



- 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 final consumer at the heart of our approach, we listen closely to food service professionals to better understand the realities of their kitchens. Backed by strong and inspiring brands, we deliver consistent quality chefs can rely on every day.



The goat cheese expert

- ✓ Since 1895, goat cheese is 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 needs 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 promoting 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.



Respect for the land, by taking action to control our environmental impact, reducing waste and supporting 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 passionate profession, directly connected to nature and living things.
- ✓ Agrial supports young farmers in making this vocation a sustainable project.



Leading brand in Europe

Goat excellence made in France and internationally

BRAND #1 IN EUROPE* on Goat Cheese

A well-established presence across Europe



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

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 spreads 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 Eural, the French market leader in food service.



*Source: Nielsen France MAT P6 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 market has its own requirements**, and great goat cheese should be able to meet them without compromise.



Inspiring cheese ingredients

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



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, Eisenhaeur and Jurburg. ³Table INRAE/CIQUAL.

There's a goat cheese for every taste

Delicious ways to bring goat cheese to your menus!



The iconic got log

Ripened

Firm rind and creamy center



Ripened rind

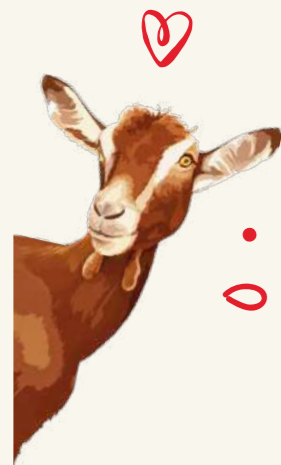


Strong flavor



Soft & melty

- ✓ Slow aging to develop a deep and complex flavor.
- ✓ 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 centre.



The fresh got log

Fresh

Smooth, easy to use and simply delicious



Without rind



Mild flavor



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.



Sandwiches & ciabattas

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



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:
Ripened goat cheese log 1kg



Sauces

IDEAL WITH:
Tost'O'chèvre



Cheese boards

IDEAL WITH:
Fresh 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 flavor. Tost'O'Chèvre also creates 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:
Frozen breaded goat cheese sticks



On-the-go boosters

IDEAL WITH:
Goat cheese crumble IQF 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
1kg



Fresh logs

	Fresh goat log	Plain also available under vacuum	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 | 100g portion | 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

Goat It spreadable goat cheese | 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 all those who have already tried it, you won't be able to do without it...



TASTE AND TEXTURE ARE SAFELY PROTECTED



SAVING OF TIME AND LABOUR



CONTROLLED PORTION COST AND CONSTANT WEIGHT



BETTER STOCK MANAGEMENT



Unripened



Goat cheese slices

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

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



Goat cheese cubes

Unripened goat cheese with a fresh and a smooth melting texture

DIMENSIONS: 10x10x10mm
WEIGHT: around 1g

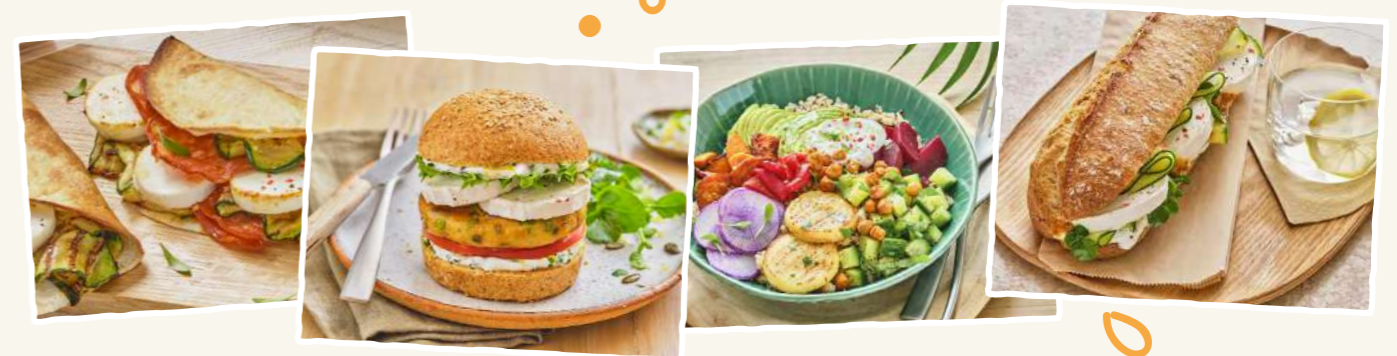


Goat cheese crumble

Pieces of creamy goat cheese with an intense and classic flavour

DIMENSIONS AND WEIGHT: varying

	<p>Organic goat cheese slices</p>	<p>Classic rinded goat cheese creaminess made with organic milk</p>	<p>DIAMETER: 78mm WEIGHT: 7g</p>
	<p>Ripened goat cheese slices</p>	<p>medallions of creamy fullflavoured goat cheese with a delicate edible rind</p>	<p>AVAILABLE DIAMETER: 42, 55, 70 and 78mm WEIGHT: from 5g to 30g</p>
	<p>Cabecou</p>	<p>Matured for 9 days, these thick goat cheese rounds have a wonderful strong goat milk flavour</p>	<p>DIAMETER: 55mm WEIGHT: 35g</p>
	<p>Goat cheese medallions</p>	<p>Our largest cheese slices for more goaty taste!</p>	<p>DIAMETER: 78mm THICKNESS: around 13mm WEIGHT: around 62.5g</p>



Breaded



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

Frozen breaded goat cheese sticks

DIMENSIONS: 95x23mm
WEIGHT: 20g



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



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