



Grand Suisse

# 30698 - Raclette Cuts

Grand Suisse Raclette is a pasteurized cow's milk cheese imported from Switzerland that has a semi-hard paste and washed rind. Traditionally, it is melted and then poured or scraped over root vegetables, pickled goods, and cured meats .



## Nutrition Facts

Servings per Container **6**  
Serving size **1 inchcube (28g)**

Amount per serving  
**Calories 100**

	% Daily Value*
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 220mg	<b>10%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 7g	
Vitamin D 0mcg	<b>0%</b>
Calcium 196mg	<b>15%</b>
Iron 0mg	<b>0%</b>
Potassium 19.6mg	<b>0%</b>

\* 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.

### \* Benefits

Grand Suisse Raclette is a pasteurized cow's milk cheese imported from Switzerland that has a semi-hard paste and washed rind. Raclette gets its name from the French word that means "to scrape" which is both the name of the cheese as well as the traditional dish it is served with. Typically, it is melted either in a Raclette Grill or using a professional melter and then poured or scraped over root vegetables, pickled goods, and cured meats . Its flavor profile is both mild and milky as well as slightly piquant with a funky finish.

### Ingredients

Pasteurized cow's milk, salt, bacterial cultures, microbial rennet

### Allergens

#### Contains:

milk

#### Free From:

crustaceans eggs fish peanuts  
 soy tree nuts wheat

### Handling Suggestions

Keep Refrigerated until ready to use.

### Serving Suggestions

This cheese is best served melted and poured over root vegetables, pickled goods, and cured meats.

### Prep & Cooking Suggestions

Remove from packaged and warm on a Raclette grill or under the oven broiler.

### Product Specifications

Brand	Manufacturer	Product Category
Grand Suisse	Grand Suisse	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581781286	10820581781283	30698	10820581781283		12/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.2lb	4.5lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.63in	4in	0.21ft3	28x8	120days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	220mg
Protein	7	Trans Fats		Calcium	196mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	19.6mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

