

SAVOIE CHEESE > SPECIALITY > FROMAGE DE TERMIGNON

- cheese made by 4 producers
- Haute Maurienne Valley
- pastures in the heart of the Vanoise Regional Park, at the foot of the glaciers
- made at an altitude of 2000 m
- a unique character long maturing phase • a highly unusual taste, a little bit of hazelnut, a little bit of walnut • an exceptional flora, edelweiss, blue thistles to name but two...
- a favourite at the Paris town hall and the Elysee palace

A exquisite gem selected by Buttay.

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	Dark beige uneven rind with blue veining
Nutritional information	18 g calcium, vitamin A
Solid fat content	48 %
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...)	blue cheese
Net weight	8 to 12 kg
Net drained weight	8 to 12 kg
Format (cheese counter or self-service)	Cheese counter 1/2
Guaranteed shelf life on delivery	90 days
Total shelf life	90 days
Storage	4° to 8 °
Packaging	Folded brown paper
Size in mm	250 to 300 x 250 to 300 x 100 to 150
Number of packages	x 1

