

# PS Product Specification

Artikelbezeichnung

## **Raclette Dried Beef 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** Square 30/30 cm, ca. 6.5 kg. Other formats on request.  
**Age at Delivery** 10-20 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** -

Composition	<u>Ingredient</u>	<u>E-Number</u>	<u>Origin</u>	<u>%</u>
	Milk		Switzerland	95.3
	salt		Switzerland	1.9
	Beef		Switzerland	1.7
	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 <i>g/kg</i>	<b>573</b>	± 5%	ISO 21543	K
Fat <i>g/kg</i>	<b>273</b>	± 10%	ISO 21543	K
Fat in Dry matter (FDM) <i>g/kg</i>	<b>476</b>		ISO calculated	K
Water in Fat Free Cheese (WFF) <i>g/kg</i>	<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

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

## 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 ***Open in plastic bag or 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**

31.05.2020

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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*

*L. Jung*