

**SWISS CHEESE > SPECIALITY > SWISS JURA WHEEL**

**This speciality is produced in a company with 3 employees, in a typical Swiss valley.**

According to your requirements

•7 to 12 months maturation

•fine texture • amber -coloured rind

places the Swiss Jura Wheel cheese among the great cheeses

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	20%
Fat content of end product	> 5,00%
Type of milk (cow, buffalo...)	Cow
Milk (unpasteurised, heat-treated, pasteurised...)	unpasteurised
Type of cheese (blue cheese, soft cheese...)	Cooked pressed cheese
Net weight	50 kg
Net drained weight	50 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	Brown paper
Size in mm	Diameter 720 x 50
Number of packages	x 1



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