

SWISS CHEESE > VACHERIN FRIBOURGEOIS

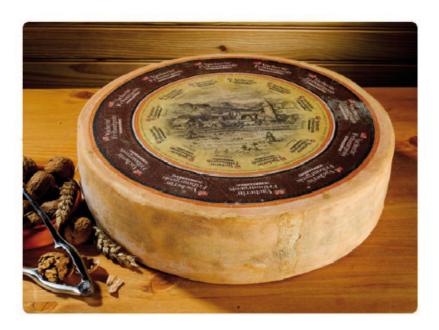


The most fondant of the Swiss cheeses, a creamy, strongflavoured cheese.

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

PRODUCT ORIGIN	
Ce Declaration	Made in Switzerland
Country origni 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 browny-yellow to browny-grey/browny-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	



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