

## SWISS CHEESE > VACHERIN FRIBOURGEOIS



The most fondant of the Swiss cheeses, a creamy, strong-flavoured cheese.

- soft and fruity, full of aromas and character
- delicate, melt-in-the-mouth texture

### 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 round wheel with a straight to slightly convex heel, a brownly-yellow to brownly-grey/brownly-red rind. Rind: A clean, brined rind, either smooth, wavy or wrinkled.
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	10 to 38 kg
Net drained weight	10 to 38 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	Folded brown paper
Size in mm	Height 800 to 110, diameter 300 to 650
Number of packages	x 1

