

## SAVOIE CHEESE > ABONDANCE CHEESE



### Originates in the Abondance Valley

- Exclusively farm-produced Abondance
- cellar-matured for up to 6 months
- a nutty flavour
- close to the production site, excellent relations with the farm producers, has even been awarded the AOP (protected designation of origin)
- semi-cooked cheese
- concave heel
- coppery-brown rind
- casein label certifying its farm production
- weight: 7 to 12 kg

### 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	A flexible ivory-coloured cheese with concave heel and a relatively dark yellowy-brown brined rind
Nutritional information	Protein: 21 lipids: 33.5 carbohydrates: 5
Solid fat content	> 45 %
Fat content of end product	29%
Type of milk (cow, buffalo...)	Cow
Milk (unpasteurised, heat-treated, pasteurised...)	whole unpasteurised milk
Type of cheese (blue cheese, soft cheese...)	pressed semi-cooked cheese with a brined rind
Net weight	7 to 12 kg
Net drained weight	7 to 12 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	300 to 450 x 300 to 450 x 80 to 100
Number of packages	x 1

