



specialty
foods
since 1957.



Lactose Free Gouda



- Since 1989, Fromagerie Bergeron quickly established itself as the Canadian master Gouda maker.
- Bergeron comes from a long history of cheese makers in Quebec dating back to the 1940s.
- All products are lactose free, undergoing a process called delactification: When the milk starts to curdle, they remove a part of the lactoserum (also called whey) by rinsing the curd with water. The remaining lactose is naturally removed through fermentation.
- Award winning cheeses from Quebec