

SAVOIE CHEESES > FARM-PRODUCED SAVOIE RACLETTE

BUTTAY selects the Savoie raclette cheese at the farm. It is made from milk from one herd of cows. The farms are located in the mountains, where the cows graze in the pastures. These environmental conditions give this farm-made raclette an incredible flavour, and produce a cheese which melts evenly. To try it is to love it!

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

PRODUCT SPECIFICATIONS	
Ingredients	Milk, salt, lactic acid
Description	An ivory-coloured, supple, slightly hard cheese, with a fine texture and brined rind
Nutritional information	Protein 29g, Lipids 35 g, Carbohydrates 5 g
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	5 kg
Net drained weight	5 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

