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THE COMPANY

The Gabriel Coulet family has been producing and maturing Roquefort since 1872 when the old-old-old Grand Father of Emmanuel Laur decided to change his wine cellar into a Roquefort maturing cellar as he has discovered a beautiful “Fleurine” in his cave. After 130 years, the Dairy is still run by the same family as today **the 5th generation arrives.**

Thanks to this long experience geared to quality and service, Gabriel Coulet is now one of the largest firm in the Roquefort family Business with over 8.5 % of the total production of Roquefort. We have always been focusing on the quality of our product rather than on our market share: we want to have a better product than the regular A.O.C. and this is why:

- **we mature our cheeses a minimum of 4 months** (A.O.C. requires 3 months) in order the to get creamiest texture;
- we needle each cheese till the very edge to widespread in order to have the blue mould developing all over the surface;
- **we cut and sort by hand each of the 700 000 cheeses** we manufacture in order to select the best quality;
- we are among the only producers still to **take off the “morge” by hand on the rind** of each cheese in order to avoid soapy taste and bitterness.

As a consequence, Gabriel Coulet Roquefort offers a very creamy texture and is very nicely dark blue veined.



They supply the top-notch retailers in the world, such as: Barthélémy (Paris), Hervé Mons (Roanne, France, Meilleur Ouvrier de France), Xavier (Toulouse), Zabar (New York), Steve Jenkins (New York), etc.... We even have been awarded with the **Gold Medal at 2004, 2005 and 2006 Concours Général Agricole of Paris.**

Besides, we are very flexible and efficient for **private labelling.**

More recently, the firm enlarged its range with other sheep-milk cheeses namely Feta, Tomes and Raclettes.

PRODUCTS AND PRESENTATION

A/ Gabriel Coulet **Roquefort** Raw Milk:

- Available in **halves and quarters**, offered both cut vertically or horizontally;
- **Standard wedges** of 100/120/130/150 or 200 g (3.5, 4.2, 4.6, 5.3, 7.0 oz) with or without lid;
- **Horizontal “heart” fans** of 100/150 and 200 g (3.5, 5.3 or 7.0 oz : these slices are cut in the heart of the cheese) or 150/300 g – 5.3 or 10.6 oz – horizontal trays;
- **Mini wedges** of 25 g (1 oz) offered either individually for food service or in trays of 4 or 6 units;
- **Kosher** Roquefort available as well in halves or 100 g (3.5 oz) wedges.

B/ **Sheep-milk tomes from the Pyrénées**, pasteurized: ”Izarou” brand, signed by Gabriel Coulet:

- Available in 4,5 kg/10.0 lbs as well as 600 g/1.4 lb wheels.

C/ Traditional 100 % **Sheep-milk Feta**, “Brebiac” brand (pasteurized):

- available in bulk: pails of 8 kg, blocks of 1 and 2 kg;
- available in slices of 150 or 200 g (5.3 or 7 oz);
- in cubes as well in 250 g or 5 kg packs.



PROMOTIONS AND SALES MATERIAL

a) Promotions

Agreement on the principle of 4 promotions (8 %) per year and per item **regularly** followed up.

b) Sales material and samples

We remain at your disposal in case you need any brochure, POS material or extra samples.

Kind regards,

The Interval Team

BON APPÉTIT



Quiche with Roquefort And Hazelnuts

Ingredients (4 p.): 1 pie crust pastry – 250 g/8.8 oz of Roquefort – 60 g/2 oz of hazelnuts – 4 eggs – 30 cl of liquid fresh cream – Salt & pepper – Nutmeg

Preparation: Pre-heat the oven to Th. 7 (210°C/410°F). Spread the pastry in a dish previously buttered and floured. Crumble the Roquefort and the chopped hazelnuts. Spread them on the pastry. In a bowl, whisk the eggs with the fresh cream. Salt, pepper and add the nutmeg. Drop on the pastry. Bake during 30 minutes. You can serve the quiche with some green salad or endive salad

Source : www.cuisinetoo.com



Mache Salad with Roquefort

Ingredients (2 p.): 1 mache – Pine kernels (quantity according to your preference) - 100 g/3.5 oz of smoked lardons - 50 g/1.7 oz of Roquefort – A bit of mustard - 2 tablespoons of vinegar - 3 tablespoons of oil - 1 tablespoon of water - Pepper

Preparation: Prepare the vinaigrette with the mustard, vinegar, oil, water and pepper. Roast the pine kernels in a pan until they are colored. Brown the smoked lardons without additive fat. Cut the Roquefort in cubes. Put the salad in a large bowl. Add the Roquefort cubes, the lardons and the pine kernels. Drop some vinaigrette. Mix and enjoy!

Source : www.linternaute.com