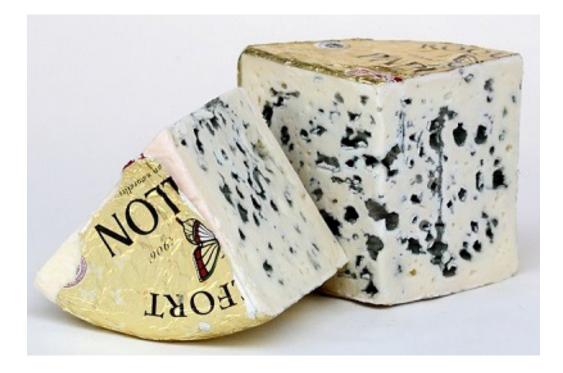
ROQUEFORT CHEESE



Roquefort cheese is produced in Roquefort-sur-Soulzon, Aveyron region with unpasteurized sheep's milk.

The cheese belongs to the blue cheese family. Blue veins are colonies of the fungus penicillium roquefort, naturally found in the caves of Roquefort in France.

Roquefort cheese has a strong, rich and creamy flavor. Its paste is smooth, intensely creamy with blue-green veins, well spread and marbled.

Roquefort should be eaten at room temperature with a slice of bread.