

ITEM CODE: FE1090



Raclette Svizzera D.O.P.

Typical Raclette of the Swiss Valais Canton. The cheese is cut in half and placed under a heat source, a special burner. The melting dough is scraped and made to slide into the dish. The taste in the mouth is rich and intense with flavour of raw milk and nuances of mountain herbs. The melting cheese creates a smooth cream that gives the palate an enveloping sensation.



INGREDIENTS:

Pasteurized cow's milk, salt, lactic ferments, rennet

NOT EDIBLE RIND

Seasoning: 120 days

NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value 1410 KJ/340 kcal

Fats 26 - with a saturated fat content: 18 g-

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

Protein 25 g

Salt 1.75 g

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

CONSERVATION METHOD: 0 - 5 °C

MILK'S ORIGIN: Swiss NO GMO

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
5 Kg	1	6	6	355x355xH120	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: round

DIAMETER: 29-31 cm

HEEL: 6-7 cm

Chemical Characteristics

HUMIDITY: 39-42 %

DRY MATTER: 58-61 %

FAT IN DRY MATTER: 56-59 %

Organoleptic characteristics

Semi-hard cheese, with a reddish rind with light white mold; the holes are small, irregular, with soft and sweet dough. The taste is intense, aromatic, full and balanced

Microbiological characteristics:

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