

## SWISS CHEESE - EMMENTHALER



Cheese made with whole unpasteurised milk.

- comes in 3 shapes: the flat wheel, the half-domed wheel, the domed "Paris" wheel
- known for its size: up to 130 kg
- evenly distributed holes, from underneath the rind to the centre of the wheel
- high-calcium content and due to the use of unpasteurised milk can be eaten on its own, revealing its straightforward and subtle taste

### 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	Wheel
Nutritional information	26% calcium, vitamin A
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	90 to 130 kg
Net drained weight	90 to 130 kg
Format (cheese counter or self-service)	Cheese counter 1/4 - 1/8
Guaranteed shelf life on delivery	120 days
Total shelf life	120 days
Storage	4 ° to 8 °
Packaging	Brown paper
Size in mm	850 x 250
Number of packages	x 1

