

Specification sheet for Vacherin Mont d'Or made from thermised milk

Vacherin Mont d'Or is a soft cheese, made from thermised milk.

It is produced seasonally from 15 August to 31 March. The sale period runs from September to April. The Vacherin Mont-d'Or specifications on the Protected Designation of Origin (PDO) must be complied with in the production of this cheese.

1.1 Physical properties

Thermal treatment: the milk is thermised at a temperature of 62°C for 15 seconds or a temperature/time combination deemed equivalent.

Shape, appearance: Round shape, washed rind with slight ripples, soft, amber yellow to red-brown in colour.

Texture: Soft consistency, slightly runny and smooth, pale yellow in colour.

Flavour: The flavour is slightly salty and a little acidic; the taste is marked by woody flavours of spruce resin due to the strap and box.

Height: 3 - 5 cm

Strapping: The cheese is circled by a spruce bark strap from the French-Swiss geographical region of production.

Diameter, weight: Vacherin Mont-d'Or comes in 5 sizes:

Small or mini:	10 to 12cm; 350 to 500 g
Medium:	12 to 20 cm; 500 g to 1.2 kg
Large:	20 to 32 cm; 1.2 kg to 3 kg
Half Vacherin:	260 to 350 g
Pre-cut slice:	150 to 300 g

It is sold by the "gross weight" under the *DFJP Order on statements of quantities in bulk sales and prepacked items of 10 September 2012 (as on 1 January 2015)*.

Packaging: Vacherin Mont-d'Or is placed in a new spruce box produced in the geographic region. Unlike those used for the medium and large sizes, the boxes for the small or mini and half Vacherins Mont d'Or must be sold without a cover. When they are sold as self-service, they must be individually labelled to comply with batch tracability.

Storage temperature: Boxed Vacherins Mont-d'Or must be stored in cold storage at a temperature between 0 and 5°C.

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1.2 Chemical properties

Absolute water content:	500 to 575 g/kg
Water content of fat-free cheese:	minimum 650 g/kg
Fat content:	490 to 549 g/kg of dry substance
Salt content:	10 to 20 g/kg
Phosphatase:	Staphylococci positive

1.3 Bacteriological properties

Bacteria	Limit values	Methods
E.coli	m= 100 ufc/g M= 1000 UFC/g	ISO 16649
coagulase-positive staphylococci	m= 100 ufc/g and M= 1000 UFC/g for ripened cheeses	ISO 6888
Listeria monocytogenes	Nd / 25g	ISO 11290 and ISO 16140
Salmonella spp	Nd / 25g	ISO 16140, IRIS Salmonella Method

Source: Ordinance on hygiene (OHyg)

1.4 Nutritional properties

Content per 100g	Nutritional reference value [%] * * Reference intakes for an average adult (8400kJ/2000kcal)
Energy 287 kcal 1200 kJ	15
Fat 23 g - Saturated 13 g - Trans 0 g - Cholesterol 0.060 g	33 65
Carbohydrates 0 g - Fibre 0 g - Lactose 0 g - Sugar 0 g	0
Protein 20 g	40
Salt 1.2 g	13
Micronutrients	NRV [%]*
Vitamin A 400 µg	50
Vitamin C 0 mg	0
Calcium 666 mg	83
Iron 0 mg	0
Potassium 1.6 mg	0.08

Source: IPVMO analysis, www.valeursnutritives.ch

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1.5 Others

- Ingredients that can cause allergies or other adverse reactions in Vacherin Mont d'Or are milk and dairy products. (*DFI Ordinance on food information (OIDAI).*)
- Vacherin Mont d'Or is lactose-free (see table 1.4).
- The products delivered do not contain GMO and are not produced using GMO within the meaning of Art. 7 of the *DFI Order on genetically modified foodstuffs (ODAIGM)*

In case of a dispute, only the French version will be taken into consideration.