



Switzerland

110208 - Classic Tete De Moine Aop

Swiss alpine cheese with a rich, full bodied, nutty flavor and a creamy, semi-hard texture. Best used to make cheese "flowers". Aged for a minimum of 75 days.



* Benefits

On the mountain pastures of the Swiss Jura, from spring to autumn, the cows enjoy the particular composition of the aromatic grasses and herbs, as well as fragrant hay in winter. These give the Tte de Moine AOP its unmistakable character, marked by its natural environment, and its incomparable flavour. It is in this region, in the monastery of Bellelay, that this cheese was created 800 years ago. In order to safeguard the production according to ancestral tradition in its area of origin, Tte de Moine AOP is registered as a protected designation of origin (AOP). The AOP quality seal guarantees to customers that every loaf is an original. Tte de Moine AOP is more than just a cylindrical-shaped semi-hard rind-washed cheese weighing about 800 g. It is produced from the natural mountain raw milk of cows fed without silage feed and according to the stringent requirements of the AOP specifications in the village cheese dairies of the area of origin. During its maturity period on spruce boards it develops its unique flavour. Only cheese that passes the strict quality tests may bear the name Tte de Moine AOP, Fromage de Bellelay.

Ingredients

unpasteurized milk, salt, starter culture, rennet

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 0
Serving size 28.0g (28g)

Amount per serving
Calories 120

% Daily Value*

Total Fat 9g 12%
Saturated Fat 6g 30%
Trans Fat 0g

Cholesterol 25mg 8%

Sodium 160mg 7%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 8g

Vitamin D 0.4mcg 2%

Calcium 390mg 2%

Iron 0mg 0%

Potassium 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Refrigerate

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

Ready To Eat

✍ Product Specifications

Brand	Manufacturer
Switzerland	Columbia Cheese Inc.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	11020	110208	97630014206011		4/2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9lb	8lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	9.5in	4.8in	0.25ft3	15x12	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	160mg
Protein	8	Trans Fats	0g	Calcium	390mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

