

OUR EXCEPTIONAL CHEESES & DESSERTS

RIANS
GERMAIN
PICANDINE



TRIBALLAT
FROMAGES & DESSERTS

FRENCH TASTE SINCE 1901

For five generations, our family company has thrived in Rians, a picturesque village in the center of France. Our commitment to quality drives us to meticulously craft our products, using time-honored recipes and our homegrown inspirations. With careful selection of ingredients, we infuse our dairy product with a unique flavour. Our greatest pride: making your everyday life more delicious.

- We give time its due, because it's essential for creating unique and flavourful products.

- We embrace growth but never compromise on our values. That's why we consistently choose to work with small-scale workshops located in preserved regions.

- Everyday, we strive to reinvent ourselves while adhering to these values.

- Our commitment to natural ingredients, responsibility, and excellence extends to our selection of ingredients, recipes, and packaging.

Since 1980, Rians has been exporting its cheeses and desserts to more than 50 countries worldwide (including Europe, USA, and Australia). Our dairy products and cheeses, represent a part of French culinary heritage. We take pride in the fact that our recipes are celebrated beyond our borders.

One thing is certain: we're not done delighting taste enthusiasts!

Hugues Triballat
CHAIRMAN OF TRIBALLAT



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OUR EXPERTISE PASSED DOWN FROM GENERATION TO GENERATION



1966

FAISSELLE

The Rians Faisselle set off to conquer the capital, nestled in the luggage of an important Parisian cheesemonger who discovered all of its flavour during a visit to Sancerre, also well known for its wines.

To make it even better, the cheesemakers from the Berry region designed a special packaging to preserve the draining cheese during transport. And voilà, our iconic Faisselle was born.



1970

FRESH CHEESE

THE CREATION OF THE ROULÉ

The Rians dairy now employs 200 people. It was one of them, workshop manager Mr. Caillé, who came up with a brand new cheese speciality with garlic and fine herbs... You guessed it, it was our delicious Roulé.



1992

DESSERTS

THE FIRST CRÈME BRÛLÉE AVAILABLE IN FRENCH SUPERMARKETS

In time, Hugues Triballat, great-grandson of the founding couple, took his place at the helm of the family dairy.

In his words, "Rians will have cheeses AND desserts!".

He created the first caramelized Crème Brûlée, inspired by a cherished family recipe. The premium dessert category in supermarkets was born: pastry desserts as delightful as those served in restaurants.



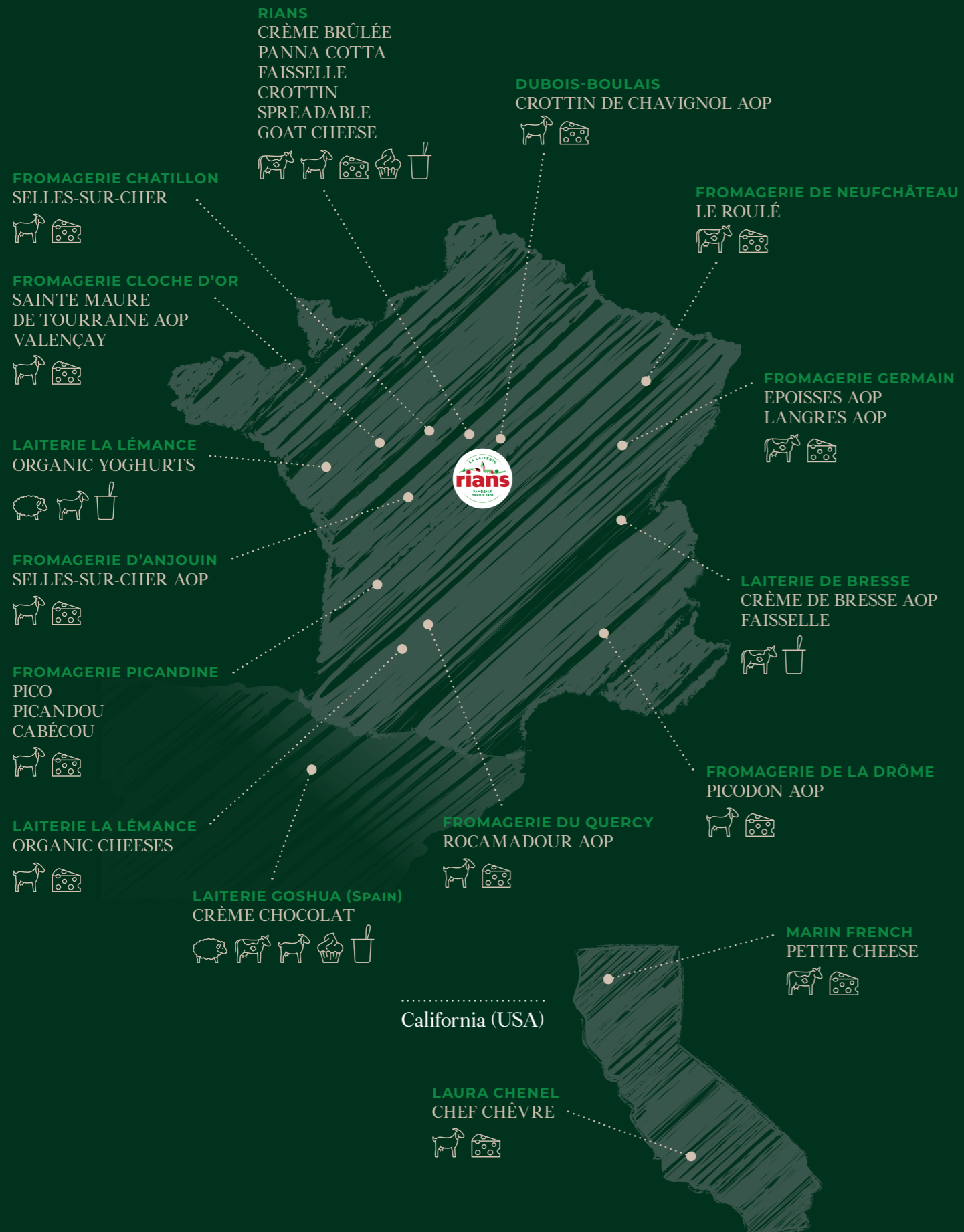
2013

DESSERTS

DECADENT PANNA COTTA

Inspired by the traditional Italian recipe, our Panna Cotta was created. Its little extra? It comes in five varieties: Mango-passion fruits coulis, mixed berries, blackberry-blackcurrant, caramel and mango-passion fruit. Truly indulgent.

THE KNOW HOW OF
TRIBALLAT
 FROMAGES & DESSERTS



Rians began its international expansion by acquiring cheese dairies in the USA and a dairy in Spain. This enables the company to diversify its dairy product portfolio and strengthen its presence on international markets. In 2020, Rians acquired La Lémance dairy, the France's leading processor of organic goat's milk.



Over the years the company Triballat have acquired various cheese factories with one goal, persuing the authenticity and know-how of the different French "terroirs" (regions).

Triballat is now a major player on the French cheese market with 11 PDO cheeses, including 7 made from goat's milk and 4 from cow's milk.

OUR DIFFERENT SITES ARE CERTIFIED
 TO GUARANTEE THE QUALITY OF OUR PRODUCTS



THE TRIBALLAT DAIRIES IN FIGURES

100%

FAMILY-OWNED BY THE TRIBALLAT
FAMILY SINCE ITS BEGINNING

1.600

EMPLOYEES TAKE CARE
OF TASTE AND KNOW-HOW

18

FRENCH AND INTERNATIONAL
SITES ENABLE US TO
MANUFACTURE OUR PRODUCTS

11

AOP (PROTECTED
DESIGNATION OF ORIGIN)

343

MILLION TURNOVER IN 2023

OUR VISION AND MISSION

SAFEGUARDING, PASSING ON AND DEVELOPING LOCAL KNOW-HOW

The group is dedicated to asserting its **unique identity** while maintaining its **independence** :

- Our iconic products, **Faisselle, Crème Brûlée, and regional cheeses**, are the foundation of our company's thriving growth.
- Our brands foster **strong, trusting relationships** with our consumers, built on quality and authenticity.
- At its core, the company's mission is **to share and pass down expertise** through exceptional products.
- We deeply value our employees and are committed to helping them grow and flourish.

The company is a leading light in its territories and fully play its **societal role**.



Our Values

High standards
Proximity
Inventiveness
Collaboration



OUR RESPONSIBLE APPROACH TO BETTER PRESERVE THE FUTURE

HUGUES TRIBALLAT - CHAIRMAN OF TRIBALLAT

"There have been five generations since my great-grandparents settled on a farm in Rians in 1901, and each generation has been keen to preserve what had been passed down to it, while adapting to the times. Over the years, we've continued to perpetuate our traditional know-how within our Cheese-Making and Dairy sites. Today more than ever, our company needs to adapt to meet environmental and social challenges. In addition, we have a responsibility to our employees, as well as to the dairy farmers and partners who work alongside us, to develop a more sustainable company."

A long-standing and on-going commitment to CSR

2007

FIRST CARBON ASSESSMENT OF OUR ACTIVITIES

We cut our greenhouse gas emissions in half between 2007 and 2022, and we've defined master plans to take our efforts even further.

2011

INSTALLATION OF A BIOMASS BOILER

We've installed a boiler on the Rians site that has enabled us to reduce our natural gas consumption by 85%.

2012

MUSCULAR AWAKENING TRAINING AND STRETCHING

We've started training employees in muscle awakening and stretching to help them take care of their health, both at work and at home.

2014

ECO-DESIGN APPROACH

We've launched an eco-design approach for our packaging, in order to reduce the environmental footprint associated with the packaging of our products.

2020

PARTNERSHIP WITH WWF FRANCE, LPO AND CIWF

We've set up partnerships with WWF France, the LPO and CIWF in order to be assisted in our actions to protect the environment and biodiversity.

2020

CREATION OF AN INGREDIENTS CHARTER

We've formalised the list of ingredients that we authorise and those that we prohibit in our recipes.

2021

FIRST ETHOLOGY TRAINING COURSES

We've launched a training programme for partner dairy farmers on the topic of ethology (science of animal behaviour).

2024

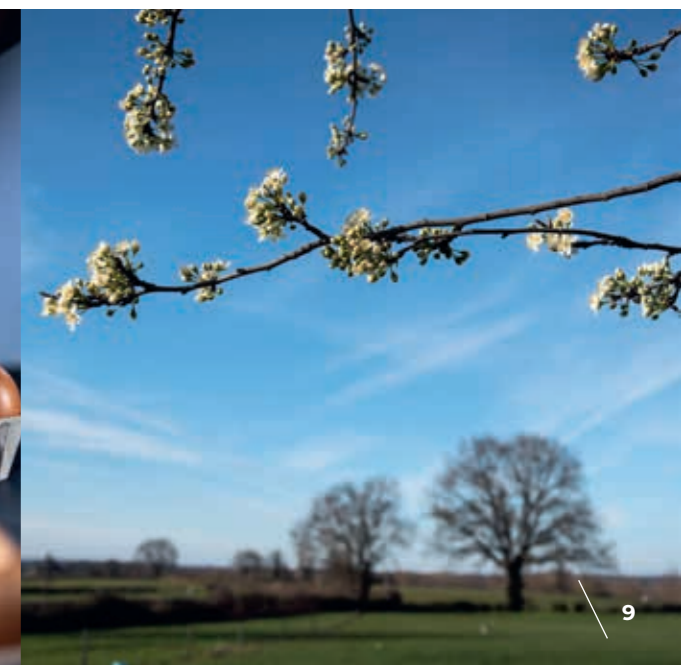
STRENGTHENING CSR GOVERNANCE

We've decided to strengthen our CSR governance through various bodies.

2023

REUSE DEMONSTRATOR

To test re-use on a national scale, we've joined the R3PACK demonstrator with several industrial players and distributors.



MORE SUSTAINABLE AND RESPONSIBLE DAIRY FARMING



PASSING ON KNOW-HOW AND THE PASSION FOR TASTE

We've undertaken to build a more sustainable and responsible farming approach alongside the 450 partner dairy farmers. In 2022, we received the dairy farming and sustainable food trophy from our partner CIWF, rewarding our actions and encouraging us to continue them.

Passing on traditional know-how and preserving the taste qualities of our products are essential to preserving our heritage.

SUPPORT FOR DAIRY FARMERS

We support partner dairy farmers in their project to set up their own business, right through to the succession or sale of their farm: minimum price guaranteed for seven years, aid for the purchase of a milk cooling tank, financial aid for replacement service.

ANIMAL WELL-BEING

We're helping our partner dairy farmers to pursue their actions in favour of animal well-being: training in ethology (science of animal behaviour), training in pain management during disbudding, installation of new equipment on the farms (sensory objects, scratching mats...), access to the outdoors for goats and to pasture for cows, CIWF partnership.

ENVIRONMENT AND BIODIVERSITY

We encourage partner dairy farmers to continue their efforts to protect the environment and biodiversity on their farms: agro-ecology training and agroforestry, CAP'2ER diagnostic (carbon footprint measurement tool), 100% France origin animal feed, partnership with WWF.

OBJECTIVE OF

10
INSTALLATIONS PER YEAR

TARGET OF

100%
OF DAIRY FARMERS TRAINED
IN ETHOLOGY BY 2030

OBJECTIVE

2.250 Ha
BY 2025

OBJECTIVE OF

100%
OF OUR RECIPES COMPLYING
WITH THE INGREDIENTS
CHARTER BY 2025

TARGET OF

50
EMPLOYEES TRAINED IN DAIRY
AND CHEESE CULTURE PER YEAR

OBJECTIVE

27
NATIONAL OR INTERNATIONAL
AWARDS WON IN 2023 FOR
OUR PDO AND LOCAL CHEESES

We're committed to preserving and passing on our traditional know-how from generation to generation: technical training in partnership with the national dairy industry school (ENIL), training employees in dairy and cheese culture, professional qualification contract, standards and documentation to formalise our know-how.

QUALITY OF RECIPES

We select the ingredients for our recipes with the greatest care: compliance with our ingredients charter, short recipes.

TASTE OF THE PRODUCTS

We have always been committed to offering products that have taste, as a result of our choice of ingredients and our know-how: daily tasting of our products by a panel, gathering of opinions and questions from our consumers, rewards for our know-how.



REDUCTION OF THE ENVIRONMENTAL FOOTPRINT



COMMITMENT TO OUR STAFF AND TO LOCAL COMMUNITIES

Respecting the environment and reducing our consumption of natural resources are commitments that we have made for many years and on which we continue to work. We wish to continue our actions to limit our impact.

We feel a special bond to the regions where our Dairy Farms and Cheese-Making sites are located, and have always supported local organisations and regional development. Within our own company, respecting our employees is a priority.

REDUCTION OF GREENHOUSE GASES

We're working to reduce our greenhouse gas (GHG) emissions in order to limit the impact of our activities: halving our emissions between 2007 and 2022, using renewable energy, purchasing French and local packaging and ingredients, renewing our vehicle fleet, Objective CO2 label for transport.

35%
OBJECTIVE BY 2030
(COMPARED WITH 2015)

PRESERVATION OF BIODIVERSITY

We protect the biodiversity surrounding our Cheese and Dairy farms: Refuge LPO labelling of the Rians site, ecological management of natural areas (late mowing, installation of water points, etc.), biodiversity trail on the Rians site.

4
OBJECTIVE OF
REFUGE LPO LISTED SITES
BY 2025

MANAGEMENT OF NATURAL RESOURCES

We want to reduce our consumption of the natural resources needed for our activities: recyclable packaging containing recycled material, reduction of the weight of plastic packaging, integration of the R3PACK demonstrator for re-use, reduction of our water consumption.

40%
WATER CONSUMPTION
REDUCTION BY 2030
(COMPARED WITH 2019)

OBJECTIVE

100%
OF THE WORKSHOPS WILL
PROVIDE MUSCULAR
AWAKENING OR STRETCHING
ROUTINES BY 2025
(2023 RATE: 60%)

SKILLS DEVELOPMENT

We're committed to developing the skills and expertise of our employees, supporting career paths, and ensuring that skills are passed on to younger generations: certifications and degree courses, mobility and taking on internal responsibilities, recruitment of work-study students and interns.

TARGET OF

40
WORK-STUDY STUDENTS
AND 60 INTERNS
EVERY YEAR BY 2030

HEALTH, SAFETY AND WORKING ENVIRONMENT

We've always taken care to ensure the health and safety of our employees, and to offer them a welcoming work environment at all of our sites: muscular awakening training and stretching to reduce musculoskeletal disorders, ergonomics and adaptation of workstations, implementation of the golden rules of safety, etc.

We want to extend our role beyond the products that we manufacture so as to have a positive impact on our region: organising World Milk Day to introduce pupils from nearby schools to the dairy industry and know-how, making donations to charities, working with ESATs (work-based assistance establishments and services), shops that market the products from local producers, continuing to work to ensure that the expectations of local and regional authorities are better taken into account.

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DON'T HESITATE TO SUBSCRIBE TO OUR NEWSLETTER!
To subscribe, send an e-mail to: laiteriefamilialeengagee@rians.com

LEADING AND ICONIC PRODUCTS, IN FRANCE



OUR EXPORT RANGE OF PRODUCTS



OUR RIANS DESSERTS

In the wild world of desserts, Rians infuses your dining experience with French art de vivre, by making the pleasure of authentic and chef-worthy desserts accessible. With a century of culinary tradition, Rians elevates your moments of indulgence with rich and pleasurable textures of recipes that have stood the test of time.

WHAT SETS US APART?

Our secret lies in our French anchoring and pastry excellence. Every creation undergoes rigorous quality checks to meet the highest standards. We have the shortest possible list of high-quality ingredients, all of which are carefully selected.

*Honoring tradition
and authenticity
with a creative
twist!*

INTERNATIONAL RANGE



La Crème Brûlée

BOURBON VANILLA



An icon in the world of French pastry, our Crème Brûlée is the oldest in France and has been crafted over four generations. A rich, thick and creamy custard base, finished with a crispy caramelized top.

- Our secret lies in the traditional baking method, the cream is baked in the oven for 20 minutes before a gentle cool-down to ensure a smooth texture.
- Using only 5 simple ingredients that you can find in your kitchen.
- What really sets it apart is the Bourbon vanilla that we use, which is directly sourced from Madagascar. Its distinct vanilla essence elevates the tasting experience.

Something to discover

The classic Crème Brûlée that you know and love, spiced up with sweet and woody notes of cinnamon.

Or even an airy and floral version with our orange blossom Crème Brûlée.



La Panna Cotta

A recipe reinvented 10 years ago in our creamery. The softness of a cream with its firm, melt-in-the-mouth texture, which goes perfectly well with the freshness of its fruit coulis.



Do it yourself



Ready to use



La Crème Chocolat

A smooth chocolate cream resting on a layer of raspberry or orange coulis. Dive in deep and enjoy that sweet and fruity kick.



RASPBERRY

MADE IN SPAIN

ORANGE

The chocolate Mousse

Chocolate Mousse, a harmonious blend of premium dark chocolate, with its melting texture that whispers French indulgence with every spoonful.



MADE IN FRANCE

DESSERTS	NET WEIGHT	AVAILABLE FORMATS	TOTAL SHELF LIFE	TYPE OF MILK	FRESH	FROZEN
Crème Brûlée with vanilla Bourbon	100g	1x100 g / 12 units per case 2x100 g / 6 units per case 6x100 g / 12 units per case	45 days fresh 18 months frozen 45 days slack out	Cow's milk	•	•
Crème Brûlée with cinnamon	100g	1x100 g / 12 units per case 2x100 g / 6 units per case 6x100 g / 12 units per case	45 days fresh 18 months frozen 45 days slack out	Cow's milk	•	•
Crème Brûlée with orange blossom	100g	1x100 g / 12 units per case 2x100 g / 6 units per case 6x100 g / 12 units per case	45 days fresh 18 months frozen 45 days slack out	Cow's milk	•	•
Panna Cotta and mix berries coulis	125g 120g	1x125 g / 12 units per case 2x120 g / 6 units per case	45 days fresh for the 2x120g 70 days fresh for the 1x125g	Cow's milk	•	
Panna Cotta and mango-passion fruit coulis	125g 120g	1x125 g / 12 units per case 2x120 g / 6 units per case	45 days fresh for the 2x120g 70 days fresh for the 1x125g	Cow's milk	•	
Crème chocolat with rapsberry	125g	1x125 g / 12 units per case	70 days fresh	Cow's milk	•	
Crème chocolat with orange	125g	1x125 g / 12 units per case	18 months frozen 45 days slack out	Cow's milk	•	
Chocolate Mousse	90g	1x90 g / 12 units per case 6x90 g / 12 units per case	45 days fresh	Cow's milk		•

La Crème Brûlée

BOURBON VANILLA

An icon of French pastry, our Crème Brûlée is the oldest in France.



RUM FROM GUADELOUPE

A blend of vanilla, crunchy caramel and the aromatic power of rum from Guadeloupe: a dessert with a refined and unique touch, delicious served hot or cold. the oldest in France.



La Panna Cotta

Discover our signature Panna Cotta, available in multiple flavours !



MANGO
PASSION FRUIT



MIXED BERRIES



CARAMEL



BLACKBERRY
AND BLACKCURRANT

The Onctueux range

Our exquisite range of Onctueux desserts features a smooth cream base, with gourmet topping that combines melt-in-the-mouth goodness with a crunch.



COFFEE ONCTUEUX

Our recipe, inspired by the classic pairing of espresso and dark chocolate, combines the silky texture of cream with the crunchiness of chocolate sprinkles.



SALTED CARAMEL ONCTUEUX

A caramel cream base with crispy waffle topping that will awaken your taste buds.

BISCUIT ONCTUEUX

This desserts captures the authentic flavour of French traditional biscuits, for a savory and comforting experience.



VANILLA AND SPECULOOS ONCTUEUX

A cream infused with the delicate flavour of Madagascar vanilla and elevated with crumbled speculoos, richly caramelized.

La Crème Chocolat

A smooth chocolate cream resting on a layer of raspberry or orange coulis. Dive in deep and enjoy that sweet and fruity kick.



La Crème Catalane

The traditional Crème Catalane recipe will transport you to Spain with this delightful lemon and cinnamon flavoured cream. So much to be enjoyed with its crisp caramelized sugar topping.



The Barista range

Rians invites you to indulge in the delightful experience of a warm coffee-shop flavours: Chocolate Frappé and Mocaccino. These treats combine Rians' tradition with the cozy ambiance of cafés, offering exquisite flavours.

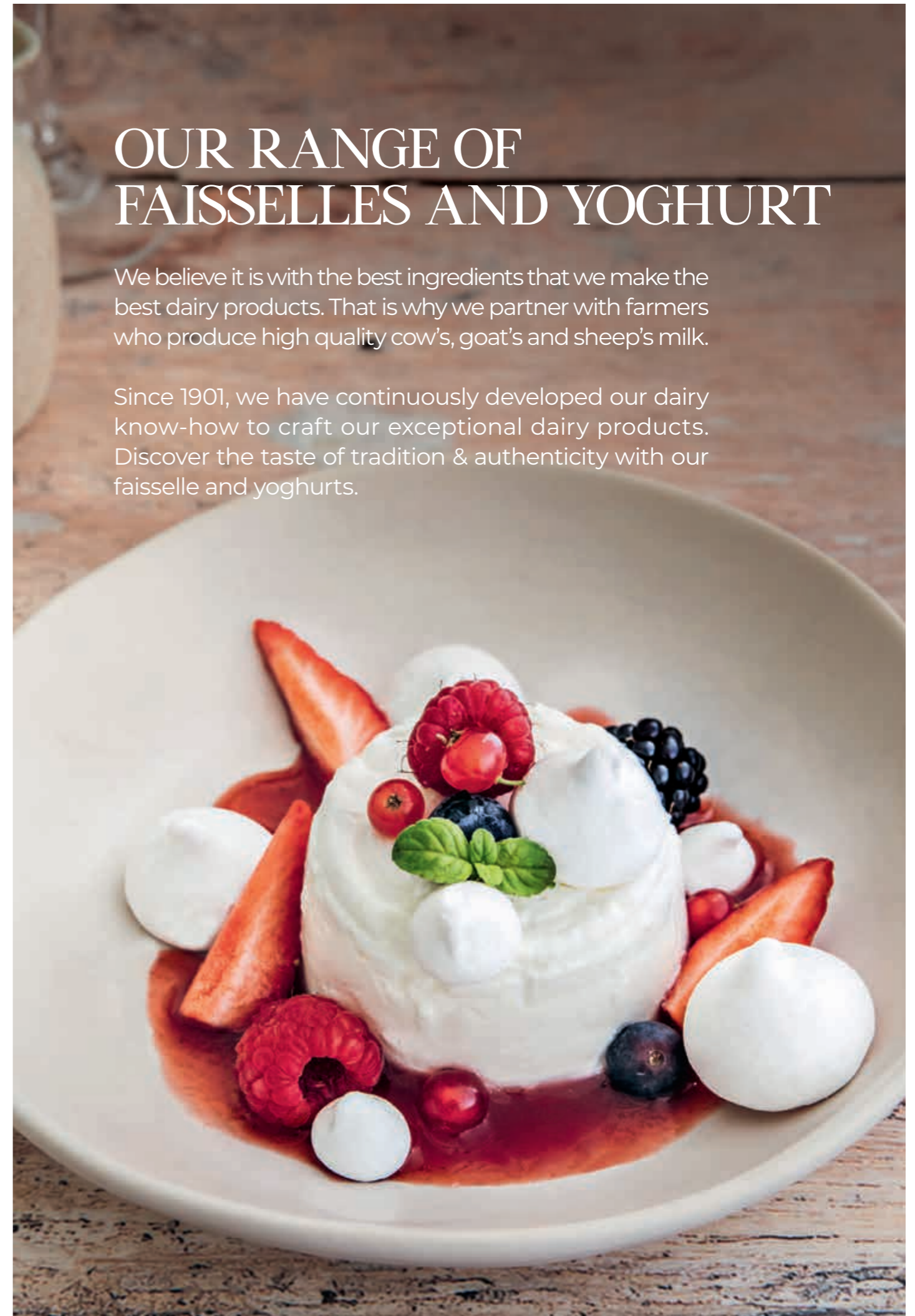


DESSERTS	NET WEIGHT	AVAILABLE FORMATS	TOTAL SHELF LIFE	TYPE OF MILK	FRESH
Crème Brûlée with vanilla Bourbon	100g	2x100g / 6 units per case	45 days	Cow's milk	•
Crème Brûlée with rhum from Guadeloupe	100g	2x100g / 6 units per case	45 days	Cow's milk	•
Panna Cotta and mix berries coulis	120g	2x120g / 6 units per case	45 days	Cow's milk	•
Panna Cotta and mango-passion fruit coulis	120g	2x120g / 6 units per case	45 days	Cow's milk	•
Panna Cotta and caramel coulis	120g	2x120g / 6 units per case	45 days	Cow's milk	•
Panna Cotta and blueberry blackcurrant coulis	120g	2x120g / 6 units per case	45 days	Cow's milk	•
Coffee Onctueux	94g	2x94g / 6 units per case	45 days	Cow's milk	•
Salted butter caramel Onctueux	90g	2x90g / 6 units per case	45 days	Cow's milk	•
Biscuit Onctueux	90g	2x90g / 6 units per case	45 days	Cow's milk	•
Vanilla and speculoos Onctueux	90g	2x90g / 6 units per case	45 days	Cow's milk	•
Crème Catalane	90g	2x90g / 3 units per case	45 days	Cow's milk	•
Chocolate Barista Onctueux	90g	2x90g / 3 units per case	45 days	Cow's milk	•
Mocaccino Barista Onctueux	90g	2x90g / 3 units per case	45 days	Cow's milk	•

OUR RANGE OF FAISSELLES AND YOGHURT

We believe it is with the best ingredients that we make the best dairy products. That is why we partner with farmers who produce high quality cow's, goat's and sheep's milk.

Since 1901, we have continuously developed our dairy know-how to craft our exceptional dairy products. Discover the taste of tradition & authenticity with our faisselle and yoghurts.



La Faisselle

Faisselle, a treasure from our Rians Dairy, embodies our passion for taste and tradition. This product, made from cow's milk, captivates with its smooth texture and delicate, refreshing flavour.

Its slightly grainy and firm texture, along with a subtly effervescent taste, makes Faisselle an essential part of our range of dairy products. Enjoy it on its own or enhance it with fresh fruits, honey, or fruit coulis for delightful and convivial moments.



PLAIN FAISSELLE



FAISSELLE WITH MANGO PASSION FRUIT COULIS



FAISSELLE WITH BLACKBERRY AND BLUEBERRY FRUIT COULIS



PLAIN FAISSELLE 0% FAT



FAISSELLE WITH RASPBERRY COULIS

Goat's milk yoghurt

Discover our goat's milk yoghurt, a delicate and flavourful whimsy with subtle aromas and a velvety texture.



GOAT'S YOGHURT PLAIN

Sheep's milk yoghurt

Natural delights, with the taste of bourbon vanilla or even fruits. Sheep's milk, renowned for its richness in aromas, proteins, calcium, minerals, and vitamins, brings a creamy and firm texture to our yoghurts. Sheep's milk offers gentle, velvety notes with a hint of sweetness.



PLAIN

VANILLA

PEACH AND APRICOT

LEMON

BLUEBERRY

DESSERTS	NET WEIGHT	AVAILABLE FORMATS	TOTAL SHELF LIFE	TYPE OF MILK	FRESH
Faisselle with raspberry coulis	100 g	2x100g / 6 units per case	30 days	Cow's milk	•
Faisselle with mango-passion	100 g	1x100g / 12 units per case	30 days	Cow's milk	•
Faisselle with blackberry and blueberry fruit coulis	100 g	2x100g / 6 units per case	30 days	Cow's milk	•
Plain Faisselle	500 g	1x500 g / 6 units per case	30 days	Cow's milk	•
Plain Faisselle 0% fat	500 g	1x500 g / 6 units per case	30 days	Cow's milk	•
Plain Faisselle	100 g	4x100g / 6 units per case	30 days	Cow's milk	•
Plain Faisselle 0% fat	100 g	4x100g / 6 units per case	30 days	Cow's milk	•
Plain goat's yoghurt	120 g	2x120g / 6 units per case	35 days	Goat's milk	•
Plain sheep's yoghurt	120 g	2x120g / 6 units per case	35 days	Sheep's milk	•
Vanilla sheep's yoghurt	115 g	1x115g / 12 units per case	35 days	Sheep's milk	•
Lemon sheep's yoghurt	115 g	1x115g / 12 units per case	35 days	Sheep's milk	•
Peach sheep's yoghurt	115 g	1x115g / 12 units per case	35 days	Sheep's milk	•
Blackberry-blueberry sheep's yoghurt	115 g	1x115g / 12 units per case	35 days	Sheep's milk	•



OUR FRESH CHEESES

Our Rians fresh cheeses are made from 100% cow's, goat's or sheep's milk. A smooth, creamy texture and an inimitable fresh taste.

Le Roulé

Prepared from a traditional recipe of fresh curd made from cow's milk, this cheese is then "rolled" manually by our cheesemakers, with a selected seasoning sweet or savory, to give it its so recognizable spiral shape.

Its production requires a unique handcraft, which relies on the expertise of making fresh cheeses, acquired over decades by our cheesemakers.

With its characteristic tasty spiral, the Roulé lightens up every cheese board: a real treat for the eyes and the taste buds.



Format

Exists also in mini-log format!



ROULÉ GARLIC & HERBS



ROULÉ CRANBERRY



ROULÉ PINEAPPLE

for spreading, sampling on a cheese board... or cooking!



Fresh goat and sheep's milk spreadable cheese

Our Rians fresh cheeses are made from 100% goat's or sheep's milk. A smooth, creamy texture and a fresh taste like no other.

Our spreadable our ideal to use either hot or cold!
Hot, seasoned with spices, in prepared sauces or soups.
Or cold with bagels, croques, wraps, quiches.



SPREADABLE GOAT CHEESE



SPREADABLE SHEEP CHEESE



The Rians fresh cheeses bring a touch of freshness to all of your dishes!

Made from pasteurized goat milk that is perfect for every culinary inspiration. It is characterized by its subtle goaty flavour and smooth, melting texture.



LITTLE GOAT CHEESE

PRODUCTS	NET WEIGHT	AVAILABLE FORMATS	TOTAL SHELF LIFE	TYPE OF MILK	FRESH
RETAIL OFFER					
Roulé garlic&herbs	125/150/200g	6 units per case	125 days	Cow's milk	•
Roulé Cranberry	150g	6 units per case	125 days	Cow's milk	•
Roulé Pineapple	125/150g	6 units per case	125 days	Cow's milk	•
Roulé garlic&herbs LOG	125g	10 units per case	125 days	Cow's milk	•
COUNTER OFFER					
Roulé garlic&herbs	800g	2x800g / 2 units per case	125 days	Cow's milk	•
Roulé Cranberry	800g	2x800g / 2 units per case	125 days	Cow's milk	•
Roulé Pineapple	800g	2x800g / 2 units per case	125 days	Cow's milk	•
Roulé garlic&herbs	1,7Kg	1 units per case	125 days	Cow's milk	•
100 %					
Cabrette	150g	12 units per case	120 days	Goat's milk	•
Brebette	150g	6 units per case	120 days	Sheep's milk	•
Cabrettine	40g	6 units per case	53 days	Goat's milk	•



GERMAIN

Germain cheese dairy is a century-old factory, located between two famous French regions, Burgundy and Champagne. Since 1921, the Germain cheese dairy has not lost any of its unique and authentic know-how, quite the contrary. From generation to generation, it perpetuates the manual and time-consuming actions that are so essential for the care given to the cheeses.

OUR TRADITIONAL RANGE OF CHEESES MADE FROM COW'S MILK

Époisses AOP

Époisses, is an authentic French soft cow's milk cheese from the Burgundy region. Germain Époisses AOP is made according to a time-honoured recipe, with utmost respect for tradition. It is matured in our ripening rooms for at least 28 days. Rubbed with Marc de Bourgogne brandy, its lovely orange rind covers a creamy paste with a balanced, sharp and fruity taste.



Langres AOP

The Langres AOP Germain is a cheese made from cow's milk with a soft centre and a washed rind. The cheese is matured according to a very demanding method of successive washings which gives it a beautiful orange colour. It's a cheese that has an intense and characteristic aroma which gives way to a fairly mild taste.



Our range of "sélection affineur" cheeses inspired by Burgundy and Champagne tradition.

Epoisses AOP

The particular aging method of Époisses Sélection Affineur gives it a more colourful rind and characteristic flavour.

Langres AOP

What sets it apart is its generous size, characteristic flavour and distinctive shape.



Chaource AOP

The **Chaource AOP Germain** is a soft bloomy rind cheese, made exclusively with cow's milk. Under its white and fluffy rind, the Chaource reveals a firm, deliciously fine and melting centre, recognisable by its aromas of cream and fresh mushrooms.



Crottin

The **Germain Crottin de Chèvre** is a moulded goat cheese made from pasteurised milk and matured in the Berry region. Its fine, white rind hides a firm and slightly crumbly texture with a delicate taste.



L'affiné Chablis

A true regional speciality, **L'Affiné au Chablis Germain cheese** is made from cow's milk. Its lightly gold-tinged rind reveals a meltingly soft and creamy centre. It gets its flavour and characteristic colour to its wash with Chablis wine. Its flavour is mild with a fresh, floral and fruity aroma.

Pico

The **Germain Le Pico** is a true goat's milk cheese from the heart of the French terroirs. Its slightly downy rind hides a center that evolves with maturation. Le Pico is mild, with a creamy surface and a firm but melting centre. Pico has a mild, authentic and slightly characteristic flavour.



Triple Crème

The **Triple Crème Germain** is a cheese made from cow's milk and with an extremely soft centre. Its softness is explained by the addition of cream to the milk during the production of the cheese. Under its white bloomy rind, Triple Crème reveals a very melting and creamy centre with a delicate buttery texture and a mild and indulgent flavour.



Cabecou

Born in the Truffle and Foie gras country, the **Germain Cabécou du Périgord** is not lacking in character: both hot and cold, it's always creamy with a melting texture. Mainly eaten "young", its taste will be more characteristic as it ages.



PRODUCTS	NET WEIGHT	AVAILABLE FORMATS	TOTAL SHELF LIFE	TYPE OF MILK	FRESH
RETAIL OFFER					
L'Époisses AOP	250 g	6 units per case 4 units per case	50 days	Cow's milk	•
L'Époisses AOP	125 g	6 units per case	40 days	Cow's milk	•
Langres AOP	180 g	6 units per case	70 days	Cow's milk	•
L'affiné Chablis	200 g	6 units per case	50 days	Cow's milk	•
Chaource	250 g	6 units per case	45 days	Cow's milk	•
Triple Crème	180 g	6 units per case 8 units per case	75 days	Cow's milk	•
Le Pico	200 g	12 units per case	50 days	Goat's milk	•
Crottin	60 g	6 units per case	55 days	Goat's milk	•
Crottin	120 g	60g x 2 / 6 units per case	55 days	Goat's milk	•
Cabécou	105 g	105g 65g x 3 / 6 units per case	38 days	Goat's milk	•
OUR PREMIUM RANGE OF TRADITIONAL CHEESES					
L'Époisses AOP "selection Affineur"	250 g	6 units per case	70 days	Cow's milk	•
Langres AOP "selection Affineur"	200 g	6 units per case	125 days	Cow's milk	•
COUNTER OFFER					
L'Époisses AOP	1Kg	1 units per case	50 days	Cow's milk	•
Langres AOP	1,2Kg	2 units per case	70 days	Cow's milk	•
Crottin	750 g	12x60g / 1 units per case	55 days	Goat's milk	•



PICANDINE

The Picandine cheese dairy is located in the heart of the Périgord Blanc region, in the village of Saint-Astier. It's here that we honour the gastronomy of this beautiful region, by making one of its emblematic cheeses: Picandou, as well as other specialities from the Périgord cheese-making tradition, such as Picolin or matured Picandou.

Our cheeses are made from milk collected locally within a radius of less than 80 km from our cheese dairy. We attach a great deal of importance to maintaining long-lasting, close and trusting relationships with our goat farmers.

OUR RANGE OF FRESH CHEESES



PICANDOU
L'ORIGINAL
(2 x 40 G)



PICANDOU
L'ORIGINAL
(6 x 40 G)



sleeve pack
PICANDOU
L'ORIGINAL
(2 x 40 G)



sleeve pack
PICANDOU
L'ORIGINAL
(6 x 40 G)

Picandou l'Original

Its creamy freshness and wonderfully mild flavour have made Picandou the most popular goat's cheese speciality in Germany. No wonder, as Picandou is a 100% natural product, made from goat's milk from Périgord.



Picandou honey & fig

The sweetness of honey and the deliciously fruity taste of the fig blend perfectly with the freshness and creaminess of Picandou.



Our spreadable range of Picandou

Our spreadable Picandou are made in our dairy in the Val de Loire region. A smooth, creamy texture and an inimitable fresh taste, ideal for your snacks on the go or to go with your preparation.

What's so special ?

- 100% French goat's milk
- Smooth texture with a fresh, light goat's cheese flavour
- Two original flavours : the sweetness of the honey and the high quality taste of the truffle
- Melting, smooth and homogeneous texture, ideal either hot or cold



PICANDOU
NATURAL
(125 G)



PICANDOU
HONEY
(125 G)



PICANDOU
TRUFFLE FLAVOUR
(125 G)

Existing
in a club
format!



PICANDOU
CUISINE & CREATION
(750 G)

OUR RANGE OF RIPENED CHEESES

The secret of perfect maturing that has been passed down from generation to generation, to make our exceptional goat's cheeses.



Pico

The **Pico** is a true goat's milk cheese. Its slightly downy rind hides a centre which evolves with maturing. Le Pico is mild, with a creamy surface and a firm but melting centre. Picolin has a mild, authentic and slightly characteristic flavour.

Ripened Picandou

This soft, melt-in-the-mouth goat's cheese has plenty of character! It initially delights goat's cheese lovers with subtle aromas of hazelnut, but as it matures, it acquires a distinctive flavour. With this cheese, there are no limits to your culinary fantasies: cold or hot, combined with savoury or sweet ingredients, **Ripened Picandou** simply adapts to any recipe!



Crottin

Made from pasteurised goat's milk, our **Crottin** has a fine, white rind, a firm, melting texture and a mild flavour. As an aperitif, a snack, on a cheese platter or in the kitchen, Crottin can be enjoyed on any occasion!



Bûchettes

These 25g Bûchettes are easy to use and ideal for aperitifs, salads, catering applications and even cheese platters!



PRODUCTS	NET WEIGHT	AVAILABLE FORMATS	TOTAL SHELF LIFE	TYPE OF MILK	FRESH
RETAIL OFFER					
Picandou l'Original	80 g	2x40g / 3 units per case	53 days	Goat's milk	•
Picandou l'Original	80 g	2x40g / 8 units per case	53 days	Goat's milk	•
Picandou honey & fig	70 g	2x35g / 2 units per case	53 days	Goat's milk	•
Spreadable Picandou l'original	125 g	6 units per case	150 days	Goat's milk	•
Spreadable Picandou honey	125 g	6 units per case	150 days	Goat's milk	•
Spreadable Picandou truffle	125 g	6 units per case	150 days	Goat's milk	•
CUT & CLUB RANGE					
Picandou l'Original	250 g	6x40g / 24-48 units per case	53 days	Goat's milk	•
Picandou l'Original	250 g	6x40g / 6 units per case	53 days	Goat's milk	•
Picandou honey & fig	250 g	6x35g / 12 units per case	53 days	Goat's milk	•
Spreadable Picandou cuisine & création	750 g	2 units per case	120 days	Goat's milk	•
CUT & CLUB RANGE					
Picolin	160 g	6 units per case	51 days	Goat's milk	•
Pico	125 g	6 units per case	55 days	Goat's milk	•
Ripened Picandou	70 g	2x35g / 6 units per case	55 days	Goat's milk	•
Bûchette	75 g	2x35g / 6 units per case	38 days	Goat's milk	•
Crottin	60 g	2x35g / 6 units per case	75 days	Goat's milk	•

TRIBALLAT

FROMAGES & DESSERTS

Our dedicated team is available for any inquiries,
dont hesitate to reach out to us at
export@rians.com