Fromagerie des Franches-Montagnes SA

Franches-Montagnes
Noirmont
Roc-Montès
Taignon

In 2016, the MIBA cooperative took over the Christian Kälin AG cheese dairy. In 2019, the new Franches Montagnes SA cheese dairy, with a modern and interactive demonstration facility, was opened on the outskirts of the village of Le Noirmont. This facility allows visitors to discover the cheese-making process in a fun and educational way. Currently, the cheese factory processes more than 5 million kg of milk, mainly into Tête de Moine and Gruyère, with the company's own cheese specialties rounding out the selection in an attractive store.

cheese.ch
with a smile

Fromagerie des Franches-Montagnes SA

Fromagerie des Franches-Montagnes SA
Rue de l'Avenir 2, 2340 Le Noirmont

Tel. 032 952 19 00

info@fdfm.ch

cheese.ch
with a smile

Franches-Montagnes

Medium-hard cheese | Conventional varieties | Cow milk

The Franches-Montagnes is produced in the Jura Freiberg Mountains at a height of over 1,000 metres. This special Swiss mountain cheese is more full-bodied than other mountain cheeses.

Type: medium-hard cheese · Ingredients: non-silage cow's milk
Shape: round · Weight: about 6 - 7 kg
Rind: washed, smear-ripened · Holes: abundant
Ripening: 5 - 8 weeks · Shelf life: 1 month
Suitable for: cold cuts, cheese platters, desserts
ID: CH 4017

Fat content: 52 %
Firmness: 57-63 %
100g contain:

Caloric Value:	1635 KJ (391 kcal)
Fat:	35 g
Saturated Fatty Acids:	22 g
Carbohydrates:	0.4 g
Sugar:	0 g
Proteins:	25 g
Salt:	2 g

Fromagerie des Franches-Montagnes SA 2340 Le Noirmont

Noirmont

Medium-hard cheese | Conventional varieties | Cow milk

The Noirmont is produced at a height of over 1,000 metres in the beautiful, unspoilt landscape of the Freiberg mountains - an Swiss moutain cheese with its own strong character.

Type: medium-hard cheese · Ingredients: non-silage cow's milk
Shape: round · Weight: 6 - 7 kg
Rind: washed, smear-ripened · Holes: few
Flavour: typically spicy
Ripening: 3 - 4 months · Shelf life: 1 monthSuitable for: cut, cheese platters, desserts
ID: CH 4017

Fat content: 51 %
Firmness: 57-63 %
100g contain:

Caloric Value:	1635 KJ (391 kcal)
Fat:	35 g
Saturated Fatty Acids:	22 g
Carbohydrates:	0.4 g
Sugar:	0 g
Proteins:	25 g
Salt:	2 g

Fromagerie des Franches-Montagnes SA 2340 Le Noirmont

Roc-Montès

Medium-hard cheese | Conventional varieties | Cow milk

The Roc-Montès is also produced in the unspoilt and pastoral countryside of the Freiberg Mountains. It is a very creamy Swiss mountain cheese.

Type: medium-hard cheese · Ingredients: non-silage cow's milk
Shape: round · Weight: 400 - 500 g
Rind: washed, smear-ripened · Holes: few
Flavour: slightly sour
Ripening: 4 - 6 weeks · Shelf life: 1 month
Suitable for: cheese platters, cold cuts, desserts, etc.
ID: CH 4017

Fat content: 54 %
Firmness: 57 - 63 %
100g contain:

Caloric Value:	1635 kJ (391 kcal)
Fat:	35 g
Saturated Fatty Acids:	22 g
Carbohydrates:	0.4 g
Sugar:	0 g
Proteins:	25 g
Salt:	2 g

Fromagerie des Franches-Montagnes SA 2340 Le Noirmont

Taignon

Medium-hard cheese | Conventional varieties | Cow milk

The latest creation of our specialties - a cheese with character: the Franches-Montagnes is called "Taignon". The prolonged maturing process gives this mountain cheese an intense aroma and a tender paste. Its taste reflects the plant diversity of the region, which is reflected in the cheese via the cows' milk.

Type: semi-hard cheese - Raw material: raw cow's milk with non-strained filling
Wheel: round - Weight: 6 to 7 kg - Rind: washed, rubbed - Hole: small
Aroma: typical, racy - Maturing: 5 months - Storage: 1 month
Use: sliced, cheese board, dessert
Marking : CH 4017

Fat: fat, 53% MGES
Resistance, wff: medium-hard, 57-63

100g contains :

Caloric value:	1635 KJ (391 kcal)
Grease:	35 g
Saturated fatty acids:	22 g
Carbohydrates:	0.4 g
Sugar:	0 g
Protein:	25 g
Salt:	2 g

Fromagerie des Franches-Montagnes SA 2340 Le Noirmont