Centurion is a privately owned French family business, entirely passionate about every aspect of cheese. We continuously strive to find innovative ways of making our cheeses more appealing and delicious.

Customers are our true focus, creating desire and fulfilling their wishes. Whether they are businesses or consumers, they are at the heart of our strategy and DNA.

We are constantly working to find the optimal balance between traditional know-how, modern creativity and industrial techniques. Respecting the value-add of these areas helps us to develop intelligent « cheese solutions » trying to stay one step ahead of the competition and delighting our customers.

We are vertically integrated and control every aspect of the cheese-making process, from early stages of production right through until the final packaging. We are small enough to care and big enough to make a difference – we work with passion and flexibility striving towards our goal:

We want to share our love of cheese with as many people as possible – our mission is to bring great quality cheeses to everybody, whether for cooking or on a delicious cheese platter, on your own or with friends, everywhere – in France and in the World.
A family owned company in constant progression

- 4 production sites
- 60 Mios L collected mlk
- 6000 T cheese produced / YR
- 32 000 T cheese processed / YR
- 450 employees
- > 1 500 ref.
- Turnover 200 Mios €
Our factories and know-hows

Cheese Dairies

Fromagerie de Mulin (Noiron)  
Fromagers en Bourgogne (Beaune)  
Fromagerie Lincet St Julien  
(Montmélian)

Processing

Fromagers Savoyards (Montmélian)  
Fromagerie Le Centurion (Libercourt)

Importation

LGE (Libercourt)
Processing
Packaging

Les dés

Les tranches

Les portions

Les râpés
Packing & assembling

Raclette cheeses

IQF

Platters
Our know-hows

So our range is pretty much « well being » oriented with 20% issue from organic milk. We are also offering products rich with Omega 3, without GMO and with low salt and low fat content.

We produce Emmental with raw or pasteurized milk, Meule de Besac (Comté type), butter, raclette cheese (nature and with flavors).

We also mature and process organic Comté and Meule de Besac.

90 employees

2500 T Meule du Besac et de comté emballées
FROMAGERIE MULIN
Noironte – Franche Comté
FROMAGERIE MULIN
Noironte – Franche Comté
FROMAGERIE MULIN
Noironte – Franche Comté
Know-how

We are manufacturing a range of soft cheeses, including the famous DOP Brillât-Savarin, as well as fresh or matured cheeses, nature or with flavors/inclusion like our Regal Bourguignon (with truffles).
FROMAGERS EN BOURGOGNE
Beaune - Burgondy
FROMAGER SAVOYARD & LINCER St JULIEN
Montmélian - Savoie

80 personnes

10 000 T de fromages Préemballés
Maturing & packing

Our caves allow to mature up to 50 000 wheels of all kind of Emmental.

We are packing more than 10 MT of cheese in various shape from gratted to portions, blocs from 70 grs to 5 kgs, in flowpack or vacuum pack, with easy opening zip...everything to satisfy our clients requests.
Lincet Saint Julien

**Melted cheese**

We produce > 1500T of melted cheeses from cheese or vegetal origin both for:

**Industry & Food-Service** with 2 blocs format for culinary cooking aids.

**Consumers**, an adapted range both for cutting stand or retail shelves.
Cheese processing & packing

We have a solution for most of your needs. We have the various packing technology: vacuum, film, flowpack, Skinpack, trays… We also have an IQF line, where we freeze many different type of cheese in slices, portions, crumble, cubes, balls… All type of French and European type of cheeses are processed and packed on our site (Emmental, Mozzarella, Cheddar, mimolette, Gouda, Edam, Maasdam, Feta, Gorgonzola) and also all famous French DOP such as Reblochon, Fourme d’Ambert, Brie de Meaux, Comté, Cantal, Beleu d’Auvergne…

260 employees  20 MT process cheese
FROMAGERIE LE CENTURION
Libercourt – Hauts de France
Importing the Best Specialities

From the Netherlands, UK, Switzerland, Spain, Italy…

We have a broad range for the cutting stand