



AUROVILLE ROAD,  
TAMIL NADU - 605101

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## ***LA FERME CHEESE, AUROVILLE***

La Ferme Cheese, located in Auroville in the countryside near Pondicherry, Tamil Nadu, started in 1988 to develop several types of artisanal cheeses. This means a small scale production and no mechanization, allowing us to stay closely in contact with our customers and to respond to their feedback. We source our milk from domestic cows and small local farms to guarantee a better milk quality -no milk is sourced from intensive farming.

Using natural ingredients only, we produce about 40 kg of handmade cheeses daily. One of our strategies is to specialize in varieties like Gorgonzola, Parmesan and a French type Goat Cheese next to more common cheeses like Mozzarella, Cheddar, young and aged Gouda, Ricotta and Feta. Traditional methods were adapted to the conditions of the South Indian climate, taking into account strict hygienic standards.

Taking care of the environment is also part of our aim. Bio gas production, research on biomass based energy and a wastewater treatment/recycling plant have been put in place. The electricity to run the company is wheeled by an Auroville-run windmill park. In this way natural resources are less depleted.

Our objective is to create a win-win situation for all which guarantees that our products not only have quality, but are also part of a fair trade principle.

All our cheeses contain only natural cow and goat milk, salts, vegetarian enzymes and seasoning cultures. We do not use preservatives, artificial flavors and colors. Nor do we use emulsifiers -used in mass produced cheeses to retain moisture and fat. Such additions affect the natural taste and texture of the cheese. It is this approach which honors both the authentic texture and taste of our traditional farm cheese, and guarantees the natural balance of vitamins, rich proteins and natural milk fat which gives cheese its unique characteristics. As the proverb says, the proof of the pudding (of the cheese in this case :) is in the eating: keeping it natural gives a wonderful taste.

***BON APPÉTIT!***

**LA FERME CHEESE  
605101 AUROVILLE  
(Near Pondicherry)**

**Contact Us :**

**Ph: 0413 2622212**

**Email: [lafermecheese@auroville.org.in](mailto:lafermecheese@auroville.org.in)**

**On social media :**

**<https://auroville.org/page/la-ferme-cheese>**

**Facebook:**

**[www.facebook.com/Lafermecheese](https://www.facebook.com/Lafermecheese)**



## ***FRESH CHEESES***

Fresh cheeses need 24 to 72 hours of processing and are not aged. Although it has been done successfully in the past, shipment of *Mozzarella*, *Ricotta* and *Philadelphia* in the summer is not advisable and done at the risk of the customer.

***MOZZARELLA*** is a moist white cheese of Italian origin with a mild taste, especially used for melting on pizzas and other cheese-covered dishes and for salads.



***FETA*** is a white, brittle, salty/sour Greek cheese, especially used for mixing in salads and for cooking in salty pastry, vegetable dishes and sauces.



***PHILADELPHIA WITH HERBS AND SPICES*** is a fresh, spreadable cream cheese.

**RICOTTA CREAM CHEESE** is a fresh cheese, excellent when sweetened with honey, ideal for pastries, for spread preparations and as thickener in sauces.



## **SEASONED CHEESES**

Although each of these cheeses has its specific taste and characteristics - unlike any other cheeses in the world – in the descriptions below we make references to types of well-known cheeses, for the customers' convenience. Seasoned cheeses suffer less from transportation and can be shipped all year round.

Slight variations in taste and texture of our cheeses are to be expected, because La Ferme Cheese uses authentic farm-house methods and no mechanized technology.

*Blocks of seasoned cheese may have been plastic-coated for better aging. This coating is not edible and has to be removed before serving.*

**FARM CHEESE** is a young cheese with a mild and fresh taste. Delicious on bread and in salads and superb for melting on hot dishes. A true 'all-purpose' cheese and children love it!

**CHEDDAR** is a 3 to 6 months old cheese with a *firm texture* and enhanced flavor - ideal on cheese platters, in salads, with cocktails and in snacks.



**LOFABU** is a 1 to 2 months old cheese with a *mild nutty flavor*. It can be used for a wide range of purposes: to melt on pizzas or pastry, to serve with cocktails and salads, on sandwiches or on a cheese platter. (Lofabu can be compared to soft/creamy Dutch cheeses like Gouda and Edammer or to Raclette.)



**JEERA CHEESE** is Lofabu seasoned with *cumin seeds* and truly a delicious appetizer. It is used in cocktails, on cheese platters or for melting on dishes.



**SWISSLY** is a 2 to 3 months old Lofabu with a more characteristic flavor. It can be compared to Tilsit or a sharp Pyrenees.)





**AUROBLOCHON** is a more than 4 months old cheese with a *strong and piquant* flavor that will be enjoyed by people who like a heady cheese. It can be used on a cheese platter or for melting on dishes. This cheese can be compared to a soft/creamy young Parmesan/Grana type. It cannot be grated, only chopped or sliced.

**GORGONZOLA** is the famous blue veined creamy yellow cheese



**GRUYERE** is a 3 to 4 months old sweet tasting cheese, like the French - Swiss cheeses from the Alps.



**PARMESAN** is the famous full flavored, firm textured cheese, at least 6 months old.



**GRATED PARMESAN** is packed in 100 gr packets, ready to use to sprinkle over baked dishes.



## **GOAT CHEESE**

Our goat cheese is made in the French-Mediterranean way, cylinder shaped and develops a natural mold-covered crust when aging. Fresh it weighs about 130 gr and medium to dry about 80 to 100 gr. It is priced per piece, as it dries and matures quickly from fresh to fully mature in about 4 weeks.

As long as it is fresh –up to 2 weeks of age- it is only sold locally because of its soft character.

The medium and dry ones can be shipped and are vacuum packed.

Depending on demand, goat cheese may not be available all year round.





## ***Placing Orders:***

Please note that the minimum total weight for orders directly at the factory outlet is 3 kg, except for a first order.

Please mention your full postal address and phone number.  
Forwarding charges are extra.

When we receive your order we will send a PROFORMA INVOICE.

On receiving the payment by transfer to:

ICICI Bank at Auroville Branch

La Ferme Cheese,

Acc. no 005601027121

RTGS/NEFT/IFSC CODE: ICIC0001631

we will deliver your order by courier service.

Transportation will take 24 to 48 hours, depending on your location.

To assure transport in cooled conditions, the parcels have Styrofoam isolation and 'cool packs'.

## ***STORAGE***

There are some guidelines for storage of cheeses. The 'Best within' periods mentioned below just give an indication, because much depends on the quality of refrigeration (ideally at 4°C).

<b>Cheese type</b>	<b>Age when dispatched (ripening time)</b>	<b>Best within*</b>
Mozzarella	1 day	2 weeks
Ricotta	1 day	3 weeks
Feta	3 days	6 weeks
Lofabu	1 to 2 months	2 months
Jeera	4 to 6 weeks	2 months
Cheddar	3 to 6 months	2 months
Gorgonzola	3 to 5 weeks	2 months
Farm Cheese	1 to 2 weeks	2 months
Swissly	2 to 4 months	2 months
Parmesan	6 months or more	2 months
Gruyere	3 to 4 months	2 months
Auroblochon	4 months or more	2 months
Philadelphia	3 to 10 days	2 weeks
Goat Cheese	2 days to 2 months	2 weeks
Grated Parmesan	6 months	3 weeks

\* From the packing date for unopened packets, kept at 4°C.

Uncut wheels of cheese can be kept for months if they are kept at low temperatures and wiped regularly.

Cheese should never be frozen, because this changes the texture and taste of the cheese and as a result the shelf life may also be shortened.

## ***SOME TASTEFUL TIPS***

Cheese can stay at room temperatures for some time before being served. In this way their characteristics and flavors will be enhanced.

It can be served after lunch or dinner on a **cheese platter** with bread and eventually with wine.

Cheese, (fondue) can be melted to provide the basic ingredient for a **sauce**, which is served with bread (baguette) for dipping.

Cheese can be grated and sprinkled on **baked dishes** like cauliflower, sprouts, broccoli and many other vegetables.

Among its many uses which made cheese a much loved food, we specially want to mention the **Tosti**, a crispy combination of toasted bread with ham or egg and cheese melted on top.

## ***ABOUT MOULD AND FUNGUS***

Moulds and funguses are natural ferments and when added to certain cheeses give them their distinct flavors.

If mould or fungus develops on cheese in the fridge it doesn't mean the cheese is spoiled.

In fact fungus will add a desirable flavor to most cheeses. However if you don't like the view of it, you can simply scrape it off, as it is merely a matter of taste and appetizing look.

## ***LIST OF OUR RETAILERS AND DISTRIBUTORS***

### **IN AUROVILLE**

#### **FARM FRESH**

Kuilapalayam,  
Opposite Auroville Bakery,  
AUROVILLE - 605101  
Ph: 0413-6536475/2622699

#### **HANDY MARKET**

Auroville Beach Road

#### **HAPPY FOOD**

Kuilapalayam,  
Opposite Tanto Pizzeria

### **IN PONDICHERRY**

#### **GRINDE R. SRIDARAN**

25, St. Louis Street  
PONDICHERRY - 1  
Ph: 2334359/2221232/3090920

#### **THE NILGIRIS**

19, Rangapillai Street  
PONDICHERRY - 1  
Ph: 2336604/5200255

#### **AURO BAKERS**

Kayal Iyyappan,  
Ph: 0413-2332929  
Mob: 9445536513

## **IN CHENNAI**

### **UYU DAIRY PRIVATE LTD.**

Block 32-202, Bollineni Hillside,  
Nookampalayam, Sithalapakkam P.O.  
Chennai 600126  
email: [uyudairy@gmail.com](mailto:uyudairy@gmail.com)  
Ph: 9384633548 / 9886303212

### **NATURALLY AUROVILLE BOUTIQUE**

30, Khader Nawaz Khan Rd.  
Nungambakkam  
Ph: 9544-28330517/28330518/28330699

### **THE NILGIRIS CHENNAI-WHITEFIELD**

No. 55/16 Annai Velankanni Church Road,  
Besant Nagar,  
CHENNAI – 600090,  
Ph: 9544-244693

## **IN TAMIL NADU**

### **SRI RAMANA SUPERMARKET**

No.26 T.N.H.B. Thamasai Nagar  
Thiruvannamalai  
Ph: 04175-235561  
Mobile: 9443289422

### **THE NILGIRIS**

79/1 chengam road  
Tiruvannamalai 606601  
Mobile: 9952152101

### **ON THE GO.**

167, Race Course Road,  
CBE - 641018.  
Coimbatore  
Ph: 0422-4520116/117

**PAZHAMUDIR NILAYAM**

Srivari Shrimath,  
736, Avinashi Road,  
Coimbatore – 641016  
Tel : 0422 4351116

**IN BANGALORE**

**THE NILGIRIS**  
**NINETEEN '0' FIVE RETAIL**  
171, Brigade Road  
BANGALORE – 560 001.  
Ph: 5586213

**KAVANA KARIAPPA**  
Ano 7 North road  
3 Windermere Apartments  
Cooke town  
Bangalore - 560084  
Mob: 9900219194

**IN MUMBAI**

**LA DEVI -MT MERU**  
SEKSARIA CHAMBERS, 5TH FLOOR,  
139, NAGINDAS MASTER ROAD, FORT,  
MUMBAI-400 001  
Ph: 9821112626

**IN KOLKATA**

**LIVING FREE**  
Anita & Shreya Kanoi  
5, Leela Roy Sarani,  
Kolkata-700019  
<http://www.facebook.com/pages/Living-Free-NatureRevisited/264776360298562>  
Mob: 9830107595/9830056207

**PANCO'S GOURMET**

14B Ballygunge Circular Road

Email: [pankosgourmet@gmail.com](mailto:pankosgourmet@gmail.com)

Instagram: @pancos gourmet

Phone: 9830490446

Contact : Kavita Kapur

**IN GOA****PHILIP TRADING & CO.**

(Mr. Tims Philip-Distributor)

House. No: 86/4, Plot.No:1

3 Sparrow Building,

Near Skyline Tower,

Bergilinia Park

Alto Porvorim,

Bardez,

GOA - 403521.

Ph: 0832-2415518

09326142708

**THE TRADERS**

Shop No: 2

Akash V.Building,

Palmorad Navelim,

Salcedde,

Goa – India.

Ph: 0832-2715945,

Ph: 9970197208.

**IN DELHI AND VARANASI****BROWN BREAD BAKERY AND ORGANIC FOOD**

Varanasi, D55/147 Aurangabad, 0542 2390040, 9792420450

[www.brownbreadbakery.com](http://www.brownbreadbakery.com)

New Delhi, Organic German Bakeshop 011-64620222, 9792420450

[www.german-bakeshop.com](http://www.german-bakeshop.com)

E-mail: [brownbreadbakery@yahoo.co.in](mailto:brownbreadbakery@yahoo.co.in)

**CHEESE CHAPLIN ENTERPRISES**

F- 350, Lado Sarai, Mehrauli

Delhi - 110030

Mob: +91 9810234024

+91 9650957142



## **AAAS FOODS AND NATURE'S SOUL PVT LTD**

27 ground floor main market Defence Colony

New Delhi-110024

[naturessoul23@gmail.com](mailto:naturessoul23@gmail.com)

[shishir.rw@gmail.com](mailto:shishir.rw@gmail.com)

Mob: 9910161090

## **IN PUTTAPARTHI – ANDRA PRADESH**

### **TRUYOGI WELLNESS**

Shop # 2, Prem Sai Residency, Chitravathi Road,  
(Opposite Hanuman Hillrock Cafe)

Puttaparthi, AP, India (515134)

Ph: +91 8555 288678

Mobile: +91 917 700 9928

[facebook.com/truyogiwellness](https://facebook.com/truyogiwellness)

[instagram.com/truyogiwellness](https://instagram.com/truyogiwellness)

## **IN GUJARAT AND RAJASTHAN**

### **CHEEKY CHEESE**



PARSHVA KETAN KAPADIA

803/VEERBHADRA AVENUE, OPP. SILVER CREST

NR. TRINITYBUSINESS PARK

T.P. – 14, PAL, SURAT – 395009,

Ph: +918007556868

## **IN JAIPUR**

### **1589 CORE**

D-823, Sunder Marg,

Malviya Nagar,

Jaipur -302019

Mob:8005891585

Mob:7014944992