

## SWISS CHEESE > SWISS FONDUE



Swiss fondue is traditionally made with 50% Swiss Gruyère and 50% Fribourg Vacherin and is referred to as 50-50. Buttay has made it even creamier and easier to digest. It is prepared using only a little wine, to bring out the flavours of Swiss cheese. To be enjoyed with grapes, walnuts and hazelnuts.

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 fine 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	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	10 to 38 kg
Net drained weight	10 to 38 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	500 g bag
Number of packages	x 40

