



NAME OF PRODUCT: *Vacherin Fribourgeoise*

Technical information

Ingredients:	milk	98.0%
	salt	1.5%
	bacteria culture	0.4%
	rennet	0.1%

Storage condition: Keep refrigerated at max. +5°C

Origin: Product of Switzerland

Nutritional Information per 100g:

Energy:	372 kcal / 1560 kJ
Moisture:	45.0 g
Fat:	30.0 g
Saturated fatty acids	17.0 g
Unsaturated fatty acids	13.0 g
Trans fatty acids	1.4 g
Protein:	26.0 g
Carbohydrate:	0.0 g
Minerals:	4.0 g
Salt:	1.5 g
Calcium:	600 mg
Sodium:	500 mg
Phosphorus:	130 mg
Potassium:	88 mg
Iron:	0.8 mg
Vitamin A:	0.5 mg
pH:	5.4-5.9

Microbiological Information

Escherichia coli:	<100 / g
Coagulase pos. Staphylococcus:	<100 / g
Listeria monocytogenes:	absent / 25 g
Salmonella:	absent / 25 g

Organoleptic Description

Colour:	ivory to pale yellow
Flavour:	full flavour, rich creamy taste
Texture:	semi-hard, pressed-curd cheese with a fin body



Milk

Cows milk	<input checked="" type="checkbox"/>	Buffalo milk	<input type="checkbox"/>
Goat milk	<input type="checkbox"/>	Sheep milk	<input type="checkbox"/>
Raw milk	<input checked="" type="checkbox"/>	Thermiszed	<input type="checkbox"/>
Pasteurized	<input type="checkbox"/>	Composition	<input type="checkbox"/> Composition proportional

Microbiological Details

Test	Method	Target	Reject
Escherichia Coli	SLMB E.3.	<100 cfu / g	1000 cfu/g
Coagulase pos. Staph.	SLMB E.6.	<100 cfu / g	1000 cfu/g
Listeria monocytogenes	SLMB E.21.	absent / 25g	present
Salmonella	SLMB E.20. mod.	absent / 25g	present

Location of microbiological analysis, pathogenic bacterial testing and accreditation status:

1. Bactlab AG, Waldeggstrasse 1, CH-3097 Liebefeld / Dipl. Biol. H el ene Spicher
ISO/IEC 17025/STS 096
2. Agroscope Liebefeld-Posieux, Eidg. Forschungsanstalt f ur Milchwirtschaft (ALP),
Schwarzenburgstrasse 161, CH-3003 Bern / Dr. Ren e Imhof, ISO 9011:2000 / ISO 17025

Chemical Details

Test	Target	Tolerance	Frequency of testing
Fat in try mater	48.0%	45 – 55%	2x / year
wff	58.0%	54 – 65%	2x / year

Origin of ingredients

Ingredient Name	Supplier	Legal name	Country of origin
Cow's milk	Farmers	milk	Switzerland
Cooking salt	Ver. Schweiz. Rheinsalinen	Sodium chloride	Switzerland
Bacterial cultures	Agroscope, Liebefeld	Bacteria culture	Switzerland
Rennet	Winkler	Animal calf rennet	France

Packaging and shelf life details

Cheese size	Type of packaging	Material of packaging	Shelf life
Wheel	Cardboard box	Cardboard	90 days
Prepacks	Bags with protective atmosphere N2/CO2	Polyamid flow-wrap, gaz-flushed	60 days



Free from information

The product is free from:

Milk and milk derivatives	Yes	<input type="checkbox"/> No
Egg and egg derivatives	<input type="checkbox"/> Yes	No
Wheat and wheat derivatives	<input type="checkbox"/> Yes	No
Soya and soya derivatives	<input type="checkbox"/> Yes	No
Sesame seeds and derivatives	<input type="checkbox"/> Yes	No
Nuts, peanuts and there derivatives	<input type="checkbox"/> Yes	No
Maize and maize derivaives	<input type="checkbox"/> Yes	No
Gluten	<input type="checkbox"/> Yes	No
Yeast and yeast derivatives	<input type="checkbox"/> Yes	No
Fruit and fruit derivatives	<input type="checkbox"/> Yes	No
Vegetables and vegetable derivatives	<input type="checkbox"/> Yes	No
Fish and see food and their derivatives	<input type="checkbox"/> Yes	No

The product is also free from:

Food and artivicial colour and flavours	<input type="checkbox"/> Yes	No
Additives	<input type="checkbox"/> Yes	No
Azo and coal tar dyes	<input type="checkbox"/> Yes	No
Glutamates	<input type="checkbox"/> Yes	No
Benzoates	<input type="checkbox"/> Yes	No
Sulphites	<input type="checkbox"/> Yes	No
BHA / BHT	<input type="checkbox"/> Yes	No
Genetically modified material or organisms	<input type="checkbox"/> Yes	No

Suitable for...

Ovo-Lacto Vegetarians	Yes	<input type="checkbox"/> No
Vegans	Yes	<input type="checkbox"/> No
Kosher	Yes	<input type="checkbox"/> No

Instruction for use

Remove the cheese from the refrigerator and wait about 30 minutes before enjoying. During this time the full flavour will be developed.

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

Certificates

BRC
IFS
ISO 9001



DECLARATION OF NON-UTILIZATION OF GENETICALLY MODIFIED ORGANISMS

We guarantee, that the products delivered by us as per products stated below according to regulation (EC) No 1829/2003 about genetically modified food and animal feed and according to regulation (EC) No 1830/2003 about the traceability of food and animal feed produced out of genetically modified organisms do not contain genetically modified organisms, resp. are not being produced from such.

This applies to all raw material and additives as well as flavours employed.

Company Information

Name	Lustenberger + Dürst SA
Address	Langrütli, Postfach 365, CH-6330 Cham 1
Telephone n°	+41 (0)41 784 16 16
Fax n°	+41 (0)41 784 16 19
Email	info@lustenberger.com