

**FROMI Item 32626**

**Vacherin Mont d'Or Mini PRECO 0.450 kg x 10**



Soft cheese made from thermized cow's milk with tarragon. Temperature lower than pasteurization.

Vincent Tyrode is a Frenchman. In 1997, he started working as a cheesemaker in Switzerland. In 2001, he took over the Auberson cheese dairy in the centre of the village. The dairy was completely renovated in 2010 to group together the local milk producers. Vincent is now preparing the inauguration of his new cheese dairy, which has a visitors' galley to enable visitors to see how Vacherin Mont d'Or AOP is made. The spruce bark strip, the secrets of a unique flavour. Vacherins Mont d'Or cheeses are encircled with a strip of spruce bark. Hand-crafted from the trees of the Jura region, these wooden strips share and combine the subtlety of their aromas with the flavours of the cheese for a unique taste! Milk from the pastures of Jura Vaudois The cows graze on the grass and flowers of the Jura Vaudois, which gives unique floral notes to the milk used to make this cheese.

<b>Type of product:</b>	Soft ripened cheese	<b>Maturation time</b>	25 Days
<b>Country/region of origin</b>	Switzerland	<b>Type of rind:</b>	Washed <b>Edible</b> Yes
<b>Label</b>	PDO		
<b>GMO</b>	No		
<b>Milk type</b>	Cow	<b>Milk treatment</b>	thermised
<b>Mini. shelf life from shipping date</b>	13 Days	<b>Average shelflife for information</b>	
<b>To be stored at T°</b>	3/7°C		

**Packing and logistic information**

**Data on product**

<b>Unit net weight</b>	0.450 kg	<b>Type of weight</b>	Variable
<b>Unit / case</b>	10	<b>Product size LxWxHxD</b>	0mm x 0mm x 60mm x 120mm
		<b>Bar Code()</b>	3292790326263
<b>Packing material</b>	Plastique/plastic/plástico (0.001 kg) Bois-Liège/wood-cork/madera-corcho (0.150 kg) papier emballage complexe/complex paper/papel (0.001 kg)	<b>Material in contact</b>	Plastique/plastic/plástico (0.001 kg) Bois-Liège/wood-cork/madera-corcho (0.150 kg) papier emballage complexe/complex paper/papel (0.001 kg)
<b>Total net weight of the packing material</b>	0.152 kg		

**Labelling**

**Data on cases**

<b>Case net weight</b>	4.500 kg	<b>Bar Code()</b>	93292790326266
<b>Case gross weight</b>	6.260 kg		
<b>Case size LxWxHxD</b>	295mm x 295mm x 150mm		
<b>Case volume</b>	13053.750 cm3		
<b>Packing material</b>	carton/papier - cardboard/paper-pappe-cartón/ (0.240 kg)	<b>Total net weight of the packing material</b>	0.240 kg

**Logistic**

<b>Cases/pallet</b>	48	<b>Pallet height</b>	104 cm
<b>Layers/pallet</b>	6	<b>Pallet net weight</b>	216.000 kg
<b>Cases/layer</b>	8	<b>Pallet gross weight</b>	320.480 kg

## Ingredients

Ingredients	Percentage	Origin	Treatment / Type
MILK	97 %	Switzerland	INGREDIENT
salt	1 %	Switzerland	INGREDIENT
LACTIC FERMENTS	1 %	Switzerland	INGREDIENT
rennet (ANIMAL, CALF)	1 %	Switzerland	INGREDIENT

## Allergenes

Contain: MILK

## Producer

**Manufacturer's name:** Fromagerie Tyrode SARL

**Address:**

Grand'rue 124  
1454  
L'AUBERSON  
SUISSE

**EU Approval number:** CH 43 67

**Quality certificates:**

**Organic registration:**

## Customs information

**EU customs code:** 04069093

**US customs code:** 0406.90.9700

**Canadian customs code:** 0406.90.9890

**Japanese customs code:** 040690090

## Average physical-chemical data

<b>Moisture</b>	56.00 %	<b>Moisture content on a fat-free basis</b>	72.73 %	<b>Total dry matter</b>	44.0 %
<b>Total Fat</b>	23.00 %	<b>Mini.Fat in dry matter</b>	50.00 %	<b>pH</b>	
<b>Milk solid %</b>	82.89 %				

## Average nutritional data (per 100g)

<b>Energy value kcal</b>	287 Kcal	<b>Energy value kj</b>	1200 Kj	<b>Protein</b>	20.0 g
<b>Total fat</b>	23.00 g	<b>Saturated fat</b>	13.0 g	<b>Mono unsaturated fat</b>	
<b>Poly unsaturated fat</b>		<b>Transfat</b>		<b>Cholesterol</b>	
<b>Carbohydrate</b>	0.0 g	<b>Sugar</b>	0.0 g	<b>Calcium</b>	
<b>Salt</b>	1.2 g	<b>Sodium</b>	537.0 mg	<b>Fibre</b>	
<b>Vitamin A</b>		<b>Vitamin C</b>		<b>Iron</b>	

## Microbiological data

Listeria monocytogenes	Salmonella		Coagulase positive staphylococci	Staphylococcal enterotoxins		<i>n</i> = number of samples taken <i>c</i> = number of samples, whose bacteria number can be between <i>m</i> and <i>M</i> <i>m</i> = maximum value for bacteria's number <i>M</i> = maximum bacteria's number for the samples over <i>m</i>
Absence in 25 g <i>n</i> = 5 <i>c</i> = 0	Absence in 25 g <i>n</i> = 5 <i>c</i> = 0		<i>m</i> = 100 <i>M</i> = 1000 <i>n</i> = 5 <i>c</i> = 2 indicative value	No detected in 25 g <i>n</i> = 5 <i>c</i> = 0		

## Flow chart

Production process:	Information
reception of milk	
milk treatment	thermised
maturation of milk - addition of ferment	
renneting	
curding	
working the curd	
moulding	

<b>draining</b>	
<b>demoulding</b>	
<b>salting</b>	
<b>maturing</b>	
<b>packing</b>	
<b>warehousing</b>	
<b>quality checks</b>	
<b>shipping</b>	

Products which are not hermetically sealed (cheese, salt-cured meat products...) are subject to desiccation during the course of their shelf life. Our producers comply with European directive no76-211 at the time of manufacture/packaging. Our producers comply with current European regulations on labelling, microbiological criteria, contaminants and GMOs, packaging compliance (regulation : 1935/2004, 2023/2006,1907/2006)

**FROMI Item 32629**

**Vacherin Mont d'Or moyen PRECO 1.200 kg x 2**



Soft cheese made from thermised cow's milk. Temperature lower than pasteurization

Vincent Tyrode is a Frenchman. In 1997, he started working as a cheesemaker in Switzerland. In 2001, he took over the Auberson cheese dairy in the centre of the village. The dairy was completely renovated in 2010 to group together the local milk producers. Vincent is now preparing the inauguration of his new cheese dairy, which has a visitors' galley to enable visitors to see how Vacherin Mont d'Or AOP is made. The spruce bark strip, the secrets of a unique flavour. Vacherins Mont d'Or cheeses are encircled with a strip of spruce bark. Hand-crafted from the trees of the Jura region, these wooden strips share and combine the subtlety of their aromas with the flavours of the cheese for a unique taste! Milk from the pastures of Jura Vaudois The cows graze on the grass and flowers of the Jura Vaudois, which gives unique floral notes to the milk used to make this cheese.

<b>Type of product:</b>	Soft ripened cheese	<b>Maturation time</b>	25 Days
<b>Country/region of origin</b>	Switzerland	<b>Type of rind:</b>	Washed <b>Edible</b> Yes
<b>Label</b>	PDO		
<b>GMO</b>	No		
<b>Milk type</b>	Cow	<b>Milk treatment</b>	thermised
<b>Mini. shelf life from shipping date</b>	13 Days	<b>Average shelflife for information</b>	
<b>To be stored at T°</b>	3/7°C		

**Packing and logistic information**

**Data on product**

<b>Unit net weight</b>	1.200 kg	<b>Type of weight</b>	Variable
<b>Unit / case</b>	2	<b>Product size LxWxHxD</b>	0mm x 0mm x 60mm x 120mm
		<b>Bar Code()</b>	3292790326294

<b>Packing material</b>	Plastique/plastic/plástico (0.001 kg) Bois-Liège/wood-cork/madera-corcho (0.240 kg) papier emballage complexe/complex paper/papel (0.001 kg)	<b>Material in contact</b>	Plastique/plastic/plástico (0.001 kg) Bois-Liège/wood-cork/madera-corcho (0.240 kg) papier emballage complexe/complex paper/papel (0.001 kg)
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**Total net weight of the packing material** 0.242 kg

**Labelling**

**Data on cases**

<b>Case net weight</b>	2.400 kg	<b>Bar Code()</b>	93292790326297
<b>Case gross weight</b>	3.125 kg		
<b>Case size LxWxHxD</b>	295mm x 295mm x 150mm		
<b>Case volume</b>	13053.750 cm3		
<b>Packing material</b>	carton/papier - cardboard/paper-pappe-cartón/ (0.240 kg)	<b>Total net weight of the packing material</b>	0.240 kg

**Logistic**

<b>Cases/pallet</b>	48	<b>Pallet height</b>	104 cm
<b>Layers/pallet</b>	6	<b>Pallet net weight</b>	115.200 kg
<b>Cases/layer</b>	8	<b>Pallet gross weight</b>	169.952 kg

## Ingredients

Ingredients	Percentage	Origin	Treatment / Type
MILK	97 %	Switzerland	INGREDIENT
salt	1 %	Switzerland	INGREDIENT
LACTIC FERMENTS	1 %	Switzerland	INGREDIENT
rennet (ANIMAL, CALF)	1 %	Switzerland	INGREDIENT

## Allergenes

Contain: MILK

## Producer

**Manufacturer's name:** Fromagerie Moléson S.A.

**Address:**

Route de Villarsel 30  
1694  
Orsonnens  
SUISSE

**EU Approval number:** CH 42 01

**Quality certificates:**

**Organic registration:** CH-BIO-038

## Customs information

**EU customs code:** 04069093

**US customs code:** 0406.90.9700

**Canadian customs code:** 0406.90.9890

**Japanese customs code:** 040690090

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<b>Poly unsaturated fat</b>		<b>Transfat</b>		<b>Cholesterol</b>	
<b>Carbohydrate</b>	0.0 g	<b>Sugar</b>	0.0 g	<b>Calcium</b>	
<b>Salt</b>	1.2 g	<b>Sodium</b>	537.0 mg	<b>Fibre</b>	
<b>Vitamin A</b>		<b>Vitamin C</b>		<b>Iron</b>	

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