





Document 2 _ Production analysis_example

In this table, you must present all the cheeses your company produces.

Name of cheese	Image	Description (characteristics)	Price (kg)
Victor M		<p>Unpasteurized (thermized) Semi-firm pressed uncooked Rind: washed Ripened: 60 days Aroma: grassy smell with a slight fruit flavour, along with salted butter and a hint of acidity Source: https://www.champalameule.com/fromage/victor-et-berthold</p>	\$41.08 /kg
Laracam		<p>Unpasteurized (thermized) Soft Rind: washed Ripened: 60 days Aroma: milk and cream flavour, good balance of salt and slight hint of bitterness. Source: https://www.champalameule.com/fromage/laracam/</p>	\$22.26/kg
Les métayères		<p>Unpasteurized (thermized) Semi-firm Rind: washed Ripened: 60 days Aroma: lactic flavour, cream and butter, without any bitterness. A soft and especially supple cheese. Very unctuous. Source: https://www.champalameule.com/fromage/les-metayeres/</p>	\$41.36/kg
Le fêtard		<p>Unpasteurized (thermized) Semi-firm Rind: washed with "Maudite" beer, a strong beer (8%) brewed by Unibroue Ripened: 60 days Aroma: rind has a delicate, but very distinct bitterness with a lightly caramelized aroma. Very light acidity from young fruit to begin, followed by the beer flavour.</p>	\$44.36 /kg

		Source: https://www.champalameule.com/fromage/le-fetard/	
Le Joliette		Unpasteurized (thermized) Semi-firm Rind: washed Ripened: 120 days Aroma: fruit and nuts. Taste: bold and sharp Raclette cheese Source: https://www.champalameule.com/fromage/le-joliette/	\$45.32/kg
L'amateur		Unpasteurized (thermized) Semi-firm Rind: washed and waxed Ripened: 150 days Aroma: nuts, candied fruits and alcohol. Source: https://www.champalameule.com/fromage/lamateur/	\$43.52/kg
Terre promise		Unpasteurized (thermized) Semi-firm Rind: washed and waxed Ripened: 150 days Aroma: fruity flavour with a buttery taste Source: https://boutique.champalameule.com/collections/tous-les-produits/products/terre-promise	\$21.50/kg
Le Tison		Unpasteurized (thermized) Firm Rind: washed and waxed Ripened: 120 days Aroma: hazelnut and butter Raclette cheese Source: https://boutique.champalameule.com/collections/tous-les-produits/products/le-tison	\$43.00/kg
Fondue Victor et Berthold		Unpasteurized (thermized) Fondue Combination of fine cheese and "La Claire" beer from l'Alchimiste Source: https://www.champalameule.com/fromage/fondue-victor-et-berthold/	\$15.94
Les sœurs Coutu		Unpasteurized (thermized) Semi-firm Rind: washed and waxed Ripened: 150 days Aroma: nuts, candied fruits and alcohol. Source: https://boutique.champalameule.com/collection/tous-les-produits/products/les-soeurs-coutu	\$46.52/kg

Prices are taken from the online shop:

<https://boutique.champalameule.com/collections/tous-les-produits>