A solution tailored to your needs
Standard solutions that can be tailored to your needs

Our processed cheese solutions in casings have firm, homogeneous textures specially designed to meet your needs and uses. They are commonly used in sandwiches, burgers, cordon-bleu, and croque-monsieur. Their features and flavours guarantee that people will love your recipes.

Customized solutions : appearance, flavour, consistency, and texture can all be changed as required.

**Ingredients**

Cheese (of which 50% Emmental), water, butter, whey powder, milk protein, emulsifying salts, cooking salt, gelling agent.

Store at +8°C maximum.

**Organoleptic properties**

**Appearance**
White-cream.

**Texture**
Firm.

**Flavour**
Cheese.

**Cuts**

<table>
<thead>
<tr>
<th>WHEELS/BLOCKS</th>
<th>GRATED / MATCHSTICKS</th>
<th>LOAVES</th>
<th>CUBES</th>
<th>SLICES</th>
<th>CASINGS &amp; BAGS</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Cheese slice" /></td>
<td><img src="image" alt="Grater" /></td>
<td><img src="image" alt="Loaf" /></td>
<td><img src="image" alt="Cube" /></td>
<td><img src="image" alt="Slices" /></td>
<td><img src="image" alt="Casing" /></td>
</tr>
</tbody>
</table>

☑️ Standard cuts
Processed cheese

Heat-resistant

Your uses

Topping
- Pizza
- Cooking
- Crackers
- Lasagna

Slicing
- Sandwiches
- Burgers
- Cordon bleu
- Croque-monsieur

Assembly
- Salad
- Sandwiches
- Burgers
- Croque-monsieur

Mixing
- Sauces
- Soups
- Garnish

Nutritional values

<table>
<thead>
<tr>
<th>Physicochemical criteria</th>
<th>Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total solids in %</td>
<td>56±2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Nutritional criteria</th>
<th>Reference values For 100g of product</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy values in kJ</td>
<td>1276</td>
</tr>
<tr>
<td>in kcal</td>
<td>307</td>
</tr>
<tr>
<td>Fats of which saturated fatty acids in g</td>
<td>23</td>
</tr>
<tr>
<td></td>
<td>15</td>
</tr>
<tr>
<td>Carbohydrates in g</td>
<td>7</td>
</tr>
<tr>
<td>Of which sugar in g</td>
<td>7</td>
</tr>
<tr>
<td>Protein in g</td>
<td>18</td>
</tr>
<tr>
<td>Salt in g</td>
<td>3.3</td>
</tr>
<tr>
<td>Sodium in g</td>
<td>1.32</td>
</tr>
</tbody>
</table>

Processed cheeses range

Discover all the processed cheeses of the range:
- Processed cheese with Emmental
- Emulsifying salt-free processed cheese with Emmental
- Processed cheese with Comté
- Processed cheese with Raclette
- Processed cheese with goat’s cheese
- Heat-resistant processed cheese

Formats: Diam. 35, 60, 75, 85, and 85x85 – 110x110 – 45x130

More recipes on request.

To find out more about this cheese or for tailored solutions, please contact the Sales Department.