



## Empereur allégé (L')

At the 2013 American Cheese Contest, the Empereur allégé won the first price in the category reduced-fat cheeses.

For more details on this cheese, we invite you to consult the French form.




### CHARACTERISTICS


<b>Paste</b>	Semi-firm
<b>Intensity</b>	Mild
<b>Milk Origin</b>	Cow
<b>Milk Treatment</b>	Pasteurized
<b>Country</b>	Canada (Québec)
<b>Region</b>	Montérégie
<b>Details</b>	Noyan
<b>Producer</b>	Fromagerie Fritz Kaiser
<b>Fat</b>	15%
<b>Minimum Refinement</b>	28 day(s)
<b>Family</b>	Hard uncooked cheese
<b>Manufacturing Mode</b>	Industrial production
<b>Particularities</b>	Low in fat
<b>Aspect</b>	N/A
<b>Taste</b>	N/A

### PAIRING


#### White Wine

 **Delicate and light**  
Riesling

#### Red Wine

 **Fruity and light**  
Bordeaux, Beaujolais

#### Beer

 **Blonde Douce**  
Ale

### SIMILAR PRODUCTS

» Zurigo (en)