

## SAVOIE CHEESES > SAVOIE REBLOCHON



Mainly produced in Haute Savoie:

### Farm-made Savoie Reblochon and Petit Reblochon

- green casein label
- processed using milk from the same herd
- mainly the Abondance breed of cow
- made in the morning and evening with the second milkings, 365 days a year. Each week, the cheese maturer collects the farm-made reblochons, carries out the maturing process in the cellars, and is responsible for sales based on individual client requirements

### Dairy-made Savoie Reblochon

- red casein labels
  - milk from several herds
  - made once a day, in small village cheese dairies •its flavour comes from maturing for at least 16 days, and more often 21 to 30 days
- Each casein label indicates the dairy's identification number and a batch number ensuring traceability of Savoie Reblochon cheese from its production to the consumer's basket.

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	flat disc-shaped cheese with a smooth, white to light-pink rind
Nutritional information	Protein 19.7 g Lipids 26.6 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...)	soft cheese, washed rind
Net weight	450 g min/550 small: 230 g min/260 g max
Net drained weight	450 g min/550 small: 230 g min/260 g max
Format (cheese counter or self-service)	Self service
Guaranteed shelf life on delivery	45 days
Total shelf life	45 days
Storage	4 ° to 8 °
Packaging	BUTTAY paper
Size in mm	Diameter 130 Height 25
Number of packages	x 12 small: x 24

