



Tomme de Grosse-île

Made with milk from Brown Swiss cows partly fed with marsh hay, Tomme of Grosse-Île is a non-pasteurized semi-soft cheese. This surface-ripened cheese lasts longer than a soft cheese. Its brushed rind and its uniform texture with small cavities bring a woody flavour with a slightly acidulous and fruity taste.

The Île-aux-Grues cheese factory named that cheese Tomme of Grosse-Île as a memorial to the rich history of Grosse-Île. The original logo shows Grosse-Île and its well-known Celtic cross with the archipelago of Île-aux-Grues as a background. Moreover, colours surrounding the picture evoke the Irish flag: green represents Irish Catholics; orange refers to English Protestants; and white symbolizes the hope for peace between both communities.

CHARACTERISTICS

PRODUCT AND COMPOSITION:

Artisanal made

Semi-soft cheese, mixed rind

Non-pasteurized cheese

The ripening process lasts between 5 and 6 months

Made from non-pasteurized milk, bacterial culture, salt, rennet, calcium chloride, penicillium candidum

PHYSICOCHEMICAL PROPERTIES :

Fat : min : 30%
Moisture max : 45%

MICROBIOLOGICAL PROPERTIES :

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

PACKAGING SPECIFICATIONS :

Two-layer, white, opaque wrapping paper
Sticky label with a picture of Grosse-Île and the archipelago of Île-aux-Grues as a background

NUTRITION FACTS: →

ORGANOLEPTIC PROPERTIES :

Colour : Slightly orange
Texture : Uniform texture with small cavities

Flavour : Woodsy flavour with a slightly
acidulous and fruity taste

Valeur nutritive Nutrition Facts	
par cube de 3 cm (30g) Per 3 cm bloc (30g)	
Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories	120
Lipides / Fat 0 g	14%
saturés / Saturated 6 g + trans / Trans 0.2 g	31%
Cholestérol / Cholesterol	35 mg 11%
Sodium / Sodium	105 mg 4%
Glucides / Carbohydrate	1 g 0%
Fibres / Fibre	0 g 0%
Sucres / Sugars	0 g
Protéines / Protein	7 g
Vitamine A / Vitamin A	10%
Vitamine C / Vitamin C	0%
Calcium / Calcium	15%
Fer / Iron	0%

TRANSPORTATION :

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

STORAGE :

Keep refrigerated between 0°C and 4 °C

SHELF LIFE :

6 months after its making

SIZE :

Wheel of 1.7 kg
½ wheel of 0.85 kg
Slice of 0.17 kg → available only at our sales counter

CONTACT INFORMATION :

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