

## SWISS CHEESE - ETIVAZ



- This is an exceptional cheese made with unpasteurised milk.
- cheese made in only one cooperative, from May to October
  - milk from one herd made at one production site in the Vaudois mountain pastures
  - herds feed on Alpine flora at an altitude of between 1,000 and 2,000 m
  - the milk is heated over a wooden fire in the chalet
  - production : 400 tons
  - long maturing phase, up to 24 months

Each year, BUTTAY selects batches from a few producers to enable its clients to enjoy guaranteed and exceptional quality.

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	A healthy, brined rind, a supple thin texture slightly hard, ivory-coloured
Nutritional information	Protein: 27 g Lipids: 35 g Carbohydrates: 5 g
Solid fat content	> 49%
Fat content of end product	33%
Type of milk (cow, buffalo...)	Cow
Milk (unpasteurised, heat-treated, pasteurised...)	unpasteurised
Type of cheese (blue cheese, soft cheese...)	Cooked pressed cheese
Net weight	20 to 40 kg
Net drained weight	20 to 40 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

