

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.



* Benefits

Grand Suisse Raclette is a pasteurized cow's milk cheese imported from Switzerland that has a semihard 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	▲ Allergens
Pasteurized cow's milk, salt, bacterial cultures, microbial rennet	Contains: in milk Free From: contains: free From: so crustaceans fish peanuts so soy fish peanuts wheat

Nutrition Facts

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

Amount per serving

Calories

100

Calonies	100
% D	aily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 25mg	8%
Sodium 220mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 196mg	15%
Iron 0mg	0%
Potassium 19.6mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

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							
L	ength	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
1	1.63in	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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images





