

SWISS CHEESE > SPECIALITY > THE CHABLAISIEN

Cheese produced in the Swiss Jura

- weight approximately 5 kg
 a mountain plateau cheese
 matured for 6 months

- •a delicate flavour

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

PRODUCT SPECIFICATIONS	
Ingredients	Milk, salt, lactic acid
Description	natural, brown rind, fine textured pale-yellow to ivory coloured cheese
Nutritional information	Protein: 29 lipids: 35 carbohydrates: 5
Solid fat content	> 45%
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)	semi-cooked 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	90 days
Total shelf life	90 days
Storage	4° to 8°
Packaging	Folded brown paper
Size in mm	Height 800 to 110, diameter 300 to 650
Number of packages	x 1



Tél. 04 50 71 01 88 Fax 04 50 71 36 41 commercial@buttay-affineur.fr 27 Avenue de La Fontaine Couverte 74200 THONON-LES-BAINS

