



Product Fact Sheet

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swissmooh

Creamy Tilsiter, Wheel

Creamy Tilsiter is another traditional semi-hard Swiss cheese. For the manufacturing of this cheese, a milk with a high-fat content is used, which leads to a delightful smooth texture and a delicate flavour. The combination of its mild and slightly acidic taste gives it a unique taste profile. It is particularly popular amongst young consumers on account of its well-balanced aroma and its ease of handling.

Creamy Tilsiter is a versatile cheese, starring in both, cold and hot dishes. It is very popular as a simple supper, eaten with bread and a glass of light white wine. It is also suitable grated over an oven meal.

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	> 1 month
Fat in dry matter (FDM)	> 55 %
Moisture on a fat-free basis (MFFB)	> 54 %
Origin	Switzerland
Ingredients	Cow's milk, salt, rennet, cheese cultures
Appearance	The rind is brownish, the cheese dough is ivory or bright yellow coloured, and it has a silky texture.
Taste	Smooth aromatic taste with a mild and slightly sourly taste

Nutritional values (per 100 g)

Energy	380 kcal, 1588 kJ
Fat	33 g
Protein	21 g
Carbohydrate	0.6 g
Sodium	635 mg
Calcium	600 mg

Packaging / Logistic

Shelf life	180 d
Storage temperature	2–5 °C
Sales unit	Whole cheese wheel of about 4–5 kg
Palletisation	1 wheel per carton, 12 carton per layer, 8 layer per pallet. This results in 96 sales units per pallet.
Net weight per pallet	ca. 420 kg
Customs Tariff Number	0406.9091