

AOP Comté – Key figures:

1

Of all the French AOP cheeses, Comté is produced in the largest quantities (52,041 tons in 2008 or about 1,250,000 rounds every year).

3

Located at an altitude of between 200 and 1,500 mètres, the AOP Comté zone extends over three departments of the Massif du Jura: the Doubs, the Jura and part of the Ain.

8

The average maturing period for a round of Comté is eight months. The maturing period ranges from four months (the legal minimum) to twelve, fifteen, eighteen or even twenty-four months.

16

The numbers of aging cellars where the wheels will stand for a minimum of 4 months up to 18 months or more, on spruce boards, under the supervision of the affineur.

40

A round of Comté weighs an average of 40 kg, having a diameter of 60 cm and a thickness (or “heel”) of 10 cm.

170

The number of fromageries or cheese dairies which transform milk into fresh comté cheese every single day

450

450 litres of milk are required to make one 40 kg round. A Montbéliarde cow produces about 20 litres at two milkings, and so 23 cows are necessary to produce one round of Comté, and also a minimum of 23 hectares of pasture, as each cow needs at least one hectare of grass.

1958

Comté has enjoyed Appellation d’Origine Contrôlée status since 1958 and the community protection brought by Appellation d’Origine Protégée since 1996 (display of AOP on the cheese has only been compulsory since 2009).

3,000

The number of dedicated dairy farms which deliver fresh raw milk everyday to the fromagerie.

100 000

The total number of livestock associated with the Comté industry is 100,000 cows (95% Montbéliardes and 5% French Simmental).



Comté is an AOC (Controlled Appellation of Origin) cheese that has been made for a thousand years; its flavors are derived from a traditional production that is respectful of the environment and the terroirs of the Jura region.

Comté Cheese

enquiries@comtecheese.co.uk

For more information, including additional recipes, visit us at:

www.comtecheese.co.uk