



BORN IN THE FRENCH ALPS

FOR CHEESE LOVERS



SODIAAL
United to nourish better



CHEESE & FRANCE



France is known throughout the world for its **rich culinary tradition**, from renowned wine and pastry to its wide variety of fine cheese. Every region of France has its own local cheeses, based on its unique geography and natural resources, from craggy mountains to lush valleys to stunning sea sides. **Many of these cheeses have been made for countless generations from the fresh milk of local cows, goats and sheep.** From the altitude and the climate to the diversity of the flora and the local livestock breeds, these cheeses embody a sense of place.

Big wheels like Comté PDO (70-99 lb) and Emmentaler (about 200 lb) were crafted in the Franche-Comté mountains and the Alps to preserve the milk for a source of protein throughout cold, long winters. Small rounds of soft ripened cheeses were easy to transport from the countryside around Paris to the bustling market of the capital.

Over the years, **labels like Protected Designation of Origin (PDO) and Protected Geographical Designation (PGI) were created to protect and promote traditional cheesemaking expertise.**

Their objective is to recognize and continue the legacy of cheeses coming from specific areas by protecting specifications of breeding, milking and cheese production. The French cheese platter consists of a wide variety of cheeses, from meltingly creamy to sharp and tangy.

With 45 PDO and PGI cheeses, there are exceptional options for every palate and occasion.

Cheese has become an integral part of French culture and gastronomy, with knowledge and love passed down from parent to child. France is proud to be known as the country of fine cheese.



ENTREMONT, the flagship of Sodiaal's cheese activity, is committed to crafting cheeses with French milk from our cooperative dairy farms.

Meaning "between mountains," Entremont started in 1948 when the three Entremont brothers, François, Marius and Edouard, began maturing and selling Emmentaler in Annecy, in the heart of French Alps.

As the largest dairy cooperative in France, SODIAAL's mission has remained the same since 1964 – to preserve and honor the historical tradition of French dairy industry while bolstering the local economy and solidarity. Sodiaal is governed by its members, **12,000 family farms**, who supply our cheese making factories with their milk. So we guarantee a top quality and traceability from farm to fork. We have believed that the notable quality and richness of the milk comes from the care and respect we give the animals and the land. We act upon the strong belief that there is a better way to nourish the people of today, and tomorrow.

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ENTREMONT WORKS CLOSELY WITH TWO OTHER COMPANIES TO CRAFT ITS CHEESE:

Over the years, Entremont extended its portfolio and cheese know-how by merging with different French cheese companies throughout France.

LES FROMAGERIES OCCITANES

Les Fromageries Occitanes was founded in 1994 in Toulouse, in the southwest of France, from cheese producers based in Auvergne, the Pyrénées Atlantiques région and Roquefort. The cheesemakers craft and mature cheeses like Bleu d'Auvergne PDO, Fourme d'Ambert PDO and Roquefort PDO, as well as Brie and Cantal PDO.

MONTS & TERROIRS

Monts & Terroirs began in 1945, ripening Comté PDO in Poligny, in Franche-Comté mountains. Today, the woman-led group works with local producers to maintain regional roots and knowledge. On the East part of France, they make and mature Comté PDO, Gruyère France PGI, Beaufort PDO and other cheeses.



Thanks to its local sourcing, Entremont provides a wide variety of PDO, PGI and specialty cheeses that reflect their unique land and tradition. Entremont is France's number one producer of Emmentaler, Comté PDO, Bleu d'Auvergne PDO and Cantal PDO, and many more cheeses. Our mission is to bring people together through a shared love of cheese. **Join us on a journey through the mountains and valleys of France and discover a world of fine cheeses.**





BORN IN THE FRENCH ALPS

FOR CHEESE LOVERS





TESTIMONIES



LÉNAICK • DAIRY FARMER IN BRITTANY FROM THE SODIAAL COOPERATIVE

WHY DO YOU WAKE UP EVERY DAY?

There are two main reasons: the first is to nourish people; the second is that I am 100% invested in my job. Our quality milk meets the high standards of our agricultural cooperative. My cows graze freely in the farm and can choose to be milked when they want. Our animals are healthy and happy.

WAS IT YOUR CHILDHOOD DREAM TO BECOME A FARMER?

Not really, but I knew I wanted to work in the world of agriculture. My parents are farmers; I always liked the work, but I didn't know I would follow in their footsteps. I studied agriculture and then met my partner, who is a farmer. We've been working together on his farm for three years. We raise our cows in a pasture with a beautiful view of the sea.

HOW DO YOU SEE YOUR JOB TODAY?

We are part of a new wave of young farmers. We visit schools to share what we are doing and how we are doing it with children. Our approach to farming is integrated and sustainable. We are not only farmers but also influencers, a new generation who wants to showcase our work and our happy animals.



DAVID • AFFINEUR (CHEESE AGER)
FOR ENTREMONT COMTÉ PDO IN POLIGNY, JURA

WHY ARE YOU PROUD OF YOUR JOB?

I've been an affineur for 14 years. Comté PDO is a tradition; it is craft. Thanks to our ripening method, our Comté PDO has a specific profile of flavors and aromas. I am proud to share this knowledge with consumers around the world, and with my three children.

HOW DOES HISTORY LINK YOU TO COMTÉ PDO?

I come from a family of farmers and cheesemakers on both sides, father and mother. I grew up with a cheese shop right near my house. I started an apprenticeship in a cooperative and worked with different cheesemakers and different kind of cheeses. For four years, I've been working for the Comté PDO in Poligny. Becoming an *affineur* cannot be learned in school; it's something we become over time, through hands-on work in the cheese cave.

BORN IN THE FRENCH ALPS
FOR CHEESE LOVERS

OUR FROMAGERIES

IN FRANCE





PRESENTS

COMTÉ PDO

HARD CHEESE

THE RICH HISTORY OF COMTÉ PDO

Initially, farmers in a region could pool their milk to collectively create cheese, a practice that still lives on today. The big wheels, weighing around 90 lb, were first crafted to preserve milk during long, frigid alpine winters. They were tied with a rope and carried back from their farms down to the valleys. Today, family farmers pool their fresh milk, where it is transformed into delicious cheese in special dairies called fruitières. During months of ripening on natural wood, expert cheese agers coax out a symphony of complex flavors and aromas.



COMTÉ PDO IS:

1ST
PDO CHEESE PRODUCED
IN FRANCE IN VOLUME*

- PDO cheese since 1958
- Each year, 145 million LBS of Comté PDO is made**
- Aged on spruce boards in cheese caves for at least four months*** for excellent flavor
- The local wood imparts unique flavors and aromas as the cheeses age



Crafted in
Franche-Comté
mountains



Raw cow milk
from Montbéliarde
& French
Simmental cows



**PAIRING
SUGGESTIONS**
A floral white wine

SLIGHTLY ROASTED



NUTTY



SHARP

CHEESEMONGER TIP

You can enjoy Comté PDO from cocktail hour to dessert, warm or cold, layered on toasts, melted in gratins or simply with crackers.



ENTREMONT COMTÉ PDO IS:

- Sourced through Monts & Terroirs who works closely with 40 dairies out of 160 in total
- The number one PDO Cheese ripener in France****: we mature about 1/3 of total production
- Aged by experts in a temperature-controlled cave as it has been done for centuries, to enhance the development of a specific and excellent flavor profile

**OUR COMTÉ PDO
HAD BEEN REWARDED
IN 2020 BY THE JURY:**



Fruitière des Coteaux
de Seille Lavigny
Fruitière de la Vallée de l'Ain
Fruitière du plateau Arboisien



Coopérative des fermiers
du Haut Doubs
Fruitière de la Vallée du Hérisson
Fruitière d'Orchamps Venes



Fruitière de Plasnes Barretaine
Fruitière de Courlaoux



COMTÉ PDO

HARD CHEESE



PRODUCT
NAME

Comté PDO
minimum 12 months aged
7oz (200g)

Comté PDO
minimum 12 months aged
1/8 wheel

Comté PDO
minimum 4 months aged
4.4lb / 2kg block

PRODUCT
CODE

065172

943128

941755

PACK SIZE

8 X 7OZ (200g)
inside carton
Ready to sell

2 X 11lb (5kg)

4 X 4.4lb (2kg)

PALLETIZATION

35 boxes X 10 layers
= 350 boxes / pallet

6 boxes X 10 layers
= 60 boxes / pallet

10 boxes X 13 layers
= 130 boxes / pallet

PALLET
GROSS WEIGHT
WITHOUT PALLET

1392lb (631kg)

1440lb (653kg)

2474lb (1122kg)

TYPE
OF WEIGHT

Exact weight

Random weight

Random weight

SHELF LIFE

120 Days

90 Days

120 Days

STORAGE
CONDITIONS

39.2
46.4°F

4-8°C





PRESENTS

FRENCH EMMENTAL (SWISS CHEESE)

SEMI-HARD CHEESE

THE RICH HISTORY OF EMMENTAL

The cheese gets its name from Switzerland's River Emme, and the German word "tal," which means valley. Emmental became a staple cheese in France due to the proximity with these two countries. The big wheels were originally round so that they could be easily rolled from one village to the next. Emmental has been made for many hundreds of years, and is well-known and well-loved for its distinctive holes, or eyes, and its sweet and nutty flavor.



EMMENTAL IS:

THE MOST ICONIC CHEESE OF ALL

- Studded with cherry size holes, or "eyes," throughout
- One of the most difficult cheeses to produce



ENTREMONT EMMENTAL IS:

- Made with fresh milk collected from our family farms
- Ripened on spruce boards in our temperature-controlled cheese cave
- Crafted since 1948, with a tradition that dates back centuries earlier
- Entremont is the top producer of Emmental in France*



Made with milk collected from the passionate farmers of SODIAAL



Made in Brittany and East of France, and then ripened in the French Alps and East of France



Pasteurized cow milk

MILD

FRUITY

NUTTY



PAIRING SUGGESTIONS

Dry and fruity white wine from California

CHEESEMONGER TIP

Slice your Emmental and serve it cold in a sandwich or warm in a burger

Source : * 125000T of Emmental produced by Entremont in 2019, i.e. the half of the total French production.



FRENCH EMMENTAL
(SWISS CHEESE)

SEMI-HARD CHEESE



PRODUCT
NAME

Emmental block
8lb / 3-4kg

Emmental
mini portions
0.6oz (16.7g)

PRODUCT
CODE

060021

066253

PACK SIZE

3 X 8lb (3-4kg)

120 X 0.6OZ (0.0167kg)

PALLETIZATION

18 boxes X 5 layers
= 90 boxes / pallet

23 boxes X 12 layers
= 276 boxes / pallet

PALLET
GROSS WEIGHT
WITHOUT PALLET

2511lb (1139kg)

1347lb (611kg)

TYPE
OF WEIGHT

Random weight

Exact weight

SHELF LIFE

150 Days

150 Days

STORAGE
CONDITIONS





PRESENTS

FRENCH BRIE

DOUBLE CREAM - SOFT RIPENED CHEESE

THE RICH HISTORY OF BRIE

Soft-ripened double cream Brie is an indulgent treat. Nobody knows the exact origin of the beloved cheese. Many believe that the first Brie originated during the Middle Ages, while others think it dates back to the Roman invasion. Regardless, today Brie is a favorite on cheese platters and a treat around the world. This fine cow's milk cheese is the product of the expertise of our master cheesemakers and agers.



BRIE IS:

**1ST IMPORTED CHEESE
IN THE US
FROM FRANCE**

More Brie is imported to the US than any other French cheese – about 13,000lb*



ENTREMONT BRIE IS:

- Made with fresh milk collected from 250 family farms from a 60-mile radius around the dairy in the Auvergne hills, at an altitude of 2000 feet high or more
- Transformed into cheese in an open tank by our team of expert cheesemakers and flipped by hand
- Enriched with cream for a luxuriously smooth texture and a creamy flavor



Made with milk collected from the passionate farmers of SODIAAL



Crafted in the small village of Saint-Mamet, in the hills of Auvergne



Pasteurized cow milk

CREAMY

NUTTY

BUTTERY



PAIRING SUGGESTIONS

Sparkling wines like Champagne

CHEESEMONGER TIP

Slice and enjoy with your favorite cracker or baguette



FRENCH BRIE

DOUBLE CREAM - SOFT RIPENED CHEESE



PRODUCT NAME	Double cream French Brie 6.6lb (3kg)	Double cream French Brie 2.2lb (1kg)
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PRODUCT CODE	/	F7809
PACK SIZE	1 X 6.61lb (3kg)	2 X 2.2lb (1kg) breakable box
PALLETIZATION	6 boxes x 25 layers = 150 boxes / pallet	7 boxes x 23 layers = 161 boxes / pallet
PALLET GROSS WEIGHT WITHOUT PALLET	1119lb (508kg)	370lb (168kg)
TYPE OF WEIGHT	Random weight	Exact weight
SHELF LIFE	90 Days	90 Days

STORAGE CONDITIONS





PRESENTS

FOREST

SMOKED PROCESSED CHEESE

Forest is a unique specialty from Entremont created by our cheesemakers.

Beechwood logs are rubbed together to make smoke without flames, then the wheels are delicately and naturally smoked over beechwood for about three hours to create a gentle tanginess and a lovely sharp, smoky flavor.



FOREST IS:

NATURALLY
SMOKED

OVER BEECHWOOD LOGS FOR THREE HOURS,
which are rubbed together to make smoke
without flames



Partly made with milk
collected from the
passionate farmers
of SODIAAL



Made in Anancy,
French Alps



Cow milk

SMOKY

TANGY

SHARP



PAIRING SUGGESTIONS
IPA beer

CHEESEMONGER TIP

Spread on your favorite crackers or melt
on burgers or in mac and cheese to add
a great smoky kick



FOREST

SMOKED PROCESSED CHEESE



PRODUCT
NAME

Forest
smoked cheese
2.4lb / 1.1kg

PRODUCT
CODE

166101

PACK SIZE

2 X 2.4lb (1.1kg)
inside carton

PALLETIZATION

15 boxes X 17 layers
= 255 boxes / pallet

PALLET
GROSS WEIGHT
WITHOUT PALLET

1405lb (638kg)

TYPE
OF WEIGHT

Exact weight

SHELF LIFE

150 Days

STORAGE
CONDITIONS

39.2
46.4°F

4-8°C





PRESENTS

CANTAL PDO

THE RICH HISTORY OF CANTAL PDO

2000 years ago, faced with harsh, cold winters and an isolated landscape, Auvergne's farmers in the Cantal Mountains created a cheese that was large and hearty enough to offer delicious sustenance through Les Fromageries Occitanes. The mountainous region is famous for its beauty and stunning waterfalls. Cantal was born, a cheese that would be held in high esteem in Rome, according to Pliny the Elder, a famous contemporary of Julius Caesar. It is just as wonderful today.



CANTAL PDO IS

AN ANCIENT

CHEESE WITH A STORIED HISTORY

- The cheese gets its name from the highest local peak where it is crafted, the Plomb du Cantal
- Cantal received its PDO designation in 1956



ENTREMONT CANTAL PDO IS:

- The number one producer of Cantal PDO through Les Fromageries Occitanes
- Carefully maturing its cheese to coax out excellent flavors:
 - for 30 up to 60 days for Cantal Young
 - for 90 up to 210 days for Cantal Entre Deux*

OUR CANTAL PDO
HAD BEEN REWARDED
BY THE JURY :



Made with milk collected from the passionate farmers of SODIAAL



Made in Auvergne



Pasteurized cow milk

SLIGHTLY CRUMBLY



SLIGHTLY ACIDIC



STRONG



PAIRING SUGGESTIONS

Fruity red wine

CHEESEMONGER TIP

Cantal PDO is delicious in a gratin layered with potatoes, zucchini, cream and pepper

Source : * As requested in PDO specifications.



CANTAL PDO



PRODUCT NAME	Petit Cantal PDO Entre-Deux Maturing for 90 up to 210 days* 19.8 lb (9kg)	Petit Cantal PDO Young Maturing for 30 up to 60 days* 19.8 lb (9kg)
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PRODUCT CODE	F2906	F2904
PACK SIZE	1 X 19.8lb (9kg)	1 X 19.8lb (9kg)
PALLETIZATION	15 boxes X 3 layers = 45 boxes / pallet	15 boxes X 3 layers = 45 boxes / pallet
PALLET GROSS WEIGHT WITHOUT PALLET	974.45lb (442kg)	974.45lb (442kg)
TYPE OF WEIGHT	Random weight	Random weight
SHELF LIFE	120 Days	90 Days

STORAGE
CONDITIONS

35,6
42.8°F

2-6°C



Source : *As requested in PDO specifications

PRESENTS

TOMMES

SEMI-SOFT CHEESES

THE RICH HISTORY OF TOMMES

Tommies refers to a style of cheese, produced throughout the mountains in different regions of France. Tommies were made by farmers for their own consumption and enjoyment. In the Pyrénées mountains, they crafted the wheels with the fresh milk they had on hand – cow, goat and sheep's milk thanks to the diversity of their region – sometimes mixing the milk of different animals for new and unique flavors.



3 MILK TOMME

In an environment where cows, goats and sheeps were thrived, farmers created 3 Milks Tommies. After at least 8 weeks' ripening in the Pyrénées Atlantiques county, the result is a one-of-a-kind, balanced, and delicious flavor.

Minimum 42% sheep,
26% cow &
23% goat pasteurized milks



SOFT



PETIT BASKERIU

This sheep's milk cheese is made in the Pyrénées Atlantiques, the region that spans the border between France and Spain. The rustic flavor is redolent of the complexity of the fresh ewe's milk from which it is made.

Pasteurized
sheep milk



SUPPLE • CREAMY



OSSAU IRATY PDO

gets its name from the region where it was first crafted, over 2000 years ago, between, overlooking the Béarn and the forest of Iraty in the Basque country. Ossau-Iraty PDO is made exclusively from the rich milk of sheep in the Basque and Béarn and is ripened at least 120 days*. Sheep are milked only between November and August which makes this milk a rare one. The sheeps' feed is GMO-free.

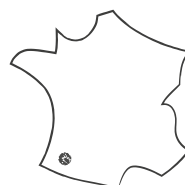
Pasteurized sheep milk



SMOOTH • CREAMY • SOFT • FRUITY

ENTREMONT, THROUGH LES FROMAGERIES OCCITANES, IS:

- Offer you a wide variety of Tommies cheeses made from sheep, cow and goat milk
- The number three producer of Ossau-Iraty PDO



Made in Pyrénées
Atlantiques region



PAIRING SUGGESTIONS
Jurançon dry white wine

CHEESEMONGER TIP

Slice and serve
with cherry jam
and bread



TOMMES

SEMI-SOFT CHEESES



PRODUCT
NAME

3 Milks Tomme
9.9lb (4.5kg)

Ossau Iraty PDO
9.9lb (4.5kg)

Petit Baskeriu
1.1/1.32lb (500/600g)

PRODUCT
CODE

F2886

F5895

F2798

PACK SIZE

2 X 9.9lb (4.5kg)

2 X 9.9lb (4.5kg)

5 X 1.21lb (0.55g)

PALLETIZATION

6 boxes X 10 layers
= 60 boxes / pallet

6 boxes X 11 layers
= 66 boxes / pallet

18 boxes X 12 layers
= 216 boxes / pallet

PALLET
GROSS WEIGHT
WITHOUT PALLET

1190lb (540kg)

1309lb (594kg)

1309lb (594kg)

TYPE
OF WEIGHT

Random weight

Random weight

Random weight

SHELF LIFE

90 Days

90 Days

70 Days

STORAGE
CONDITIONS

39,2
46,4°F

4-8°C



PRESENTS

FOURME D'AMBERT & BLEU D'Auvergne

THE RICH HISTORY OF BLUE CHEESES

Legend has it that a shepherd once forgot his meal of bread and cheese in a cave. When he came back a few days later, the bread had grown penicillium, which turned the cheese blue... blue cheese was born!

Auvergne hills, in the center of France, makes a wide variety of blue-veined cheeses, including Fourme d'Ambert PDO and Bleu d'Auvergne PDO.

They are made of cow's milk, mild or pungent, smooth or crumbly.



FOURME D'AMBERT PDO

Fourme d'Ambert PDO is one of the oldest cheeses in France. In the 9th century, the "Grand tender-hearted dame," as the cheese was nicknamed, was so sought-after that it was used as currency. The cheese was sold mainly at the small Ambert market, after which it was named. It obtained recognition in 1940 and PDO status in 1972.

CREAMY ♦ STUDDED WITH BLUE ♦ MILD



BLEU D'Auvergne PDO

Bleu d'Auvergne PDO was created in 1845 by Antoine Roussel, the son of a farmer living in Auvergne. Antoine had the idea to add a blue mold to his curd and pierce his cheese with a needle, which created lovely blue-green veins throughout his wheels and the birth of Bleu d'Auvergne.

**SMOOTH ♦ CRUMBLY
SPECKLED WITH BLUE ♦ STRONG**

ENTREMONT, THROUGH LES FROMAGERIES OCCITANES, IS:



- **THE NUMBER ONE PRODUCER** of Bleu d'Auvergne PDO*
- **THE NUMBER ONE PRODUCER** of Fourme d'Ambert PDO*



Made with milk collected from the passionate farmers of SODIAAL



Made in Auvergne hills



Pasteurized cow milk



PAIRING SUGGESTIONS
Light red wine

CHEESEMONGER TIP

Melt blue cheese with Emmental and cream in a saucepan for a delicious pasta sauce



FOURME D'AMBERT & BLEU D'Auvergne



PRODUCT NAME	Bleu d'Auvergne PDO - 1/2 Loaf 2.2lb (1.25kg)	Bleu d'Auvergne PDO 4.4O z (125g)	Fourme d'Ambert PDO - Loaf 4.9lb (2.2kg)	Fourme d'Ambert PDO 5.3O z (150g)
PRODUCT CODE	F4168	F7788	F4167	F7789
PACK SIZE	4 X 2.2lb (1.25kg)	12 X 4.4O z (0.125kg)	2 X 4.9lb (2.2kg)	12 X 5.3O z (0.15kg)
PALLETIZATION	10 boxes X 10 layers = 100 boxes / pallet	18 boxes X 10 layers = 180 boxes / pallet	12 boxes X 8 layers = 96 boxes / pallet	18 boxes X 10 layers = 180 boxes / pallet
PALLET GROSS WEIGHT WITHOUT PALLET	1102lb (500kg)	710lb (322kg)	930lb (422kg)	831lb (377kg)
TYPE OF WEIGHT	Random weight	Exact weight	Random weight	Exact weight
SHELF LIFE	90 Days	90 Days	90 Days	90 Days

STORAGE
CONDITIONS

35,6
42.8°F

2-6°C

