

SAVOIE CHEESE > SPECIALITY > TOMME CHALOTE

- creamy and flavoursome
- matured for 6 to 8 weeks
- slightly rounded heel, melt-in-the-mouth texture
- CHALOTE! means crème fraîche and butter in the Savoyard local dialect!

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	farm-made, slightly bloomy rind
Nutritional information	Protein 27g Lipids 29g
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...)	slightly rounded bloomy rind
Net weight	1,5 kg
Net drained weight	1,5 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	Folded white paper
Size in mm	260 x 40
Number of packages	x 3

