

# PS Product Specification

Artikelbezeichnung

## **Raclette Suisse (Brand "Raclette Suisse")**

**Product Code** 010.000  
**Product Designation\* (CH)** semihard, full-fat, Cheese  
**Milk Treatment** produced from pasturised cows milk "Suisse Garantie"  
**Country of Origin** Switzerland  
**Country of Production** Switzerland

\*Designation according to Swiss regulations.

### Producer Information

**Address** Imlig Käserei Oberriet AG, Staatsstrasse 163, CH-9463 Oberriet SG  
**Contact** M. Urs Imlig  
**Phone/ Fax** + 41 (0)71 761 11 10 / +41 (0)71 761 10 14  
**e-Mail** info@imlig.com  
**Food Registration no** CH-5417  
**QS- System** IFS Food, Version 6, April 2014  
**UID- Number** CHE-113.880.854  
**VAT Reg. Number** CHE-113.880.854 MwSt

### Manufacturing process

*The product is made following traditional cheesemaking processes, with heat-treated milk cultures and rennet. After acidification, the cheese is placed in a salt bath, then cellared at a temperature of 10-15 °C. Skilled and professional care creates a natural rind which gives the cheese its distinctive taste.*

### Format, Weight

*Round 28 cm, ca. 5 kg, Square 30/30 cm, ca. 6.5 kg. Other formats on request.*

### Age at Delivery

*12 weeks*

### Rind, Finish

*Clean, Natural Rind; on request washed*

### Body, Texture

*ivory coloured, good for melting*

### Eyes

*may contain eyes.*

### Aroma, Taste

*clear, mild, typical slightly sour, intensity increases with age.*

### Comments

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Composition	<u>Ingredient</u>	<u>E-Number</u>	<u>Origin</u>	<u>%</u>
	Milk		Switzerland	97.0
	salt		Switzerland	1.9
	Cultures		Europe	1.0
	Rennet		Europe	0.1

### Rennet Type

*Microbial*

### Comments

*Pure natural product without additives and preservatives.  
The food grade salt used is free of iodine and fluorine.*

## Nutritional Value (per 100 g)

Nutrients	Units	Value
Energy	<i>kJ / kcal</i>	1456/348
Fat	<i>g</i>	27.3
Saturated fat	<i>g</i>	16.4
Carbohydrates (without organic acids)	<i>g</i>	0.0
Sugar	<i>g</i>	0.0
Protein	<i>g</i>	25.7
Salt (Calculated as NaCl)	<i>g</i>	1.9

Further details available on request.

## Comments

The accuracy of the data is based on the recommendations of FIAL and VKS, 3rd Edition 2008

## Chemical-/ physical characteristics

Parameter	Target	Tolerance	Method / Comments	Frequency*
Dry matter	<b>573</b>	± 5%	ISO 21543	K
Fat	<b>273</b>	± 10%	ISO 21543	K
Fat in Dry matter (FDM)	<b>476</b>		ISO calculated	K
Water in Fat Free Cheese (WFF)	<b>587</b>		ISO calculated	K
pH-value	<b>5.5</b>	± 0.5	Lab standard	K

\*Frequency M= Every Produktion / K= Monitoring / I = As needed

## Microbial specification

Parameter	Max. value	Unit	Method	Frequency*
coagulase- positive Staphylococcus	<b>&lt; 100</b>	CFU/ g	ISO 6888-2	K
Escherichia coli	<b>&lt; 100</b>	CFU/ g	ISO 16649-2 mod.	K
Salmonella	<b>n.d. in 25 g</b>	CFU/ g	AFNOR BIO-12/32-10/11	K
Listeria monocytogenes	<b>n.d. in 25 g</b>	CFU/ g	AFNOR BIO-12/32-10/12	K

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## GMO Declaration/ Irradiation/ Nanoparticles

- Declarable GMO under Swiss Regulations on Genetically Modified Food? **No**
- Derived from genetically modified organisms? **No**
- Contains genetically modified material? **No**
- Use of enzymes, carriers, production aid derived from genetically modified organisms? **No**
- Treated with ionising radiation **No**
- Use of nano scale components, including packaging. **No**

## Allergy Information

- Product contains the following allergens: **Milk and milk derivatives**
- No additional materials with known allergenic properties are used in the production process.
- No possibility of cross-contamination with other allergen.

**Use and nutritional information**

- Suitable for lacto-vegetarian diet
- Not recommended for people with milk allergy
- Product is naturally free from lactose
- Specialty Cheese; The product can be consumed without further preparation.
- Rind not recommended for consumption

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**Shelf- life at delivery/ Storage conditions**

Proper storage, care, processing and packaging of the cheese under a protective atmosphere: 120 days.  
INFO: Taste and aroma intensify with increasing age of the product.

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**Packing and Transport information**

Unit of Delivery E-Pal  
Quantity per pallet 500Kg/Pal or as required.  
Primary packing Packed in Vac- Bags

**Transport Instructions**

ambient  cooled  deepfrozen

Temperature: **0- 10 °C**

Relative Humidity [%]: N/A.

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**Confirmation**

*The product complies with all requirements of the Swiss Foodstuffs Act and relevant ordinances.*

*The products are subjected to regular quality control according to the defined product specifications.*

*The results of the quality control tests can be provided on request.*

*All information is assured to be accurate. The information is valid for max. 3 years from the verification date.*

**Verification Date**

31.05.2016

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**The Customer undertakes to treat all information as strictly confidential.**

**Place, Date.**

**Imlig Käserei Oberriet AG**

CH- Oberriet SG, 28. Feb. 2017

