

SWISS CHEESE > TETE DE MOINE



This cheese has a subtle, flowery taste.

- Origin: Jura Canton, Switzerland
- invented by the monks from the Bellelay Abbey
- can be eaten with an aperitif or on a cheese platter
- gold or silver packaging

The way of serving it is making it increasingly popular. Connoisseurs place the cheese on a girolle cutter to produce rosettes of cheese that melt in the mouth.

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 cylindrical or slightly domed wheel. Rind: firm, brined, sticky and healthy. Colour: brown-red.
Nutritional information	Protein: 27 g Lipids: 35 g Carbohydrates: 5 g
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...)	Cooked pressed cheese
Net weight	0.7 to 2 kg
Net drained weight	0.7 to 2 kg
Format (cheese counter or self-service)	
Guaranteed shelf life on delivery	45 days
Total shelf life	45 days
Storage	4° to 8 °
Packaging	Aluminium
Size in mm	Height, 70 % to 100 % of the diameter (100 to 150)
Number of packages	x 4

