

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

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

Its production is seasonal, taking place from 15 August to 31 March. The sales period runs from September to April. To make this cheese, the Vacherin Mont-d'Or Protected Designation of Origin (AOP) specification must be complied with.

1.1 Physical characteristics

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

Shape, appearance: Round shape, washed rind with slight undulations, supple, amber-yellow to reddish-brown in colour.

Texture : Soft-textured paste, slightly runny and creamy, ivory-yellow in colour.

Taste : The taste is lightly salted and mildly acidic; the flavour is characterised by woody spruce-resin notes from the bark strip and the box.

Height: 3 to 5 cm

Bark strip: The cheese is encircled by a strip of spruce bark (liber), sourced from within the Franco-Swiss geographical area of production.

Diameters, weights: Vacherin Mont-d'Or is available in 5 formats:

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

It is sold under the "gross weight" designation, in accordance with *the DFJP Ordinance on quantity declarations for loose and pre-packaged sales (ODqua-DFJP)*.

Packaging: Vacherin Mont-d'Or is placed in a new spruce box sourced from the geographical area. Unlike the boxes used for medium and large formats, the boxes for small/mini formats and for half vacherins must be sold without lids. When sold self-service, they must carry an individual label ensuring batch traceability.

Storage temperature: boxed Vacherins Mont-d'Or are stored in a cold room at a temperature between 0 and 5°C.

1.2 Chemical characteristics

Absolute moisture content:	500 to 575 g/kg
Moisture content of fat-free cheese:	minimum 650 g/kg
Fat content:	490 to 549 g/kg of dry matter
Salt content:	10 to 20 g/kg
Phosphatase:	positive

1.3 Bacteriological characteristics

Bacteria	Limit values	Methods
E.coli	m= 100 cfu/g M= 1000 CFU/g	ISO 16649
Coagulase-positive staphylococci	m= 100 cfu/g and M= 1000 CFU/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: Hygiene Ordinance (OHyg)

1.4 Nutritional characteristics

Content per [100g]	Reference nutritional value [%] * *Reference intake for an average adult (8400kJ/2000kcal)
Energy 287 kcal 1200 kJ	15
Fat 23 g - Saturates 13 g - Trans fats 0 g - Cholesterol 0.060 g	33 65
Carbohydrates 0g - Fibre 0 g - Lactose 0 g - Sugars 0 g	0
Protein 20 g	40
Salt 1.2 g	13
Micronutrients	RI [%]*
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 analyses, www.valeursnutritives.ch

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1.5 Other

- The ingredient likely to cause allergies or other adverse reactions in Vacherin Mont d'Or is milk and milk-based products. (*FDHA Ordinance on Food Information (OIDAI).*)
- Vacherin Mont d'Or is lactose-free (see result in table 1.4).
- The products supplied do not contain GMOs and are not produced from GMOs. *FDHA Ordinance on Genetically Modified Food (ODAIGM)*

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