

**Soignon petit Sainte-Maure goat cheese : fabriqué en Poitou-Charentes / Eurial Poitouaine.**

**Contributors**

Eurial Poitouaine (Firm)

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Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>



Full fat soft goat  
cheese made with  
pasteurised milk.  
Fromage au lait  
de chèvre pasteurisé.



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emb 79276

Made in France by  
Fabriqué en France par  
EURIAL POITOURAINE  
BP 42738 - F 44327  
NANTES Cedex 3  
[www.soignon.com](http://www.soignon.com)

Keep refrigerated  
À conserver entre  
+ 2° et + 6°C

**SOIGNON**

Made from pasteurised Goat's milk, the cheese ripens towards its Use By date, and the initially firm heart becomes softer and creamier from the rind inwards.

As it does so the flavour develops gently to a clean, medium 'goat' level and the texture softens. The rind is edible. The cheese is great for cheeseboards and is an ideal shape for slicing for salads, for warming on toast or grilling.

The cheese can be useful for consumers unable to tolerate cows' milk products and is suitable for vegetarians.

TYPICAL VALUES PER 100 G

Energy	300 kcal or 1245 kJ
Protein	20 g
Carbohydrate	1 g
Fats	24 g

GUIDE TO RIPENESS

young & firm approx 4 weeks' before use-by date	medium ripe approx 2 - 3 weeks before use-by date	fully ripe 1 - 2 weeks' before use-by date
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Tous ses chèvres sont bons.

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