



Raclette Slices

The Swiss Raclette Cheese is a mild cheese rind matured for 3 – 4 months. The cheese structure offers excellent melting properties and a fabulous taste profile, which is in aspiration for this type of cheese.

The 200g consumer pack consists of 4 50g slices that are ready for immediate consumption, no additional cutting or preparation necessary.

Product Number: P/N: 00606

Weight : 200g

Consistency : Semi-hard cheese, full fat

Shelf life : 150 days

Transport and storage : 2 - 5 °C

Appearance : 4 slices. Also eat the carefully washed rind. It's the best part of the melted cheese, prepared in the raclette oven

Body / Texture : Fine and easy melting texture, ivory colored

Holes / Eyes : Blind structure without mentionable holes

Taste / Flavour : Typical pure and smooth flavor, slightly acid

Maturity-level : 3 – 4 months rind matured

Composition : Pasteurized cow's milk, table salt, rennet, lactic acid bacteria

Moisture content : 42%

Fat on dry matter (FDB) : 48%

Origin : Switzerland

