



Product Fact Sheet

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swissmooh

Fondue Traditional

Fondue is a traditional Swiss cheese meal. Eaten with your family or friends, you will feel the typical ambiance of a Swiss winter day!

Swiss usually drink a glass of white wine to this traditional dish. Also recommended is black tea or Jasmine tea, which fit excellently with melted cheese. Towards the end of the meal, some Swiss also drink additionally to the wine or tea a small glass of "Kirsch" (a typical Swiss-Cherry-Brandy).



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.

How to prepare:

- 1.) Cut the bread into bite-sized cubes, each one with a piece of crust.
- 2.) Open the bag of fondue and pour the cheese into a traditional Swiss Caquelon.
- 3.) Melt the fondue on the stove until it bubbles gently. Stir continuously until the cheese is melted and the fondue obtains its typical light creamy texture.
- 4.) To serve, place the Caquelon over a fuel lamp or burner and keep the fondue hot enough to continue bubbling. You may add nutmeg, pepper, garlic or paprika to taste. Skewer the bread onto a fondue fork, making sure to only slightly pierce the crust, and dip it into the fondue – enjoy!



Properties

Product name	Swiss fondue
Origin	Switzerland
Ingredients	Swiss cheese (50%), white wine, water, corn starch, Kirsch brandy, salt, melting salts (E339, E452), spices. Product contains alcohol.
Appearance	The prepared fondue has an ivory colour and a slightly viscous consistency.
Taste	The prepared fondue has an intensive, cheesy flavour.

Nutritional values (per 100 g)

Energy	232 kcal, 970 kJ
Fat	16 g
Protein	15 g
Carbohydrate	2.5 g
Sodium	600 mg
Calcium	730 mg

Packaging / Logistic

Shelf life	360 d
Storage temperature	2–5 °C
Sales unit	400 g aluminium pouch with a ready to eat fondue packed in a carton. This portion is designated for two person.
Palletisation	10 sales units (190 x 145 x 24 mm) are packed in a carton (264 x 54 x 198 mm), 23 carton per layer, 6 layer per pallet. This results in 1380 sales units per pallet.
Net weight per pallet	552 kg
Customs Tariff Number	2106.9065