

SAVOIE CHEESES > FONDUE

Buttay has selected the best Savoie cheeses to produce a delicious, delicately-flavoured fondue, using a home-made recipe. To be enjoyed with friends or family. A delight for the tastebuds.

| 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 | Brined rind cheese |
| 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...) | Cooked pressed cheese (grated) |
| Net weight | 0,5 kg |
| Net drained weight | 0,5 kg |
| Format (cheese counter or self-service) | Cheese counter |
| Guaranteed shelf life on delivery | 45 days |
| Total shelf life | 45 days |
| Storage | 4 ° to 8 ° |
| Packaging | Plastic bag |
| Number of packages | x 40 |

