

#### Mount Raclette 3864 - Classic Raclette Cheese

Mount Raclette is made of raw cows milk, farmstead and aged on natural wood boards for over 60 days. Characterized by its earthy and nutty flavor, it's the perfect melting cheese but will also shine on a traditional cheese plate.



		<b>Nutrition Fa</b>	cts
		Servings per Container Serving size 1.00	7 OZ (1oz)
	Z	Amount per serving Calories	120
		% Da	aily Value*
		Total Fat 8g	10%
		Saturated Fat 4g	20%
		Trans Fat 0g	
		Cholesterol 25mg	7%
<b>★</b> Benefits		Sodium 210mg	9%
•		Total Carbohydrate Og	0%
Handcrafted in small batches using farmstead raw milk of the highest quality, our Mount Raclette cheese is truly a work of art. Fashioned after a favorite French & Swiss mountain cheese but with a Wisconsin twist, our Classic Raclette is characterized by its creamy texture with prominent earthy and fruity flavors that will please your taste buds. All our Raclette cheese are aged at least 60 days on rustic wood boards in our cave-like cellar. Enjoy this Raclette cheese in the traditional way melted over a plate of baby potatoes, cured meats and dill pickles, or simply as a delectable table cheese paired with crusty bread, apple slices & a glass of either white Savoyard wine or red Burgundy wine.		Dietary Fiber 0g	0%
		Total Sugars 0g	
		Includes 0g Added Sugar	0%
Ingredients	Allergens	Protein 7g	
		Vitamin D 0.3mcg	2%
Raw cows milk, skim milk,	Contains:	Calcium 150mg	10%
cultures, enzymes, salt	() milk	Iron 0.1mg	0%
	Free From:	Potassium 80mg	2%
	Image: crustaceans Image: cr	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.	

## Handling Suggestions

Our Raclette cheese is a natural product that will keep well for several weeks if properly wrapped and refrigerated. We have found that the best way to store it is by first wrapping it in wax or parchment paper, then loosely with plastic wrap or a baggie. Press n' Seal works wonders as well. The key is to let the cheese breathe without drying it out

#### Serving Suggestions

Enjoy this Raclette cheese in the traditional way melted over a plate of baby potatoes, cured meats and dill pickles, or simply as a delectable table cheese paired with crusty bread, apple slices & a glass of either white Savoyard wine or red Burgundy wine.

## Prep & Cooking Suggestions

Enjoy this Raclette cheese in the traditional way melted over a plate of baby potatoes, cured meats and dill pickles, or simply as a delectable table cheese paired with crusty bread, apple slices & a glass of either white Savoyard wine or red Burgundy wine. When melting the cheese, slice it in thin layer. If serve on a traditional cheese plate, cut small bite-size and enjoy.

# Product Specifications

Brand					Manufacturer			
	Mount Raclette				Alpinage Cheese			
UPC	MFG	# SF	PC #	GTIN			Pack	Pack Desc.
	#000	)1 3	864 9	90860009366308				24/7.36 OZ
Gross V	Gross Weight Net Weight Co			ountry of	ry of Origin Kosher Chi		Child Nutrition	
12	b	11.04	lb	United St	ed States		No	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf L	ife	Storage Temp From/To	
13in	13in	5in	0.49ft3	12x10	90day	/S	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	120	Total Fat	8g	Sodium	210mg
Protein	7	Trans Fats	Og	Calcium	150mg
Total Carbohydrates…	Og	Saturated Fat	4g	Iron	0.1mg
Sugars	Og	Added Sugars	Og	Potassium	80mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



