

ITEM CODE: FE0024



Emmentaler Svizzero D.O.P.

This famous Swiss cheese owes its name to the valley where the Emme flows, a river in the Bernese Canton where cheese production was already attested in the 13th century. Produced with cow's milk, with large and pronounced holes. The paste is straw-yellow in colour, the taste is delicate with a nutty flavour.

INGREDIENTS:

Pasteurized cow's milk, salt, rennet

NOT EDIBLE RIND



Seasoning: 120 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1624 KJ/398 kcal

Fats 31 – with a saturated fat content: 20 g-

Carbohydrates 0 g -with a sugars content of: 0 g-

Protein 29 g

Salt 1.5 g

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 - 6 °C

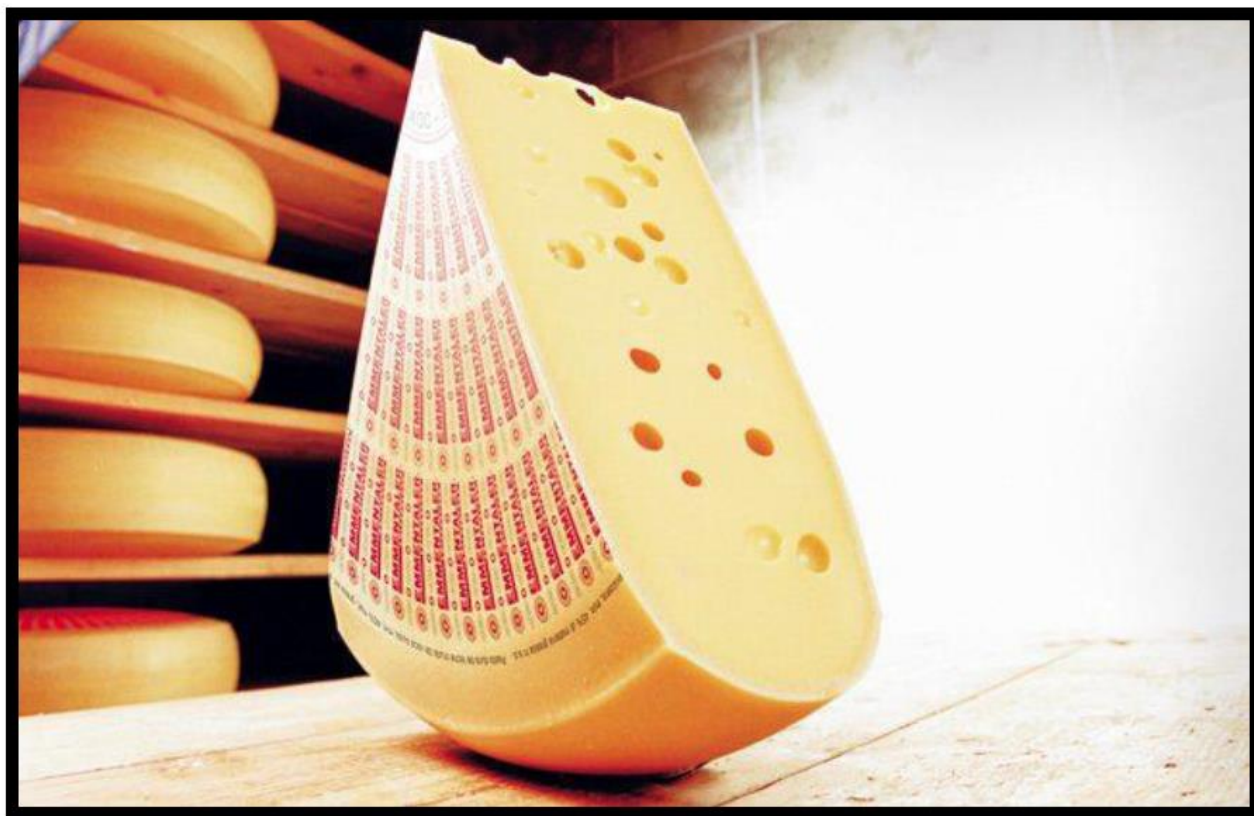
MILK'S ORIGIN: Swiss **NO GMO**

PACKAGING'S INFORMATION *

| WEIGHT | PIECE PER PACKAGE | CARTON PER STRATUM | PALLET | BOX MEASURES | SHELF LIFE |
|--------|-------------------|--------------------|-----------|--------------|------------|
| 100 Kg | 1 | On demand | On demand | // | 60 days |

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical

Chemical Characteristics

HUMIDITY: 35 %

DRY MATTER: 65 %

FAT IN DRY MATTER: 48%

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)

Product technologies

Hard paste product. The characteristic holes are due to pockets of carbon dioxide that form naturally during the maturation phases of the cheese due to fermentation of the propionic type.

Organoleptic characteristics

It is a hard cheese with large holes, the colour of the paste is straw yellow, the taste is delicate with a hint of walnut.