



Superior Taste, Easy Handling, and Cost Control: Soignon puts Goat Cheese on the Menu

The number one imported goat cheese in the U.S. is a top choice for foodservice professionals. Soignon combines 111 years of cheesemaking tradition and dairy farming expertise with 30 million dollars invested in facilities and research and development over the past 10 years.

Soignon is fiercely dedicated to innovation for the foodservice sector. The company boasts an in-house research and development department where it continually strives to improve and create new products to meet the demands and challenges of its many customers in every aspect of foodservice. With the goal of introducing 2 to 3 new products to the market each year, Soignon has built its number of offerings from just 3 in 1995 to more than 30 in 2006.

Soignon has the right goat cheese for every need, from multi-site operators to neighborhood bistros and small caterers. The IQF (Individually Quick Frozen) range of goat cheese is one of Soignon's principal innovations. Soignon was the first company to use IQF technology for its goat cheese, perfecting the process by using ultrasound to achieve precision slicing. Today Soignon offers a large range of both ripened and non-ripened IQF products. They are available in cubes or slices and come in containers specially adapted for food service.



IQF goat cheese offers easy handling, cost control, savings in time and labor, and clean, even pieces that do not stick together. The taste and texture are identical to fresh. It is used for pizzas, prepared foods, sauces, and much more.

Didier Hevin, corporate chef for White Toque Inc., importer of European specialties to the U.S. foodservice trade, says that his customers choose IQF goat cheese from Soignon Couturier so they never need to worry about running out of product. "It's easy to keep IQF goat cheese on hand at all times without ever running close to the 'best before' date."

Soignon also offers a wide range of fresh, non-ripened, ripened, and A.O.C. goat cheeses perfect for smaller operators. Non-ripened goat cheese has a smooth, creamy texture and a delicate, refreshing flavor that pairs naturally with a huge array of ingredients. Aged and A.O.C. Soignon goat cheeses add distinction to the cheese tray, meeting diners' increasing cravings for bold and authentic flavors.



Why Put Soignon Goat Cheese on the Menu?

Between 1970 and 2003, U.S. cheese consumption nearly tripled from 11 pounds to 31 pounds per person each year (Source: USDA Economic Research Service). Today, this trend only continues upward. At the same time the American consumer's love for cheese is growing by leaps and bounds, palates are becoming more adventurous, and diners are also caring more about where their food comes from.

Soignon cheese is made from milk collected from a 111-year-old cooperative of small farmers in the Poitou Charentes—France's most famous goat cheese region—who care passionately about their goats and the quality of their milk.

About Soignon-Couturier

Soignon goat cheese established a U.S. subsidiary in 1992, Couturier North America. Its cheeses are distributed under the brand Soignon-Couturier. Soignon became a part of the Eurial-Poitouraine group in 1995, giving it an even larger worldwide reach and allowing the company to dedicate even more resources to its major brand values of quality and innovation.

Goat Cheese at Every Meal

Goat cheese adds a distinct taste and an upscale dimension to everything from hors d'oeuvre to main dishes to desserts.

- **Breakfast & Brunch:** Goat cheese is the perfect addition to omelets, frittatas, strata, pastries, and scones.
- **Lunch:** Showcase goat cheese in panini and other sandwiches, wraps, and quesadillas; in quiches; and on pizzas. A breaded and baked slice of goat cheese adds the perfect finishing touch to a salad.
- **Hors d'oeuvre:** Goat cheese is the chef's creative canvas during the cocktail hour. It can be blended with sweet or savory seasonings (chives, thyme, honey, lavender) and use as a filling for tartlets, baby vegetables, or fruit; it also serves as a flavorful building block for canapés and napoleons.
- **Dinner:** Goat cheese makes an impression as a key ingredient in soufflés, ravioli, gnocchi, and gratins; in stuffing for chicken breasts and pork loin; and in side dishes with potatoes or polenta.
- **Dessert:** The imagination runs wild with the possibilities for including goat cheese in tarts, pastries, cobblers, crumbles, puddings, panna cotta, bread pudding, cheesecake, ice cream, and anywhere else cream cheese, ricotta, or mascarpone might be used.
- **The Cheese Tray:** Soignon provides components for a varied cheese menu from goat brie and goat camembert to A.O.C classics such as the Chabichou du Poitou.

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