



## Product specification: Chalet RS Selection 6x4x170g 12P

### General informations

Product name: ..... Chalet RS Selection 6x4x170g 12P  
 Product number: ..... 1144481  
 Designation (LIV Art. 6): ..... Processed cheese, mind. 45% fat in dry matter  
 ..... Processed cheese spread, min. 55% fat in dry matter  
 Producer: ..... Emmi Fondue AG, Langnau  
 Country of origin: ..... Switzerland  
 EU-Licence number: ..... CH 2402  
 Heat treatment: ..... Pasteurized

Storage: ..... 5 - 14°C, dry  
 Traceability: ..... Lot number and date

### Ingredients in descending amounts

Swiss **cheese** 46% (hard- and semi-hard cheese 29%, Emmentaler 14%, Gruyère 3%), water, **butter**, **buttermilk** powder, emulsifying salts (E 331, E 333), **mustard** 1%, skimmed **milk** powder, salt, herbs, pepper, garlic, coloring agents (paprika extract), spices.

### Nutrition value

#### Values per 100 g

Energy:.....	1280	kJ /	309	kcal
Fat.....	27	g		
Saturated Fat.....	16	g		
Carbohydrate.....	1.5	g		
Sugars.....	1.5	g		
Protein.....	15	g		
Salt.....	3.0	g		

**Comments:** Values are calculated.

### Sensorical properties

Appearance: ..... white to light yellow colour with pieces of pepper or herbs  
 ..... (depends on variety)  
 Consistency, texture: ..... creamy – cutable, smooth (depends on variety)  
 Flavour:..... pure, of cheese, mustard, pepper, herbs (depends on variety)

### Allergen information

Contains milk / dairy products or its derivatives and mustard.

Without gluten (wheat, rye, barley, oats, triticale), eggs, fish, crustaceans, soybeans, peanuts or its derivatives (mandelona nuts), tree nuts or its derivatives (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios, walnuts), sesame seeds, celery, lupin and products there of, molluscs and products there of.

Sulphite max. 10 mg SO<sub>2</sub> / kg.

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ELIR	CLF	Approved	14.09.2018



## Product specification: Chalet RS Selection 6x4x170g 12P

### Chemical / physical properties

Values per 100 g	Range
Dry matter: .....	47.5 - 51.5 g
Fat: .....	21.4 - 33.4 g
Fat in dry matter: .....	45.0 - 64.9 %
pH: .....	5.45 - 5.95

**Comments:** Reference methods are the methods of the Swiss food law (SLMB)

### Microbiological properties

#### Values per g

Total plate count, aerobic: .....	max.	1'000'000 CFU
Enterobacteriaceae: .....	max.	100 CFU
Moulds : .....	max.	100 CFU
Koagulase positive Staphylococcus: ...	max.	100 CFU
Salmonella spp.: .....	not detectable per 25g	
Listeria monocytogenes: .....	not detectable per 25g	

**Comments:** The values correspond to the limit of tolerance of the Swiss hygiene decree (HyV Art. 5).

### GMO-Confirmation

This product meets Swiss food laws and does not contain any genetically modified organisms, or is produced from such according to Regulation (EC) no. 1829/2003 on genetically food and feed, and in accordance with the regulation (EC) no. 1830/2003 concerning the traceability and labelling of genetically, modified organisms and the traceability of food and feed products produced from genetically modified organisms.

This applies to all raw materials and additives.

### Address / Contact

Emmi Schweiz AG  
Landenbergstrasse 1  
6002 Lucerne  
Switzerland

Phone: +41 58 227 27 27  
E-mail: [quality.services@emmi.com](mailto:quality.services@emmi.com)  
Internet: [www.emmi.com](http://www.emmi.com)

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