



Product Fact Sheet

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## swissmooh Soft Processed Cheese Made from Emmentaler AOP

The speciality of this soft processed cheese is, that it is only based on the world famous Swiss Emmentaler AOP, which makes it to a premium quality and unique soft processed cheese. You will discover the slight and typical Emmentaler cheese flavour. Compared to traditional cheese, soft processed cheese have a constant flavour and texture profile over an extended time period, which results in a longer shelf life.

In the round swissmooh box, there are six separately wrapped single cheese wedges, which makes them handy to eat. The cheese pieces can be eaten directly out of the refrigerator, or at room temperature. The warmer the cheese, the softer it gets. Thus, at room temperature you are able to spread it on a piece of bread or cracker. Of course, the product is also well suited to prepare exciting toast appetizers.

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 of the cheese

Product name Soft processed cheese made from Emmentaler AOP

Fat in dry matter (FDM) 52 % Moisture on a fat-free basis (MFFB) 69 %

Origin Switzerland

Ingredients Emmentaler AOP cheese (70 %), water, butter, melting salts

(E339, E452), salt.

Appearance The cheese dough is whitish and shiny. The consistency is

compact, but when the cheese gets warmer, you are able to

spread it.

Taste Typical sourish soft processed cheese flavour with a hint of

Emmentaler taste.

## Nutritional values (per 100 g)

Energy 297 kcal, 1241 kJ

Fat 25 g
Protein 18 g
Carbohydrate 0.6 g
Sodium 200 mg
Calcium 780 mg

## Packaging / Logistic

Shelf life 360 d Storage temperature 2–5 °C

Sales unit A round box (170 g) containing 6 equal cheese wedges

(28.3 g each).

Palletisation 36 sales units are packed in a carton (350 x 232 x 150 mm),

10 carton per layer, 8 layer per pallet. This results in 2880

sales units per pallet.

Net weight per pallet 489.6 kg Customs Tariff Number 0406.3090