Raclette Suisse

Raclette Suisse lives up to its name. Thanks to its fine and soft consistency, the cheese is ideal for Swiss raclette. The cheese impresses thanks to its delicate and pleasantly savoury aroma, turning every raclette party into a delight.

Spezifikation:

Designation	Raclette Suisse
Type of cheese	Semi-hard cheese
Milk	Swiss Cow-milk
Production	Produced with pasteurized milk
Maturation	About 2 – 3 months
Wheel	Ø 30cm
Dimension	Ø 30cm, Hight ca. 7-9cm
Weight	ca. 4-6 KG
Look / Color	Yellow to red-brown bark
Taste	Delicate, mild
Consistency	Bubbly soft
Dry matter	Ø 60 %
Fat	Ø 29 %
Fat in dry matter	> 54 %
Ingrediens	Milk (CH) 98.2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %
Nutrition Facts Ø 100g	Calorific value 1498 kJ / 361 kcal Fat 29 g Satured fatty acids 20 g Carbohydrates 0 g Sugar 0 g Protein 25 g Salt 1.6 g Sodium 0.6 g

Please don't hesitate to contact us for further questions:

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