

Product name	Raclette LeSuperbe
Legal description	Swiss semi-hard cheese, min. 45% fat in d. m., made from pasteurized milk
Origin	Switzerland
Maturation	90 days
Ingredients	Pasteurized milk, salt, bacterial cultures, rennet

Company Information

Name	Lustenberger & Dürst SA
Address	Langrüti 1, CH-6333 Hünenberg See
Country	Switzerland
Telephone n°	+41 (0)41 784 16 16
Fax n°	+41 (0)41 784 16 19
Email	info@lustenberger.com
Health Mark	CH 2115
Web	www.le-superbe.com
Certifications	BRC Food, IFS Food, ISO 9001
Labels	Suisse Garantie

Product type / Packaging / Storage / Shelf life

Type	Type of packaging	Material of primary packaging	Storage	Shelf life
Wheel	Wrapped / vacuumed	Paper / PP	3°C - 5 °C	90 days
Block	Thermoformed / vacuumed	OPA/PE + PET/PE	3°C - 5 °C	120 days
Slice	Thermoformed trays with MAP (CO ₂ /N ₂)	OPA/PE + PET/PE	3°C - 5 °C	120 days

Chemical-physical parameters

	Unit	Target	Tolerance	Frequency
Fat	%	27	24 - 29	2 / year
Moisture	%	42	40 - 46	2 / year
Fat in dry mater (FiT)	%	50	45 - 55	2 / year
Water on a fat-free basis (Wff)	%	60	54 - 65	2 / year
pH		5.8	5.4 – 6.1	2 / year
Aw (by 20.5°C)				

Microbiological standards

	Unit	Target	Tolerance	Frequency
Escherichia Coli	cfu/g	<10	100 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 to pale yellow
Flavour	Aromatic, pure, full but balanced
Texture	Sliceable fine, creamy

List of Ingredients

Ingredients	Supplier	Country of origin	%
Milk	Swiss Farmers	Switzerland	97.98
Salt	Salinen AG	Switzerland	1.80
Bacterial cultures	Pacovis Amrein AG	Denmark	0.20
Rennet	Pacovis Amrein AG	New Zealand	0.02

Details to Ingredients

Raw milk	<input 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 type="checkbox"/>
Pasteurized milk	<input checked="" 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	42
Fat	g	28
Saturated fatty acids	g	17
Monounsaturated fatty acids	g	7.0
Polyunsaturated fatty acids	g	0.8
Trans fatty acids	g	0.6
Cholesterol	mg	90
Carbohydrate	g	<0.5
Sugar	g	<0.5
of which lactose	g	<0.1
Dietary Fibre	g	0
Protein	g	26
Salt	g	1.8
Ash	g	3.4
Sodium	mg	800
Calcium	mg	700
Potassium	mg	70
Iron	mg	0.9
Vitamin A	mg	0.3
Vitamin C	mg	0.7

Nutritional Information per 100g

Energy	kJ	1490
	kcal	356
Fat	g	28
Saturated fatty acids	g	17
Carbohydrate	g	<0.5
Sugars	g	<0.5
Protein	g	26
Salt	g	1.8

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 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/ltr 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.