

## SWISS CHEESE > VALAIS RACLETTE



Made from unpasteurised cheese, only in the Valais canton.

- excellent variety of flora from mountainous regions
- an inimitable fresh, milky taste
- an extra tangy note with prominent hints of plants, oils and fruit
- the latest raclette cheese to be awarded Swiss AOC status
- very fondant, a cheese that melts evenly (and does not produce oil)

### PRODUCT ORIGIN

Ce Declaration	Made in Switzerland
Country origin and processing	Switzerland
Food establishment approval number	FR 74-281-020 CE

### PRODUCT SPECIFICATIONS

Ingredients	Milk, salt, lactic acid
Description	brownish-yellow to brownish-red
Nutritional information	370 cal (1550 joule) per 100g
Solid fat content	45% minimum
Fat content of end product	29%
Type of milk (cow, buffalo...)	Cow
Milk (unpasteurised, heat-treated, pasteurised...)	pasteurised
Type of cheese (blue cheese, soft cheese...)	semi-hard cheese
Net weight	10 to 38 kg
Net drained weight	10 to 38 kg
Format (cheese counter or self-service)	Cheese counter
Guaranteed shelf life on delivery	45 days
Total shelf life	90 days
Storage	12° max
Packaging	Folded brown paper
Size in mm	300 x 330 x 80
Number of packages	x 1

