

Best wishes for 2013

The Eurial Export Team wishes you the best for 2013. This year, the Eurial cheeses, creams and butters will surely surprise you.

Cooking shows, fairs, new website and other events, we will have many opportunities to meet and share with you, our new products and innovations. Until then, visit our website to see our new videos: interviews, recipes and tips with our chefs (www.eurial-international.com).

HAPPY NEW YEAR!

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THE LONG SHELF LIFE MOZZARELLA



Maestrella widens its range of pizza cheeses with the long shelf life mozzarella (150 days total shelf life). Packed in a 2.5kg bag, this mozzarella allows a better cost control and still keeps the properties of the Maestrella mozzarella: a strong stretchiness and a uniform colouring during cooking to suit all your hot applications. In a new shredded format, it is also easy to spread on a pizza and melts evenly.

New on the Eurial International website: our Chef Pizzaiolo, Eric Riem shows you the recipe for a generous and tasty pizza!



Print this
newsletter

[See the recipe](#)

NEWS-EXPRESS



Merci Chef's new semi-hard goat cheeses range

With this new range, Merci Chef offers you another way to discover and enjoy goat cheeses (wedges, cubes and slices). On a cheeseboard, in a salad or a sandwich, these mild goat cheeses will enhance every meal occasion.



[Find out more about them.](#)

NEWS-EXPRESS



Soignon, a historical factory

Established in 1895 and dedicated to ripened goat cheeses, the Soignon factory is the forefront of Eurial's know how in cheese making. 25 millions of the famous Sainte Maure 200g are made each year.



[Discover all our goat cheeses range.](#)