



Product Fact Sheet

Art. No.: 00405
05.10.2017

swissmooh

Emmentaler AOP, Super Cut

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.





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 | 180 d |
| Storage temperature | 2–5 °C |
| Sales unit | A cut of about 7 kg stretched in foil (ca. 35 x 20 x 12 cm) |
| Palletisation | 2 of these cuts are packed in a carton (435 x 255 x 225 mm). 8 cartons per layer, 4 layer per pallet. This results in 64 cuts per pallet. |
| Net weight per pallet | ca. 448 kg |
| Customs Tariff Number | 0406.9099.911 |