



- DEPUIS 1895 -
SOIGNON

• **French savoir-faire**
• **for professional kitchens**

Expert of Goat Cheese



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A story of passion and commitment



1895 Our story

It all began in the small French village of Soignon, in Deux-Sèvres, where **80 producers** came together as a **cooperative** (580 today).

Our mission

Our mission is to **support all our clients**, across the **diversity** of their **needs**. With **the end consumer** at the heart of everything we do, we listen closely to **food service professionals** to better understand the realities of their kitchens. Through Soignon brand, we deliver consistent quality that **chefs** can rely on every day.

The goat cheese expert

- ✓ Since 1895, goat cheese has been in our DNA.
- ✓ End-to-end quality control, from farm to fork.
- ✓ From fresh and ripened to spreadable, grated and breaded: a range built to cover every need and eating occasion.



Everything starts with respect

Driven by **strong CSR commitments**, our brand acts across the entire value chain, from **supporting farmers** and ensuring **high-quality, simple products**, to **reducing waste** and **supporting social inclusion**. Every initiative reflects our ambition to create a more sustainable and responsible future.

Respect for goats,
through responsible, welfare-focused farming,
while supporting the renewal of generations.



Respect for milk,
preserving its quality at every stage,
through simple, short and clean recipes.



Social support association

Respect for the land,
by taking action to control our environmental impact,
reduce waste and support food aid partners.

Respect for the men and women,
who bring the cooperative to life every day, by promoting
the inclusion of people with disabilities and supporting
partners such as the LADAPT association.

Our commitments: high quality, authenticity and sustainability

- ✓ Backed by 130 years of **expertise**, our collective stands for **quality, taste** and **commitment**.
- ✓ Goat farming is a **profession driven by passion**, deeply connected to nature and animal care.
- ✓ Agrial supports young farmers in **making this vocation a sustainable project**.



Leading brand in Europe



*Source: Nielsen, total sales, full year 2025.

Inspiring cheese ingredients

Soignon offers a **wide range** of goat cheese ingredients to bring variety in **flavours, textures and recipes**.



Designed to support chefs every day

Soignon continuously **listens to the market** and **innovates** to keep pace with the **evolving needs of professionals**, their kitchens and their customers.



Trusted quality

Made with simple, **minimally processed** ingredients, it reflects the kind of **authentic dairy products** consumers are increasingly looking for. Supported by our partnership with CIWF, an NGO dedicated to farm animal welfare, we continuously improve our farming practices. Goat cheese is loved for its **rich flavour** and **natural nutritional benefits**:



Low fat content
Semi-skimmed goat's milk is a **low-fat food**, like cow's milk¹.



Microbial richness
The microbial richness of goat cheeses is **higher than that of cow cheeses** and nearly double that of sheep cheeses².



Rich in proteins
It's **rich in quality proteins** capable of providing all **essential amino acids**¹.



Source of minerals
It has **more magnesium and potassium** than cow's milk and is a source of **calcium and phosphorus**³.

¹Regulation (EC) N° 1924/2006. ²Science 2022 Universal drivers of cheese microbiomes by Reuben Langer, Eisenhauer and Jurburg. ³Table INRAE/CIQUAL. Scientific sources: Marteau P, Olivier S. Lactose intolerance, Cahiers de Nutrition et de Diététique, 2025, 525, 513-518. CIQUAL 2025 nutritional composition table (ANSES). CNIEL, Milk protein allergy and lactose intolerance, Questions Sur collection.

Goat excellence made in France and internationally

BRAND #1 IN EUROPE* on Goat Cheese



*Source: Nielsen France, Sweden, Belgium, Germany, Spain MAT P6 2024.

A well-established presence worldwide

For over 130 years, Soignon has embodied French dairy expertise. Rooted in its local terroir and backed by a strong cooperative, the brand is now present in nearly **70 countries** with a **wide range of products**, from fresh and ripened cheeses to spread and more. It has also developed a **dedicated range tailored to international markets**.

The French leader with international ambitions

As the **number one brand in France**, Soignon has established itself as a **key player in the European goat's milk retail market**. Internationally, the brand first developed through food service, which now accounts for the majority of its export volumes. This development is strongly supported by Eurial, the French market leader in food service.



*Source: Nielsen full year 2025.



Designed to meet international needs

Soignon has developed **dedicated recipes** and **extended shelf life** built specifically for export markets. Because we understand that **international markets have their own requirements**, and great goat cheese must meet them without compromise.

There's a goat cheese for every taste



Firm rind and creamy center



Ripened rind



Strong flavour



Soft & melty

✓ **Slow aging** to develop a deep and complex flavour.

✓ **A versatile cheese**, ideal for sharing boards, bakery applications or as a menu hero in hot and cold dishes.

✓ **A thin rind** that enhances flavour, surrounding a creamy, delicately moist center.



The fresh goat log

Fresh

Smooth, easy to use and simply delicious



Without rind



Mild flavour



Fresh & tangy

✓ **A perfect introduction** to goat cheese, with a mild tangy and approachable flavour.

✓ **Bright, clean finish** with a smooth, pleasant texture.

✓ **Soft and versatile**, easy to crumble, spread or melt for a gourmet touch.

Delicious ways to bring goat cheese to your menus!



Sandwiches & ciabattas

IDEAL WITH:
Fresh goat cheese slices (fresh or IQF)



Savoury tarts & quiches

IDEAL WITH:
IQF crumble



Desserts

IDEAL WITH:
Tost'O'Chèvre



Bakeries

Fresh, creamy, and ready to use, goat cheese instantly elevates sandwiches and ciabattas while also bringing a quick and effortless twist to savoury tarts and quiches, **melting smoothly to enhance texture and flavour**. Crafted for versatility, it can also be used in modern desserts.



Salads

IDEAL WITH:
Fresh goat cheese log 1kg



Sauces

IDEAL WITH:
Tost'O'Chèvre



Cheese boards

IDEAL WITH:
Ripened goat log & goat cheese Brie style



Restaurants

Perfect for fresh and vibrant salads, the ripened goat cheese log brings **authentic character, premium presentation, and rich flavour**. Tost'O'Chèvre can be used to create **creamy, aromatic sauces** in seconds, adding richness and depth to pasta, meat dishes, and gratins. Authentic and natural, it also enhances cheese boards.



Hot snacks & add-ons

IDEAL WITH:
IQF breaded goat cheese sticks



On-the-go boosters

IDEAL WITH:
IQF goat cheese crumble or cubes

Quick-service restaurants

Crispy on the outside and melting on the inside, these irresistible snacks are perfect as sides, toppings, or meal upgrades **with strong profit potential**. IQF saves time and costs while ensuring consistent presentation and easy integration into bowls, wraps, and salads.

Our Food Service range

Goat cheese has become a **trending ingredient** in today’s cooking, appreciated for its visual appeal, distinctive taste and natural versatility. Because the needs of chefs differ from one type of food service to another, Soignon offers a dedicated **range of goat cheese solutions for professionals**, with consistent quality, versatile formats and recipes **adapted to culinary uses**.



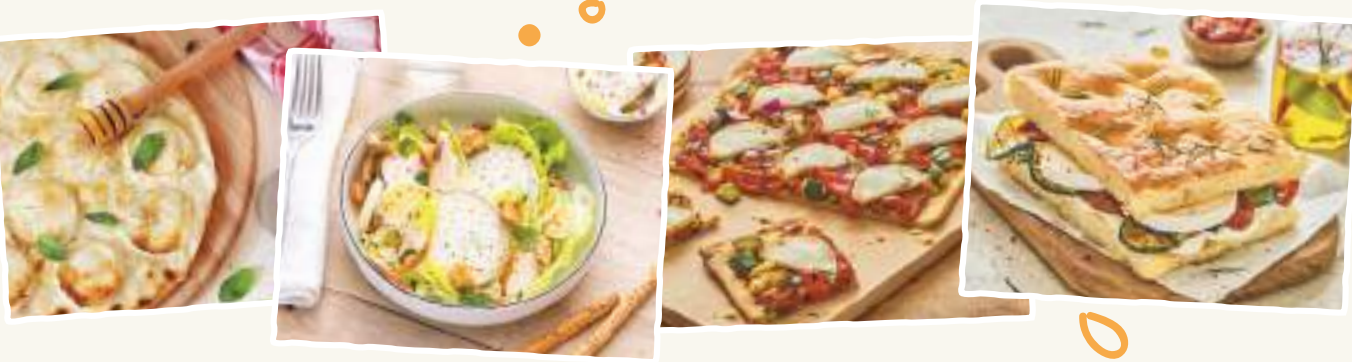
Our international best seller!



Ripened goat log

Plain, available in organic

450g and 1kg



	Fresh goat log	Plain also available vacuum-packed	1kg
	Fresh goat log	Ash	1kg
	Fresh goat log	Garlic & Herbs	1kg
	Fresh goat log	Plain and Honey	1kg

Soft cheese



Soft goat cheese Brie style

100 g portion guides for easy cutting

1kg

Spreadable





Tost'O'Chèvre

Plain resealable container

750g

Fresh palets



Fresh goat cheese palets

Plain 12 x 20g

240g
DIAMETER: 41mm



Portions





Mini ripened logs

6 x 25g

150g



Spreadable goat cheese portion

20g 90 portions

1,8kg

Some of our products are available with kosher or halal certification. Please contact our sales team for details.



Individually Quick Frozen

The **IQF range** offers you a variety of **innovative, tasty and practical products** that are tailored to your needs and inspire product development. Like everyone who has already tried it, you won't be able to live without it.



**TASTE AND TEXTURE
ARE SAFELY
PROTECTED**



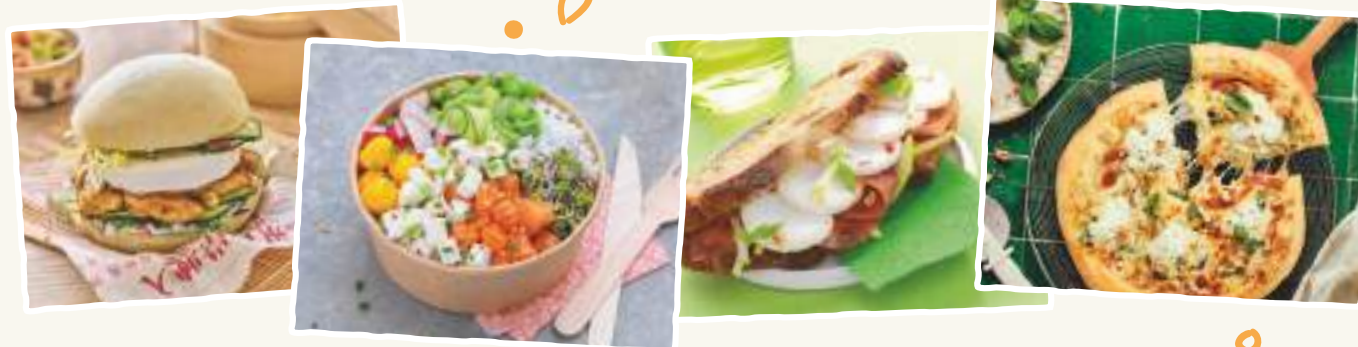
**SAVING OF TIME
AND LABOUR**



**CONTROLLED
PORTION COST AND
CONSTANT WEIGHT**



**BETTER STOCK
MANAGEMENT**



Fresh



**Goat cheese
slices**

**Medallions of
deliciously smooth
goat cheese with
a creamy, slightly
citrusy taste**

**AVAILABLE DIAMETERS:
42 and 55mm
WEIGHT: from 2.5g to 35g**



**Goat cheese
cubes**

**Goat cheese with
a fresh texture
and smooth
melting properties**

**DIMENSIONS: 10x10x10mm
WEIGHT: around 1g**



**Goat cheese
crumble**

**Pieces of creamy goat
cheese with an intense
and classic flavour**

**DIMENSIONS AND WEIGHT:
varying**

Ripened



**Organic goat
cheese slices**

**Classic rinded
goat cheese creaminess
made with organic
milk**

**DIAMETER: 42mm
WEIGHT: 7g**



**Ripened goat
cheese slices**

**Medallions of creamy
full-flavoured
goat cheese with
a delicate edible rind**

**AVAILABLE DIAMETER:
42, 55, 70 and 78mm
WEIGHT: from 5g to 30g**



Cabecou

**Matured for 9 days,
these thick goat cheese
rounds have
a wonderful strong
goat milk flavour**

**DIAMETER: 55mm
WEIGHT: 35g**



**Goat cheese
medallions**

**Our largest cheese
slices for an even
richer goat cheese
flavour!**

**DIAMETER: 78mm
THICKNESS: around 13mm
WEIGHT: around 62.5g**



Breaded



**Ready-to-use breaded goat cheese sticks,
ideal for appetizers and dipping.**



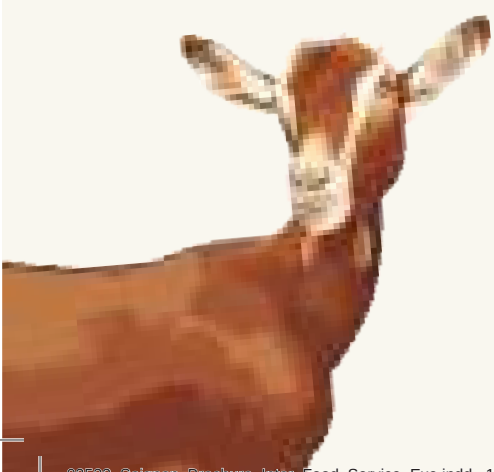
**Breaded goat
cheese sticks**

**DIMENSIONS: 95x23mm
WEIGHT: 20g**



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Discover the full world
of Soignon goat cheese
and visit our dedicated page
for professionals at
www.soignon.com



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