



Product Fact Sheet

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swissmooh

Switzerland Swiss, Cut

swissmooh Switzerland Swiss made out of pasteurized milk is a full-fat and hard type cheese. The propionic acid bacteria are responsible for its characteristic taste, well known from the Emmentaler AOP. Due to the foil ripening, the Switzerland Swiss has a square form and no rind. This makes the Switzerland Swiss the perfect choice for sandwich slices as well as breakfast buffets. The Switzerland Swiss is easily to cut and grate. Therefore, any application in the cold and hot kitchen is possible.

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 pasteurized milk
Maturity-level	> 2 month
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 cherry-sized holes (2–4 cm). No rind due to foil maturation.
Taste	Characteristic taste, influenced by selected strains of propionic acid bacteria.

Nutritional values (per 100 g)

Energy	385 kcal, 1610 kJ
Fat	29 g
Protein	31 g
Carbohydrate	0.6 g
Sodium	200 mg

Packaging / Logistic

Shelf life	180 d
Storage temperature	2–5 °C
Sales unit	A cut (4–7 kg), shrined in foil.
Palletisation	2 cuts per carton.
Net weight per pallet	240 kg
Customs Tariff Number	0406.9099