



NAME OF PRODUCT: *Tête de Moine*

Technical information

Ingredients: milk 97.8%
salt 1.9%
bacteria culture 0.2%
rennet 0.1%

Storage condition: Keep refrigerated at max. +6°C

Origin: Product of Switzerland

Nutritional Information per 100g:


Energy: 419 kcal / 1657 kJ
Moisture: 37.0 g
Fat: 33.0 g
Saturated fatty acids 21.0 g
Unsaturated fatty acids 12.0 g (monounsatur. 9.2g / polyunsatur. 2.8g)
Trans fatty acids 1.4 g
Protein: 26.0 g
Carbohydrate: 0.0 g
Minerals: 4.0 g
Salt: 1.9 g
Calcium: 800 mg
Sodium: 900 mg
Phosphorus: 600 mg
Iron: 0.3 mg
Vitamin A: 0.5 mg
pH: 5.4-5.9

Microbiological Information

Escherichia coli: <100 / g
Coagulase pos. Staphylococcus: <100 / g
Listeria monocytogenes: absent / 25 g
Salmonella: absent / 25 g

Organoleptic Description

Colour: ivory to pale yellow
Flavour: mild, aromatic to tangy
Texture: semi-hard, pressed-curd cheese with an elastic body

Lustenberger + Dürst SA CH-6330 Cham Switzerland	SPECIFICATION	
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Milk

- | | | | |
|-------------|-------------------------------------|--------------|---|
| Cows milk | <input checked="" type="checkbox"/> | Buffalo milk | <input type="checkbox"/> |
| Goat milk | <input type="checkbox"/> | Sheep milk | <input type="checkbox"/> |
| Raw milk | <input checked="" type="checkbox"/> | Thermiszed | <input type="checkbox"/> |
| Pasteurized | <input type="checkbox"/> | Composition | <input type="checkbox"/> Composition proportional |

Microbiological Details

Test	Method	Target	Reject
Escherichia Coli	SLMB E.3.	<100 cfu / g	1000 cfu/g
Coagulase pos. Staph.	SLMB E.6.	<100 cfu / g	1000 cfu/g
Listeria monocytogenes	SLMB E.21.	absent / 25g	present
Salmonella	SLMB E.20. mod.	absent / 25g	present

Location of microbiological analysis, pathogenic bacterial testing and accreditation status:

- Bactlab AG, Waldeggstrasse 1, CH-3097 Liebefeld / Dipl. Biol. Hélène Spicher
ISO/IEC 17025/STS 096
- Agroscope Liebefeld-Posieux, Eidg. Forschungsanstalt für Milchwirtschaft (ALP),
Schwarzenburgstrasse 161, CH-3003 Bern / Dr. René Imhof, ISO 9011:2000 / ISO 17025

Chemical Details

Test	Target	Tolerance	Frequency of testing
Fat in try mater	52.0%	45 – 55%	2x / year
wff	58.0%	54 – 65%	2x / year

Ingredient Details

Ingredient Name	Supplier	Legal name	Country of origin
Cow's milk	Farmers	milk	Switzerland
Cooking salt	Ver. Schweiz. Rheinsalinen	Sodium chloride	Switzerland
Bacterial cultures	Agroscope, Liebefeld	Bacteria cultur	Switzerland
Rennet	Winkler	Animal calf rennet	France

Free from information

The product is free from:

- | | | |
|-------------------------------------|---|-----------------------------|
| Milk and milk derivatives | Yes | <input type="checkbox"/> No |
| Egg and egg derivatives | <input checked="" type="checkbox"/> Yes | No |
| Wheat and wheat derivatives | <input checked="" type="checkbox"/> Yes | No |
| Soya and soya derivatives | <input checked="" type="checkbox"/> Yes | No |
| Sesame seeds and derivatives | <input checked="" type="checkbox"/> Yes | No |
| Nuts, peanuts and there derivatives | <input checked="" type="checkbox"/> Yes | No |
| Maize and maize derivaives | <input checked="" type="checkbox"/> Yes | No |
| Gluten | <input checked="" type="checkbox"/> Yes | No |



Yeast and yeast derivatives	<input checked="" type="checkbox"/> Yes	No
Fruit and fruit derivatives	<input checked="" type="checkbox"/> Yes	No
Vegetables and vegetable derivatives	<input checked="" type="checkbox"/> Yes	No
Fish and sea food and their derivatives	<input checked="" type="checkbox"/> Yes	No

The product is also free from:

Food and artificial colour and flavours	<input checked="" type="checkbox"/> Yes	No
Additives	<input checked="" type="checkbox"/> Yes	No
Azo and coal tar dyes	<input checked="" type="checkbox"/> Yes	No
Glutamates	<input checked="" type="checkbox"/> Yes	No
Benzoates	<input checked="" type="checkbox"/> Yes	No
Sulphites	<input checked="" type="checkbox"/> Yes	No
BHA / BHT	<input checked="" type="checkbox"/> Yes	No
Genetically modified material or organisms	<input checked="" type="checkbox"/> Yes	No

Suitable for...

Ovo-Lacto Vegetarians	Yes	<input type="checkbox"/> No
Vegans	Yes	<input type="checkbox"/> No
Kosher	Yes	<input type="checkbox"/> No

Certificates

BRC
 IFS
 ISO 9001

DECLARATION OF NON-UTILIZATION OF GENETICALLY MODIFIED ORGANISMS

We guarantee, that the products delivered by us as per products stated below according to regulation (EC) No 1829/2003 about genetically modified food and animal feed and according to regulation (EC) No 1830/2003 about the traceability of food and animal feed produced out of genetically modified organisms do not contain genetically modified organisms, resp. are not being produced from such.
 This applies to all raw material and additives as well as flavours employed.

Company Information

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