



Product Fact Sheet

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swissmooh

Raclette, Wheel

Raclette is one of the most popular Swiss semi-hard cheeses. This cheese is characterized by its excellent melting properties and fabulous taste. Our swissmooh Raclette is a rind-matured cheese, and its ripening period lasts for 2–3 months. For this natural and high quality cheese, only the best ingredients are used, without any food additives. As a result, you can enjoy this cheese even with the rind. But under the aspects of taste, we only recommend to eat the cheese with the rind if you melt it, otherwise it could taste a bit bitter. And do not let deter you of the smelly rind – this is totally normal and is required for the formation of the profound taste profile of this cheese.

Since this cheese is so popular, it's one of the Swiss national dishes. Especially in winter, when it is cold outside, Swiss people love to meet up and eat a cosy Raclette at home. For Raclette, you basically melt the cheese, and enjoy it with spices and different side dishes, such as potato, mushrooms or pickles. But there is no limit for your own creativity!

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	Semi-hard cheese, full-fat, made from pasteurized milk
Maturity-level	2–3 months rind-matured
Fat in dry matter (FDM)	> 45 %
Moisture on a fat-free basis (MFFB)	> 54 %
Origin	Switzerland
Ingredients	Cow's milk, salt, rennet, cheese cultures
Appearance	Ivory coloured cheese without mentionable holes. This cheese has a reddish-brown and smeary rind.
Taste	Typical pure and smooth flavour, slightly acid

Nutritional values (per 100 g)

Energy	347 kcal, 1451 kJ
Fat	27 g
Protein	26 g
Carbohydrate	0.6 g
Sodium	720 mg
Calcium	670 mg

Packaging / Logistic

Shelf life	180 d
Storage temperature	2–5 °C
Sales unit	a whole cheese wheel, they do not have a fix weight, it can vary between 5–7 kg
Palletisation	1 wheel is packed in a carton (33 x 33 x 11.5 cm). 6 of these carton per layer, 10 layer per pallet. This results in 60 sales units per pallet.
Net weight per pallet	ca. 350 kg
Customs Tariff Number	0406.9091