-products to reduce food waste.

✳ **Yves Combes**
Solar energy and recyclability
France, Occitanie, Stand B085

The Yves Combes company illustrates its ecological commitment by the construction of a photovoltaic building and the use of 95% recyclable packaging. This approach is accompanied by careful management of water consumption, with a constant desire to preserve natural resources.

✳ **Mevgal**
No child without milk
Greece, Stand K049

Mevgal has become involved in the humanitarian initiative "No Child without Milk", a programme dedicated to providing milk to underprivileged children. Through this altruistic approach, the company is committed to contributing to the nutrition and well-being of children in need, strengthening its social and humanitarian involvement.



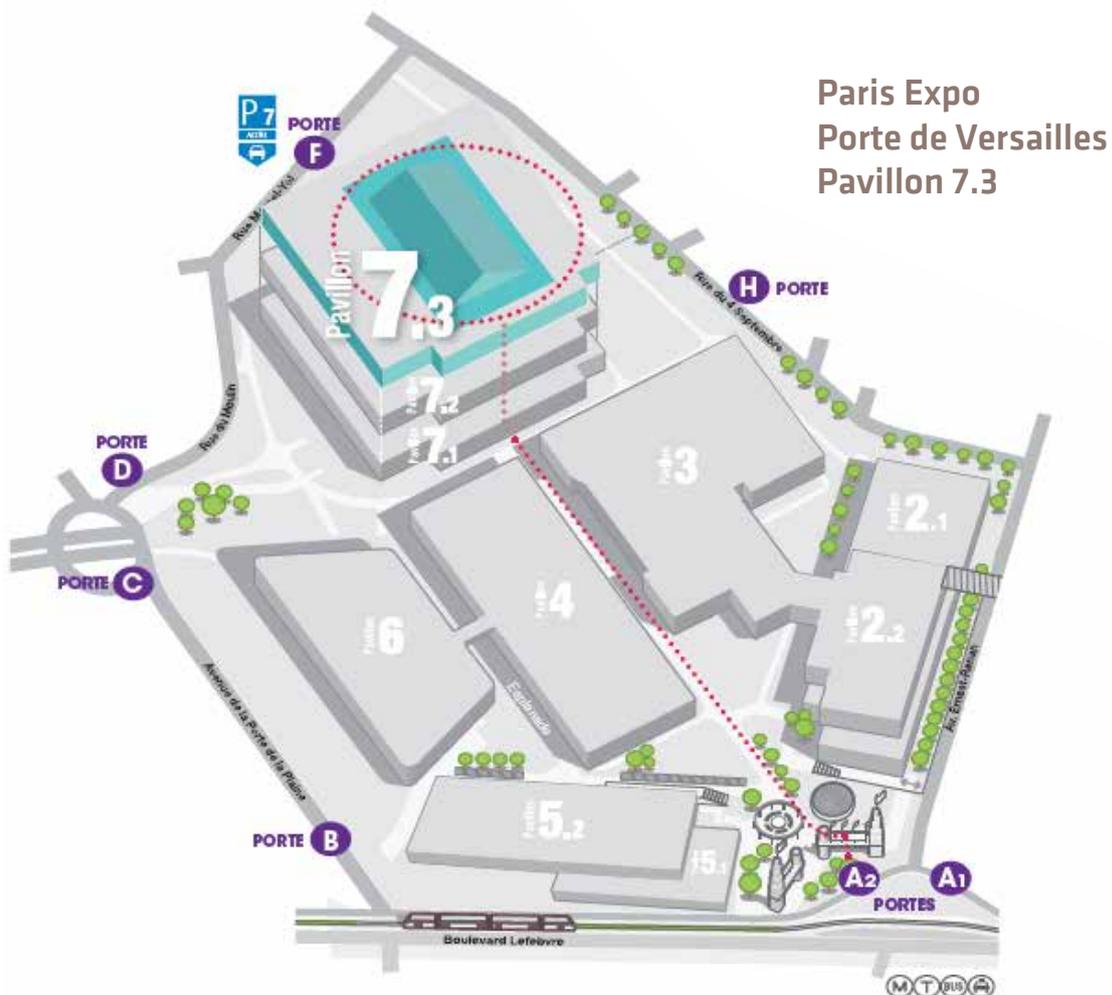
PRACTICAL INFORMATION

**from Sunday, February 25
to Tuesday, February 27**

from 9 am to 7 pm

www.salon-fromage.com

The Show is only open to industry professionals over the age of 16.



Your press contacts

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