



Product Fact Sheet

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swissmooh

Tête de Moine AOP, 400 g

Tête de Moine AOP, Fromage de Bellelay, is a semi-hard cheese made out of raw cow's milk in small cheese dairies according to traditional methods. The cheese matures for at least 2.5 months on spruce wood in ripening cellars.

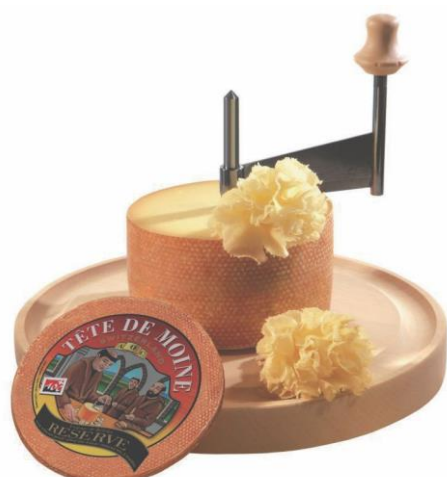
The oldest description of the "Tête de Moine" (=Monk's Head) cheese dates from 1628 and states that a "very fatty milk of impeccable quality from the best grasses and herbs of the country is used".

Best is not to cut this cheese, but to shave it into delicate rosettes. This technique increases the amount of air getting in contact with the surface of the cheese, which has two different beneficial effects: First, it alters the structure of the cheese dough, which leads to a melt-in-the-mouth feeling, and second, it helps to develop the entire flavour of Tête de Moine AOP.

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 raw milk
Maturity-level	> 2.5 month
Fat in dry matter (FDM)	54 %
Moisture on a fat-free basis (MFFB)	55 %
Origin	Switzerland
Ingredients	Cow's milk, salt, rennet, cheese cultures
Appearance	The rind is brown to reddish-brown, the cheese dough is ivory or bright yellow coloured, and it has a silky texture.
Taste	Purely aromatic, it gets more distinct with age.

Nutritional values (per 100 g)

Energy	387 kcal, 1619 kJ
Fat	32 g
Protein	25 g
Carbohydrate	0.6 g
Sodium	600 mg
Calcium	700 mg

Packaging / Logistic

Shelf life	150 d
Storage temperature	2–5 °C
Sales unit	Semi-wheel, equalized to 400 g. The rind is scraped and washed prior to packaging.
Palletisation	8 sales units per carton, 15 carton per layer and 10 layer per pallet. This results in 1200 sales units per pallet.
Net weight per pallet	480 kg
Customs Tariff Number	0406.9091