



Fromagerie THUAIRE
SOCIETE FROMAGERE DU LIVRADOIS



Export Department: Interval

Bureau France
1-3 rue Pavlov - Bât. 11
ZAC des Bruyères
78190 Trappes, France
Tél. + 33 (0) 1 34 89 06 02
Fax. + 33 (0) 1 34 89 23 66
contact[at]intervalexport.com

USA Office
C/o Overseas - Miss Diane Sauvage
2200 Fletcher avenue, 3rd Floor
Fort Lee, NJ 07024, USA
Tel : + 1 (201) 585 2157
Fax : + 1 (201) 585 8575
diane[at]intervalexport.com

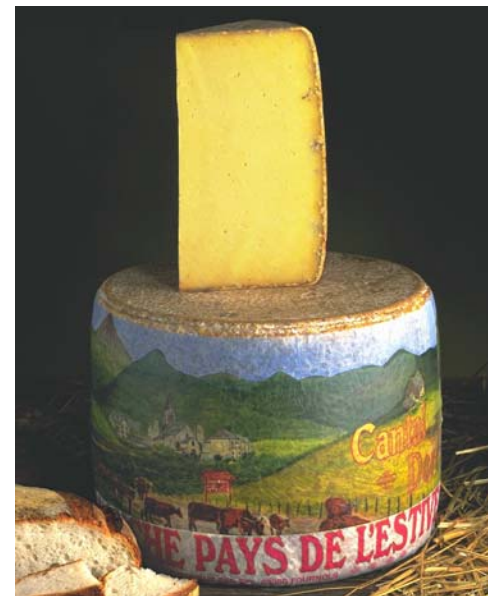
UK Office (c/o QST)
1 William Gardens
Smallfield, Horley
Surrey RH6 9EN, United Kingdom
Tel + 44 (0) 1737 306 083
Fax. + 44 (0) 8709 749 468
contact[at]intervalexport.com

THE COMPANY

Livradois has 3 dairies in the heart of the Auvergne Mountains. It is the only family business remaining in Auvergne with such a large range, including a unique raw milk line of all AOC cheeses from Auvergne. We produce :

- **All the certified-origin cheeses from Auvergne:** Bleu d'Auvergne, Fourme d'Ambert, Saint-Nectaire, Cantal, Petit Cantal, Bleu des Causses ...
- **A full range of semisoft cheeses:** Mountain Raclettes, Montboissiés, Tommes, and a selection of cow-milk specialties;
- **A regional specialties range** as Fournols, washed rind cheese made in Fournols plant, Chabrol (mixt rind) ant Murol

Most of the above items are available **both pasteurized or unpasteurized**, keeping in mind that the unpasteurized segment is by far the most dynamic and growing part of our business **and that no other company in France can offer such a large range of unpasteurized items from Auvergne.**



Over the years, Livradois has become:

- **The first producer of Montboissié**, made with a specific process which guarantee a 90 days shelf-life, although for the unpasteurized version;
- **The 2nd largest producer of Saint-Nectaire** (with a capacity double or triple to the one of groups such as Lactalis or 3A/Cantorel).
- The dairy also won a **Gold Medal at the World Cheese Award 2007** for the **Fourme d'Ambert Or des Dômes raw milk** which has been nominated "Best Blue cheese".

MARKETING

If you need further information and offer or if you wish samples and/or sales material/product sheets or if any comment, just feel free to contact us. We send you the requested brochure.

Looking forward to hearing from you on this matter and hoping that we shall have very soon the opportunity of starting a long and successful collaboration together through Livradois.

Best regards,

The Interval Team



BON APPETIT



Cantal and Asparagus bricks

Ingredients(4 p.): 8 sheets of brick pastry – 1 bunch of asparagus – 250 g/8.8 oz of fresh cream – 350 g/12.3 oz of Cantal A.O.C. (young) cut in cubes – Salt, pepper and nutmeg

Preparation: Peel the asparagus. Cook them in large quantity of salted boiling water. Once cooked, refresh them under cold water. Cut them in large slices. Boil the fresh cream, season it with salt, pepper and nutmeg. Add 350 g/12.3 oz of Cantal A.O.C. in cubes, mix until the texture becomes homogeneous. Let it cooking during 2 minutes. Take 2 stuck sheets of brick; garnish them with the asparagus and the hot cream. Fold the 4 edges and knit them with water. Brown the bricks in hot oil or butter.

Source : <http://www.fromages-aoc-auvergne.com>



Brochettes with Vegetables and Fourme d'Ambert A.O.C.

Ingredients (4 p.): Slices of Parma ham – Fourme d'Ambert A.O.C. – Pears – Cherry tomatoes – Wooden picks.

Preparation: Preserve half of the cherry-tomatoes: puts them on a hob and bake them during 1h30 in the oven to 150°C/300°F without preheating. Spread 3 to 4 mm/0.1 to 0.2 in. of Fourme d'Amberg over a slice of Parma ham. Roll the ham slice on the cheese, then cut into 2 to 3 cm/0.7 to 1 in. bites. Peel the pears, cut them and the rest of Fourme d'Ambert in cubes. Prepare the brochettes with a succession of rolled ham, tomatoes, pears, Fourme d'Ambert cubes ...

Source : <http://www.fromages-aoc-auvergne.com>