



# Le Riopelle de l'Isle

The Riopelle de l'Isle is a soft cheese made of fresh milk and cream. The Riopelle reveals a creamy and incredibly smooth centre beneath a thin, bloomy rind. Leaving an exquisite hint of butter, it is absolutely enchanting.

The Riopelle is named after the world-renowned painter Jean-Paul Riopelle, who agreed to lend his name to the cheese as well as one of his masterpieces adorn the label. Jean-Paul Riopelle was influenced by the beauty of the island. Our craftsmen are also inspired by the delightful landscapes to create a distinctive and acclaimed cheese, worthy of Riopelle.

## CHARACTERISTICS

### PRODUCT AND COMPOSITION:

Artisanal made  
Soft cheese, bloomy rind  
Non-pasteurized cheese  
The ripening process lasts 60 days  
Made from non-pasteurized milk, whey cream, bacterial culture, salt, rennet, calcium chloride, penicillium candidum

### PHYSICOCHEMICAL PROPERTIES :

Fat : min : 35%  
Moisture : max : 45%

### MICROBIOLOGICAL PROPERTIES :

Salmonella : None  
Listeria monocytogenes : None  
Escherichia coli : <1000 / g  
Staphylococcus aureus : <1000 / g

**PACKAGING SPECIFICATIONS :**

Two-layer, white, opaque, microperforated wrapping paper  
Sticky label with a reproduction of Jean-Paul Riopelle's painting

**NUTRITION FACTS : →**

**ORGANOLEPTIC PROPERTIES :**

Colour : White  
Texture : Creamy  
Taste : Buttery

**TRANSPORTATION :**

Carton boxes (4 wheels per box maximum)  
Refrigerated truck. Temperature controlled between 0°C and 4 °C

Valeur nutritive	
Nutrition Facts	
par cube de 3 cm (30g)	
Per 3 cm bloc (30g)	
Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories	110
Lipides / Fat	10 g 15%
saturés / Saturated	6 g 33%
+ trans / Trans	0.2 g
Cholestérol / Cholesterol	40 mg 13%
Sodium / Sodium	150 mg 6%
Glucides / Carbohydrate	1 g 0%
Fibres / Fibre	0 g 0%
Sucres / Sugars	0 g
Protéines / Protein	5 g
Vitamine A / Vitamin A	8%
Vitamine C / Vitamin C	0%
Calcium / Calcium	8%
Fer / Iron	0%

**STORAGE :**

Keep refrigerated between 0°C and 4 °C

**SHELF LIFE**

4 months after its making

**SIZE :**

Wheel of 1.4 kg  
½ wheel of 0.75 kg  
Slice of 0.135 kg → only available at our sales counter

**CONTACT INFORMATION :**

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