



## Swiss Raclette . A pure melting pleasure.

During the Middle Ages, shepherds used to heat the raclette cheese in front of an open fire, scraping off the melted layer onto a plate. Swiss Raclette cheese, an authentic natural product, is still manufactured today in accordance with its original recipe that requires a great deal of skill and knowledge on the part of the cheese maker. The preparation of raclette, which is the Swiss national dish, has hardly changed over the years except that open fires are now much rarer. This is the reason why raclette aficionados have opted for raclette grills that are simple and easy to use and widely available in the shops. The recipe remains very simple: invite a few friends, buy a nice chunk of Swiss raclette cheese and a few accompaniments and organise two wine glasses or a cup of tea. An enjoyable time is guaranteed.

### Feel like tasting the “hottest” Swiss cheese?

Raclette Suisse, the Swiss Raclette cheese, can be distinguished from other cheeses by its full flavoured taste, its fine melting qualities and its entirely natural method of production. The Raclette Suisse brand is a guarantee of its Swiss origins and the impeccable quality of the cheese.



Switzerland Cheese Marketing AG  
Brunnmattstrasse 21, CH-3007 Berne  
Phone ++41 (0)31 385 26 26 Fax ++41 (0)31 385 26 27  
info@switzerland-cheese.com www.switzerland-cheese.com

Raclette Suisse  
Weststrasse 10, CH-3000 Berne 6  
Phone ++41 (0)31 359 51 11 Fax ++41 (0)31 359 58 51  
feedback@raclette-suisse.ch www.raclette-suisse.ch





## Swiss Raclette.

### Conviviality and pleasure for the senses.

<b>Area of production</b>	Several cantons situated north of the Alps.			
<b>Product description</b>	Full fat, smoothly melting semi-hard cheese made from either raw or pasteurised cow milk. Guaranteed free of additives. Differentiates itself by its excellent melting ability without forming a greasy layer.			
<b>Method of production</b>	raclette cheese is made with a special strain of mesophilic lactic bacteria. These natural cultures guarantee the optimal ripening and excellent melting qualities of the cheese.			
<b>Shape, size, weight</b>	Round or square wheel resp. block, diameter 30 – 35 cm, height 6 – 8 cm, weight 5.5 – 7.5 kg.			
<b>Fat content</b>	Min. 45 % fat in dry matter.			
<b>Rind</b>	Surface-treated or washed brownish-orange rind.			
<b>Body and color</b>	Fine, ivory to light yellow.			
<b>Holes</b>	Few, regular.			
<b>Flavour</b>	Clear, mellow, slightly acidic, more aromatic with increasing maturity.			
<b>Optimal consumption age</b>	3 months.			
<b>Nutritional values on average per 100 g</b>	Water	42 g	Minerals	4 g
	Protein	26 g	Calories	340 kcal
	Fat	27 g	Joules	1'424 kJ



® Switzerland Cheese Marketing AG  
Brunnmattstrasse 21, CH-3007 Berne  
Phone ++41 (0)31 385 26 26 Fax ++41 (0)31 385 26 27  
info@switzerland-cheese.com www.switzerland-cheese.com

Raclette Suisse  
Weststrasse 10, CH-3000 Berne 6  
Phone ++41 (0)31 359 51 11 Fax ++41 (0)31 359 58 51  
feedback@raclette-suisse.ch www.raclette-suisse.ch

