



Livradois

50075 - French Raclette Wheel

Raclette may be the world's most famous melting cheese, and deservedly so. It's made in the Savoie region of the Alps, in Switzerland and in France. Our French Raclette cheese is made of raw cow's milk and matured for at least 5 months in respect to the French tradition.



* Benefits

Livradois is an independant family business since 3 generations
Product made from local cows milk in the middle of the regional natural park of Livradois
Soft and melting paste with fruity taste
One of the last producers to offer unpasteurized Raclette
Known as principal ingredient at the time of the Raclette part
Perfect for your grilled cheese recipes

Ingredients

Thermalized cows milk, salt, lactic starters, microbial rennet, Preservatives on the rind: E235 (small amount)

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 224
Serving size 1oz

Amount per serving
Calories 100

	% Daily Value*
Total Fat 8g	13%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 220mg	10%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0.1mcg	0%
Calcium 240mg	20%
Iron 0.1mg	4%
Potassium 20mg	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

Perfect for your grilled recipes: hot (melted on top of a meet burger) or at room temperature. Raclette cana lsor brighten your sandwiches, hot sandwiches or pizzas. This semi soft cheese raw milk will offer very nice fruity notes to enjoy.

Prep & Cooking Suggestions

Take it out of the refrigerator at least an hour in advance to bring it gently to room temperature and thus reveal all its flavor.
To preserve its freshness and prevent it from drying out, the cheese must be wrapped in its original paper or in a stretch film if you drill small holes. When air does not circulate, bitterness may develop.
Raclette de Savoie can keep for up to 2 to 3 weeks.

✎ Product Specifications

Brand	Manufacturer
Livradois	Societe Fromagere Du Livr

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	500	50075	93324440418882		1/14 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.27lb	14.33lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.37in	14.29in	3.26in	0.39ft3	6x12	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	220mg
Protein	7	Trans Fats	0g	Calcium	240mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0.1mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

