



TECHNICAL SHEET

RACLETTE 48%

FTP 015 Ind O
Version of 07/02/2025

PRODUCT DESCRIPTION

Product meets the requirements of French cheese Decree 2007-628 of 27 april 2007.

Semi hard cheese (pressed paste uncooked cheese) made with pasteurized milk.
Minimum ripening : 8 weeks.

INGREDIENTS

- Cow milk (origin : France)
- Salt
- Lactic starters
- Coagulant
- Preservative of surface : natamycine (E235)

PHYSICOCHEMICAL STANDARDS AND NUTRITIONAL CRITERIA

PHYSICOCHEMICAL CRITERIA	STANDARD
Total dry matter in %	≥ 53
Fat in dry matter in %	≥ 48
NUTRITIONAL CRITERIA	AVERAGE VALUES per 100g of product
Energy values in kJ in kcal	1373 331
Fat (Matter) in g	27
Saturated fatty acid in g	18
Carbohydrate in g	< 0,5
Of which sugars in g	< 0,5
Protein in g	22
Salt (sodium x 2,5) in g	1,7
Calcium in mg (nutrient reference value : 800 mg*)	600

* Reference daily intake for an average adult (8400kJ/2000kcal)

MICROBIOLOGICAL CRITERIA (in compliance with the EU regulation 2073/2005)

Criteria of Food Safety

CRITERIA	TARGET
LISTERIA MONOCYTOGENES	Not detected in 25 g
SALMONELLA	Not detected in 25 g

Hygienic criteria for the process

CRITERIA	TARGET (m) in UFC/g	TOLERANCE (M)
STAPHYLOCOCCUS COAGULASE +	100	1000
E.COLI	100	1000



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ORGANOLEPTIC CHARACTERISTICS

Aspect :

uniform colour paste and read with smear.

Texture :

when cold : soft dough, accepted some openings. When hot: creamy texture.

Taste :

frank, without defects.

STORAGE CONDITIONS AND CONSUMPTION

Keep refrigerated up to 8°C.

PACKAGING - TRACABILITY

For the whole wheels :

- Presentation : round or square wheels.
- Traceability :
 - . For bulk sales : number of approval, origin (country, department), percentage of fat matter and cheese number, and shelf life.
 - . For sales in cartons : packing day + shelf life.

For pre-packed products :

- Presentation : slices conditioned in a protective atmosphere or vacuum packed blocks.
- Traceability :
 - . Slices : 14 figures code (site/year/ packing day/line nbr/hour & date) and shelf life.
 - . Blocks : batch numbers (internal + feedstock) + shelf life.

GMO / ALLERGENS / IONIZATION / CONTAMINANTS

- GMO : the product referenced is not subject to positive labelling requirements as defined by EU Regulations 1829 and 1830/2003
- Allergens : among the list of major allergens within the meaning of EU Regulation no 1169/2011, the presence of milk and milk-based products.
- Ionization : the product described by this document and the raw-materials used to make it have not undergone any ionizing treatment.
- Contaminants (pesticides, heavy metal, aflatoxin M1, dioxin) : consistent with European standards in force.

QUALITY MANAGEMENT

This data sheet is prepared in accordance with our product knowledge and effective regulatory, so it can evolve with changes in the future.