



Products

Liquid and concentrated milk; fresh cheeses, soft ripened cheeses, washed rind and bloomy rind cheeses, blue-veined cheeses, pressed cooked and uncooked cheeses, processed cheeses and flavoured cheeses; cream; butter; plain, fruit-flavoured and low-fat yoghurt; dairy desserts; powdered milk, whey, caseins, caseinates and much more.

Dairy Products *

A UNIQUELY DIVERSE RANGE OF CHEESES AND OTHER PRODUCTS

At a crossroad of human and climatic influences, France offers a huge variety of landscapes, vegetation and soils that impact both its dairy production and the diversity of the products made here. A great number of mass-market products are offered, such as milks, creams, butters, fresh dairy products and dairy desserts, as well as cheeses and other dairy ingredients including milk powder and whey, the milk protein and fats, used for their nutritional and functional properties in manufacturing a host of food and beverage products.

The land of cheese

THE FRENCH RANGE: A TRUE MOSAIC OF RICHLY FLAVOURED DAIRY PRODUCTS THAT ARE SO EASY TO ENJOY

- **Speciality cheeses:** With more than 1,000 different cheeses, from Alsace to Normandy, from Brittany to the Pyrenees, from Provence to Corsica: every corner of France holds a delicious discovery of new, exquisite flavours and textures for all cheese lovers. Soft cheeses, bloomy rind cheeses, pressed uncooked or cooked cheeses... the choices are endless. Each French cheese unveils a unique *terroir*, variety of milk producing animals, microbial flora and know-how. Soft Camembert, powerful Pont-l'Évêque, tender Saint-Nectaire, fruity Beaufort or fresh goat cheese... There is a cheese perfect for everyone's individual tastes and preferences, and French cheeses fit in perfectly with the cooking customs and eating habits of hundreds of millions of consumers the world over.

- **Fresh cheeses:** Savoury, spreadable fresh cheeses, fruit-flavoured specialities or fresh soft cheeses such as *Petit Suisse*, that can be eaten as part of a meal, as well as at breakfast or even as a snack!

- **Processed cheeses:** These handy cheeses can easily be packed for eating on the go, making them perfect for snacks and family picnics. The range includes a wealth of easy-to-serve, fun products that are a big hit with children.

- **Cheeses for cooking:** Mountain cheeses such as Raclette or Reblochon are perfect for a wide variety of recipes. Delight in discovering tasty regional specialties such as *Aligot* (a mix of melted Tome and mashed potatoes), *tartiflettes* and Savoy-style cheese fondue, perfect for wintery nights in front a warm fireplace...

French cheese producers have successfully cultivated and passed on their traditional craftsmanship. Today, 45 cheeses, 2 butters and one cream are protected by a Protected Designation of Origin, "*Appellation d'Origine Protégée*" (AOP) in French, guaranteeing authentic, characteristic, high-quality products for consumers.

Safety first

The quality of the milk produced in France has reached a degree of excellence that testifies to the country's state-of-the-art production facilities, as well as to the professionalism and dedication of its dairy farmers. From the field to the table, France's dairy processing companies are a vital link in the food quality and safety chains. Milk and dairy products are subject to particularly strict legislation. Every year, the dairy industry invests nearly 8% of its sales revenue in modernising its facilities, enhancing product quality and preventing food-related risks.

Innovation sparks a never-ending variety of new products

In addition to the infinite variety of cheeses produced, dairy companies continually innovate, creating an ever-wider range of new products designed to meet consumers' every need, inventing delicious, easy-to-use dairy goods that address today's concern for nutritious, healthy foods. The French dairy industry launches some 300 new products ever year (cheeses as well as fresh products, cream, butter and dairy ingredients). Innovation, whether it be in the product itself or in its packaging, is the second largest type of investment in the dairy industry, enabling the sector to remain one of France's leading agribusiness fields.

Useful websites

Everything About French Cheeses

www.cheesesoffrance.com

French Protected Designation of Origin (PDO) Cheeses

www.fromage-aop.com/index.php/fr/les-aop-laitieres-francaises

Safety and Quality in the French Dairy Industry

www.frenchfoodsafety.com

Key Players and Products in the French Dairy Industry

www.maison-du-lait.com

A Number of Topics Related to Milk and the French Dairy Industry

www.produits-laitiers.com



Key figures

Europe's 2nd producer of cheese (cow's milk, sheep's milk and goat's milk) and powdered milk

80,000 dairy farms, 3.8 million cows and 22.2 billion litres of milk collected

700 dairy processing firms and 60,000 employees

4 dairy groups in amongst the world's 15 leading dairy companies

The world's number 2 cheese exporter

€ 5.8 billion in export sales for the dairy industry