



SWISS CHEESE > SPECIALITY > SBRINZ

A hard cheese with a soft heart, the ancestor of Parmesan and Grana Padano. Recognisable by its brittle, crumbly texture with a fine, delicate grain. Is enjoyed in thin slices prepared using a plane similar to that employed by a carpenter.

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	natural, brown rind, fine textured pale-yellow to ivory coloured cheese
Nutritional information	Protein: 29 g 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...)	Hard cheese
Net weight	10 to 15 kg
Net drained weight	10 to 15 kg
Format (cheese counter or self-service)	Cheese counter
Guaranteed shelf life on delivery	90 days
Total shelf life	90 days
Storage	< 10°
Packaging	Folded brown paper
Size in mm	Height 800 to 110, diameter 300 to 650
Number of packages	x 1