

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. 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 ...



MARKETING

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

6 Servings per container	
Serving Size	28 grams
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 4.5 g	23%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 200 mg	9%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 200 mg	15%
Iron 0 mg	0%
Potassium 20 mg	0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
10820581781283		10820581781283		12/6 OZ		
Brand		Brand Owner		GPC Description		
Grand Suisse		Grand Suisse		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
5.2 LBR	4.5 LBR	No	Switzerland	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.625 INH	4 INH	0.21 FTQ	28x08	127 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Keep Refrigerated until ready to use.---UNIT UPC: 820581781286---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - MC
- Soybean - MC
- Wheat - MC
- Sesame - MC
- Molluscs - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

INGREDIENTS

Pasteurized cow's milk, salt, cheese culture, enzymes

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. 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 ...



PREPARATION & COOKING SUGGESTIONS

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

SERVING SUGGESTIONS

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

MORE INFORMATION