

Product name	Emmentaler AOP Mild
Legal description	Swiss hard cheese, min. 45% fat in d. m.
Origin	Switzerland
Maturation	Min. 4,5 months
Ingredients	Raw milk, salt, bacterial cultures, rennet

Company Information

Name	Lustenberger & Dürst SA
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Health Mark	CH 2115
Web	www.le-superbe.com
Certifications	BRC, IFS
Labels	Suisse Garantie

Product type / Packaging / Storage / Shelf life

Type	Type of packaging	Material of primary packaging	Storage	Shelf life
Wheel	Oversee: Cardboard box Europe: without packaging	Cardboard	12 - 14 °C	120 days
Wedge	Vacuum packed in shrink bag	PE/PA	3 - 5 °C	90 days
Super cut	Vacuum packed in shrink bag	PE/PA	3 - 5 °C	90 days
Split cut	Vacuum packed in shrink bag	PE/PA	3 - 5 °C	90 days
King cut	Vacuum packed in shrink bag	PE/PA	3 - 5 °C	90 days
Stick	Films with MAP (CO ₂ /N ₂), flow wrap	OPA/PE	3 - 5 °C	90 days
Slice	Thermoformed trays with MAP (CO ₂ /N ₂)	OPA/PE + PET/PE	3 - 5 °C	90 days
Cube	Bags with MAP (CO ₂ /N ₂)	PE-LD	3 - 5 °C	90 days

Chemical-physical parameters

	Unit	Target	Tolerance	Frequency
Fat	%	31	28 - 33	2 / year
Moisture	%	36	34 - 38	2 / year
Fat in dry mater (FiT)	%	50	45 - 55	2 / year
Water on a fat-free basis (Wff)	%	52	50 - 54	2 / year
pH	%	5.7	5.4 - 5.9	2 / year

Microbiological standards

	Unit	Target	Tolerance	Frequency
Escherichia Coli	cfu/g	<10	10 cfu/g	2 / year
Coagulase pos. Staph	cfu/g	<10	100 cfu/g	2 / year
Listeria monocytogenes	cfu/25g	absent / 25g	-	2 / year
Salmonella	cfu/25g	absent / 25g	-	2 / year

Organoleptic criteria

Colour	ivory coloured to light yellow
Flavour	mild, nutty, sweetish
Texture	hard, pressed-curd cheese with an elastic body

List of Ingredients

Ingredients	Supplier	Country of origin	%
Milk	Swiss Farmers	Switzerland	99.24
Salt	Salinen AG	Switzerland	0.50
Bacterial cultures	Agroscope Liebefeld	Switzerland	0.25
Rennet	Pacovis Amrein AG	Denmark/Austria	0.01

Details to Ingredients

Raw milk	<input checked="" type="checkbox"/>	Cow's milk	<input checked="" type="checkbox"/>	Animal rennet	<input checked="" type="checkbox"/>
Thermised milk	<input type="checkbox"/>	Goat milk	<input type="checkbox"/>	Microbial rennet	<input checked="" type="checkbox"/>
Pasteurized milk	<input type="checkbox"/>	Sheep milk	<input type="checkbox"/>		<input type="checkbox"/>
	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>

Chemical composition per 100g

Moisture	g	36
Fat	g	31
Saturated fatty acids	g	18.6
Trans fatty acids	g	1.4
Monounsaturated fatty acids	g	7.3
Polyunsaturated fatty acids	g	1.4
Cholesterol	mg	90
Carbohydrate	g	<0.5
Sugars	g	<0.5
of which lactose	g	<0.1
Dietary Fibre	g	0
Protein	g	29
Salt	g	0.50
Ash	g	4
Minerals	g	4
Sodium	mg	180
Calcium	mg	1030
Iron	mg	0.40
Vitamin A	mg	0.30
Vitamin C	mg	0.50

Nutritional Information per 100g

Energy	kJ	1650
	kcal	395
Fat	g	31
Saturated fatty acids	g	18.6
Carbohydrate	g	0
Sugars	g	0
Protein	g	29
Salt	g	0.50

Allergen information

Product is free from		
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Crustaceans and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Eggs and product thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Fish and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Peanuts and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Soybeans and product thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Milk and and products thereof	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Nuts and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Celery and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Mustard and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Sesame seeds and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or mg/lt expressed as SO ₂	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Lupin and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Molluscs and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

Other information

Product is also free from		
Additives	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Colours	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Preservatives	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Benzoates	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Glutamates	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
BHA / BHT	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Sweeteners	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Flavourings	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Palm oil or products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Cacao or products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Aluminium	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

GMO		
Is the product GMO Free In accordance with regulation (EC)1829/2003 and (EC)1830/2003 CE	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

Irradiation		
Is the product or its components irradiated	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

Nanotechnology		
Were nanomaterials used for production	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

Product is suitable for		
Ovo-Lacto Vegetarians	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Vegans	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Kosher	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Halal	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

Instruction for use

Remove the cheese from the refrigerator and wait about 20 minutes before enjoying. During this time the full flavour will be developed.

Once opened, consume within 5 days and keep under refrigeration for storage.