

## SAVOIE CHEESE > LE BEAUFORT



A mountain cheese and the Prince of Gruyère cheeses:

- summer production in cooperatives, from June to the end of October
- milk from several herds
- tasty yellow cheese with a nutty flavour
- concave heel •mountain pasture cheese, altitude of between 1,000 and 2,700 m, grass type: flowering meadows and fine high-altitude grass

PRODUCT ORIGIN	
CE Declaration	Made in France
Country of origin and processing	Savoie France
Food establishment approval number	FR 74-281-020 CE

PRODUCT SPECIFICATIONS	
Ingredients	milk, salt, lactic acid
Description	A creamy, smooth, yellow cheese that sometimes has cracks, with a concave heel
Nutritional information	Protein: 26 g Lipids: 32 gg Carbohydrates: 2 Energy: 400 kcal (1674 Kjoules)
Solid fat content	> 48%
Fat content of end product	> 29%
Type of milk (cow, buffalo...)	Cow
Milk (unpasteurised, heat-treated, pasteurised...)	unpasteurised
Type of cheese (blue cheese, soft cheese...)	Cooked pressed cheese
Net weight	Approximately 40 kg
Net drained weight	Approximately 40 kg
Format (cheese counter or self service)	1/4 wheel of cheese, vacuum-packed
Guaranteed shelf life on delivery	120 days
Total shelf life	120 days
Storage	4° to 8 °
Packaging	Brown paper
Size in mm	600 x 600 x 130
Number of packages	x 1

