

Organic farming

Feeding the soil to grow healthy plants to feed animals.

A means of production that does not harm plants:
Does not use pesticides, synthetic chemical fertilisers or GMOs. Crop observation, disease prevention and mechanical or thermo weed control. Crop rotation, fertilisation with green manure, compost, stone meal and seaweed.



A different vision of livestock farming:
Animals raised on certified organic feed have access to the open air. Alternative forms of medicine such as homeopathy and phytotherapy are used instead of antibiotics.

Healthy and natural food for consumers:
Foods with nutritive content (vitamins, mineral salts, etc.) equivalent to or higher than non-organic produce. Substances with a higher content of health-protecting properties which may have a positive influence on our bodies. True, rich flavour.

Strict regulations
Guarantees for consumers: the AB logo certifies adherence to the specifications applicable during all phases of product production.

Stringent testing
Tests carried out by independent certifying bodies accredited by the State

Location



In Gilhoc sur Ormèze 07270, Ferme de La Passa.
Set in the heart of the Ardèche mountains,
at an altitude of 500m (100km from Lyon,
40km from Valence and 100km from Puy en Velay).



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Invite the Ardèche to your table



Organic cheeses made from ewe's, cow's and goat's milk



Organic's pioneer since 1978

The cheese dairy

The cheese dairy at Val d'Ormèze was set up just after the farm of the 'vallée de L'Ormèze', which has been using organic farming methods since 1978.



Thanks to our herd of dairy ewe and an additional supply of organic milk, the cheese dairy at Val d'Ormèze offers you a complete range of organic cheeses made from ewe's, cow's and goat's milk, produced using traditional cheesemaking methods.



The traditional cheese dairy of the Val d'Ormèze, approved by ECOCERT, uses 100% organic milk only.

Products

The cheese dairy at Val d'Ormèze produces cheeses made from organic goat's, cow's and ewe's milk, according to two cheesemaking methods:

Soft curd cheeses:

(Picodon, St Marcellin, Crottin, Coeur...)

After a slow curdling process, the lactis curd is laille-formed into cheese drainers of different sizes. The drained, dried cheeses are then packed in tubs and dispatched after 7 days. However, they may be left to mature for several days or several weeks, depending on the customer's wishes.



Hard cheese:

(Tomme de Mamounette, Tomme de Brebisbio...)

These tomme cheeses, produced by rapid curdling with rennet, are moulded and pressed into moulds before being salted with coarse Guérande sea salt. While maturing in the cellars, a stage which lasts at least 1 and a half months, the tommes are washed regularly.



Ranges

From cottage cheese to semi-hard or hard cheese to tommes matured in cellars for several months. We cater for all tastes!

BREBISBIO RANGE

(organic ewe's milk cheese)

Faïsselles de Brebisbio

Caillé de Brebisbio

Coeur de Brebisbio

Rond de Brebisbio

Crottin de Brebisbio

Tomme de Brebisbio

VACHEBIO RANGE

(organic cow's milk cheese)

St Marcellin

St Félicien

Tomme Mamounette

CHÈVREBIO RANGE

(organic goat's milk cheese)

Faïsselles de chèvrebio

Frais de chèvrebio

Picodon AOC

Séchons de Biquette



A full range of organic ewe's, cow's and goat's cheeses for sale in self-service areas and behind the counter. See the complete range of cheeses listed on our price sheet.