



Have fun while learning all about Comté as a family!



## Words to find

- MONTBÉLIARDE
- FARM
- MEADOW
- MILKING
- TERROIR
- MILK
- FRUITIÈRE
- VAT
- RENNET
- CUTTING
- WHEY
- PRESSING
- MOULDING
- CELLAR
- AFFINAGE
- CULTURES
- WHEEL
- COMTÉ
- FLAVOUR
- -----

## COMTÉ WORD SEARCH PUZZLE

Y A E M N G F R T F R U I T I E R E Q O  
 L U M D S H J U I K A H M V C C E W Y D  
 P M Z O A R K C O Y H D C L I A V P G E  
 J I S G N U I O N A S F L A V O U R X L  
 H L D L A T W M U L T Z E H U I R F B I  
 R K N J I U B T Z B V O R E N N E T J C  
 Z A F I F N Y E A N A B R T O V S U A I  
 T E R R O I R Z L F T H J M P D B K J O  
 O A G V C D U Y B I B J L I E T L O T U  
 V C U L T U R E S T A Z B E R A U I F S  
 F E U O H Y V C L S P R T P A Z D B D O  
 A B O T I T E U G O I Y D R H M W O Z P  
 R I F J T B A N T B U T L E D B U I W L  
 M O U L D I N G O A R E Q S N O M D H F  
 H A E P M J N Y U C T U S S B P T A E E  
 T B P T H U N G S E F R E I M O D I E S  
 Y W F I D E N T C L P Z I N E Y U F L A  
 J A H O L I R M I L K I N G A I B N S Q  
 E K R E P A U N X A D U Y R T K W V X I  
 A W D B Y F G T A R L A F F I N A G E D

### RULES OF THE GAME :

Print out the game and find the 20 Comté words hidden in the grid. They can be arranged horizontally, vertically or diagonally. The same letter can be used in several words at a time. 1 mystery word is hidden inside...

And if you want to know more, you can find the glossary of Comté words on the next page!

## THE MONTBÉLIARDE



It is the star of the Jura Mountains! But above all, it is the only breed authorised (with the Simmental) to produce milk for Comté. There are more than 150,000 of them!

## THE FARM



There are exactly 2,416 in the Comté PDO\* area. Each of them practices extensive agriculture.

## THE MEADOW



This is where the cows graze and draw all the floral resources they need to make good milk!

## THE MILKING



A Montbéliarde cow produces about 20 litres of milk in two milkings (morning and evening), so it takes the milk of 20 cows to make a wheel of Comté!

## THE TERROIR



Situated at an altitude of between 200 and 1,700 m, the Comté PDO\* area extends over 4 departments of the Jura Mountains : Doubs, Jura and part of Ain, as well as a few villages of Saône-et-Loire.

## THE MILK



The milk must be turned into Comté within 24 hours, every day. The average annual production of each Comté farm is 327,011 litres (86,387 gal) of milk.

## THE FRUITIÈRE



This is the place where the milk is transformed into Comté. There are 140 of them spread throughout the Jura Mountains.

## THE VAT



Comté has been made in very large copper vats for over 7 centuries.

## THE RENNET



Made from calf rennet and whey from the previous day, it is used to curdle the milk, which becomes a mass of curd, like a gigantic yogurt.

## THE CUTTING



This is the phase of cutting the curd into small pieces, the size of a grain of wheat, just before the stirring stage.

## THE WHEY



Commonly known as whey, it is the liquid that separates from the milk when it becomes curdled. It is then recycled to make milk powder.

## THE PRESSING



The cheesemaker adjusts the green plate that identifies the cheese and then puts it under a 350 kilo (770 lbs) press where it will remain for 20 hours.

## THE MOULDING



This is where the Comté cheese takes shape. The curd grains, separated from the whey, are then pressed for at least 6 hours.

## THE CELLAR



It is in the silence and the darkness that the Comté will have its second transformation, thanks to which the Comté will take all its taste.

## THE AFFINAGE



The minimum aging duration for a wheel of Comté is 4 months. It can go up to 24 months or more.

## THE CULTURES



The cultures added by the cheesemaker transform the micro-organisms in the milk and will allow it to become cheese.

## THE WHEEL



A wheel of Comté weighs on average 40 kg (88 lbs) and has a diameter of 70 cm (27.5 in.). It takes 400 litres of milk to make one Comté.

## THE COMTÉ



Comté is the leading French PDO\* cheese in terms of tonnage (around 69,000 T).

## THE FLAVOUR



The 83 Comté flavour descriptors are grouped into 6 major flavour families : lactic, fruity, roasted, vegetable, animal and spicy.

## THE MYSTERY WORD



Every Comté is...