

Tailored to your needs

EDITO

EURIAL Cheeses make the show, this Fall !

During the Intermopro in Düsseldorf, a Cooking Show, the 24th of September was the occasion to spend time with our customers and to share a nice meal around Merci Chef! products. Prepared in live by our chef Grégory Corman, the tasty dishes gave some ideas on another way to enjoy cheeses.

The SIAL, at the end of the week will be another occasion to meet, share and discover.

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Eurial news

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MEET US AT THE SIAL



The SIAL, from **October 21 to 25**, is once again the opportunity for us to present Eurial's know how and innovations : fresh goat cheeses Merci Chef!, the range of IQF Italian cheeses and many others. Thanks to our Chefs traditional and pizaiolo, you will be surprised by our new flavours (spices, honey, cranberry). We look forward to meet you in **Hall 7 (Dairy Products) Stand N° 7L060**.

NEWS-EXPRESS



Chaunay, the fresh goat cheese factory

Among Eurial's factories, **Chaunay** is specialized in making our fresh goat cheeses: 80g crottins, spreadable goat cheese, bûchettes... Combining know how and creativity, this plant produced 3043 tonnes of cheeses in 2011 and, an important rise is expected for this year thanks to our new products and flavourings.



[For more information, click here.](#)

NEWS-EXPRESS



Tasty IQF

Grégory Corman, our innovative Chef, has created tasty recipes with the latest IQF Cheeses. Discover our Pear and Blue Cheese Crumble and others on the Eurial International website.



[For more information, click here.](#)