

**VOIE CHEESES > FARM-PRODUCED SAVOIE TOMME**



BUTTAY is the only company to mature a low-fat Savoie Tomme cheese  
 • maturing period of at least 6 weeks  
 • the flavour of the tomme develops to produce an unrivalled taste

**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	Stamped bloomy rind
Nutritional information	Protein 22 to 27 g Lipids 24 to 29 g
Solid fat content	farm-made (low fat) 20 % farm-made 45 %
Fat content of end product	low-fat farm-made 8 % farm-made 30%
Type of milk	(cow, buffalo...) Cow
Milk (unpasteurised, heat-treated, pasteurised...)	unpasteurised
Type of cheese (blue cheese, soft cheese...)	uncooked pressed cheese
Net weight	1.6 kg
Net drained weight	1.6 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	No packaging
Size in mm	270 x 70
Number of packages	x 3

