



Product Fact Sheet

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# swissmooh

## Emmentaler AOP, 200 g

The Emmentaler AOP is probably the most famous Swiss cheese. It is a full-fat cheese, traditionally produced and ripened in its natural rind. Cheese experts love it for its very mild and nutty flavour, the low salt content and of course for the particular characteristic and famous cheese eyes. These eyes arise during the first part of the maturation and are due to the special added propionic acid bacteria. These bacteria are also responsible for the development of the extraordinarily characteristic flavour of this cheese.

swissmooh Emmentaler cheese may be the crowning splendor of every good meal, together with guests as well as by oneself to spend a relaxed moment, if possible with a glass of red wine. Of course, this cheese also is the highlight of every cheese plate.

swissmooh's mission is to launch fascinating specialties, which are produced entirely by swissmooh-associated, leading and high performing partners in Switzerland.

Longstanding expertise and the full commitment of highly skilled and passionate partners contribute to outstanding and trustworthy quality.

Made with 100 % swissmooh premium milk from happy cows only.



Switzerland. Naturally.



## Properties

Product name	Hard cheese, full-fat, made from raw milk
Maturity-level	4–5 months rind-matured
Fat in dry matter (FDM)	> 45 %
Moisture on a fat-free basis (MFFB)	50–54 %
Origin	Switzerland
Ingredients	Cow's milk, salt, rennet, cheese cultures
Appearance	Ivory to light yellow coloured cheese dough (due to the natural feed, colour can vary over season), with its famous, cherry-sized holes (2–4 cm).
Taste	Characteristic inimitable taste, influenced by selected strains of propionic acid bacteria.

## Nutritional values (per 100 g)

Energy	419 kcal, 1754 kJ
Fat	33.8 g
Protein	29 g
Carbohydrate	0.6 g
Sodium	170 mg
Calcium	1030 mg

## Packaging / Logistic

Shelf life	150 d
Storage temperature	2–5 °C
Sales unit	A piece of 200 g is packed in thermoformed trays under controlled atmosphere. These trays are packed in a premium cardboard box.
Palletisation	12 sales units (21 x 9.6 x 2.2 cm) per carton (23.6 x 18.6 x 15.5 cm), 20 carton per layer, 6 layer per pallet. This results in 1440 sales units per pallet.
Net weight per pallet	288 kg
Customs Tariff Number	0406.9099.911