

Herve Société

A passion for cheeses

Herve Société is rooted in the heart of an area of pasture land where cheese has been made since the 12th century. We are committed to preserving local know-how in the production of Fromage de Herve cheese, the only Belgian Protected Designation of Origin (PDO) for cheese. Over the years we have developed expertise in the manufacture of a wide diversity of cheeses.

With the advantage of a flexible and constantly evolving production facility, we produce soft cheeses with washed rinds, mixed or ripened, veined cheeses, bloomy rind soft cheeses and curd cheeses. From 100g to 15kg; round, square or flower-shaped; using a specific ripening process or with a natural rind: the possibilities are numerous and varied. Our pasteurised cows' milk cheeses are produced using conventional milk, organic milk or milk from the sustainable dairy producer MARGUERITE HAPPY COW.

Herve Société is known as the leading brand on the Belgian speciality cheese market.



HERVE SOCIETE S.A.



HERITAGE

Jean-Marc Cabay, the head of Herve Société, is a man who is very attached to his homeland; both his maternal and paternal grandparents were farmers in the Herve region and both families produced and refined Herve cheese.

At the beginning of the 80s, Jean-Marc's father, a figurehead in the local agricultural community, along with his 3 brothers, launched a small company to promote and refine the cheeses of Herve. Over the years, the company grew thanks to new production methods and the takeover of some local producers.

Today, Herve Société is based in the city of Herve and has around 50 employees. 15,000,000 liters of milk are transformed into local cheese every year.



"Like my grandparents, who produced Herve cheese on their farm, I'm happy to continue and pass on the cheese-making tradition that is the pride of the entire region."

- Jean-Marc Cabay, CEO -



HERVE
CHEESE



HERVE PDO

Cheese has been produced in the Herve region since the 12th century. It was Charles V who championed the development of Herve cheese. A soft, washed rind cheese, cube in shape, Herve cheese derives its orangey colour from naturally occurring bacteria (*Brevi bacterium linens*) present in the local area. Herve cheese has been granted Protected Designation of Origin (PDO) status, which guarantees the origin of the milk and its transformation into cheese in a defined area and which respects a traditional recipe. Herve cheese is the only PDO granted to a Belgian cheese. Whether it is fully matured, produced with whole milk to a traditional recipe and called Remoudou or matured with beer or peket (the local juniper-flavoured liqueur), Herve cheese is full of character, setting itself apart by the unique flavours derived from its place of origin (terroir) and the know-how of generations of master cheese-makers.

Herve PDO cheese can take its place on all the best tables and in the best restaurants.





OUR KNOWHOW

Our cheese range includes 30 different variations. We have a cheese production facility where we produce soft cheeses, another for pressed cheeses and one for curd cheeses. Our expertise and our refining infrastructure offer a huge amount of possibilities: bloomy, washed or mixed rinds, veined cheese, semi hard cheeses with natural rinds, cheese with added beer, or beer-ripened cheese.



HERVE
CHEESE

Herve Société is the first cheese producer to receive the Protected Designation of Origin (PDO) status. Available in several versions, the cheeses are primarily sold under the Herve Société and Exquis brands.



As a longstanding partner of the Cistercian Abbaye du Val-Dieu (which celebrates its 800th birthday in 2016), the Société produces and sells all its cheese. The most famous would be the pain d'Abbaye with natural rind, the Bouquet des Moines, the Délice des Moines and the Bleu des Moines.

Fagne

The "Fagne" brand, the name given to the peaty area of the high plateaux of the Belgian Ardenne region, includes the local soft cheese specialties. Their names are inspired from local dialects and legends: Fleur de Fagne, Bou d'Fagne and Trou d'Sottai Fagne.

OUR CLIENTS' BRANDS

Other recipes and specific maturing techniques have been designed to meet our clients' requirements.



Marguerite happy cow

Sustainable dairy production chain

Marguerite Happy Cow is the name of a sustainable dairy production chain created in April 2015. It was created after a 4 year research & development project with external partners. Its purpose is to produce superior quality milk for cheese production locally, while offering increased value to each link in the chain, bringing together agricultural families, a cattle feed producer, a milk collector and our cheese factory.

The main commitments of the group are as follows:

- The cows' primary food source will be grass and they will have guaranteed access to a pasture for at least 180 days a year.
- Locally fed cows with a non-GMO guarantee
- Fairer and more stable pay for the farmers

All the commitments put forward by the MARGUERITE HAPPY COW production chain are covered by detailed specifications. They specify the rules, roles and objectives for each member of the chain. An external certification body controls and guarantees adherence to these specifications.

For more information:

<http://www.margueritehappycow.be/>



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