



Raclette Wheel

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 weight of the raclette wheels are not standardized but rather are between 5 – 7 kilos.

Product Number: P/N: 00600

Weight: 5-7kg

Consistency: Semi-hard cheese, full-fat

Shelf life: 150 days

Transport and storage: 2 - 5 °C

Shape: Round wheel of 30cm in diameter x 10cm thick

Appearance: Round wheel foil matured (without rind, no natural smear formation)

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: 2 – 4 months rind matured

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

Moisture content: 42%

Fat on dry matter (FDB): 45%

Origin: Switzerland

