

PIROUETTE *box*


TÊTE DE MOINE 
FROMAGE DE BELLELAY

The really clever packaging!

PIROUETTE *box* is a square cardboard box with a transparent, anti-fogging lid made of recyclable PET, that comes with half a wheel of Tête de Moine AOP, a Pirouette® (paring device) and a storage cover.

The cheese and its parer

Practical and novel, the PIROUETTE*box* comes as an all-inclusive package containing a Pirouette® paring device and half a wheel of Tête de Moine AOP with a cover, that provides three times the pleasure: great taste, easy paring and ideal storage!

The ideal gift

At last, a Tête de Moine can be given without having to worry about whether the lucky recipient already has a Girolle. The Pirouette® makes the famous rosettes in a flash!

An efficient paring device

The Swiss-made Pirouette®, with its very stable round polymer base, its highly resistant parer and spike, ensures the efficient and functional paring of the Tête de Moine. It is washable and reusable.

It takes up very little space and comes with its own ideal storage cover

Thanks to its compact design, the Pirouette® will easily find room in any refrigerator while the storage cover ensures that the Tête de Moine AOP will retain its inimitable taste from beginning to end.

Excellent for more reasons than one

The PIROUETTE*box* is a quality product, made of 100% recyclable materials.



Association of Tête de Moine (Bellelay cheese) makers

Rue de l'Envers 16, CH-2610 Saint-Imier

Tel. +41 (0)32 941 77 77

www.tetedemoine.ch



The Pirouette® ID card

- Polymer paring device manufactured to Swiss standards of quality, with a modern and attractive design.
- Simple and easy to use.
- Takes up very little space in the refrigerator.
- The round, very stable polypropylene base is 19 cm in diameter.
- The parer and spike are made of highly resistant PA and are perfect for paring half wheels of Tête de Moine AOP.
- Storage cover made of A-PET.
- Washable and reusable.

Tête de Moine, Fromage de Bellelay AOP

Tête de Moine AOP is a semi-hard cheese with a washed rind, made from fresh mountain milk produced by cows that are not fed any silage, and which is made into cheese without any additives such as natamycin and nisin. Each cylindrical wheel usually weighs between 700 and 900 g and has a fat content of at least 51% in the dried extract. The Tête de Moine AOP has a silky and smooth consistency; its pure and aromatic taste developing as it matures, reaching the ideal moment for eating at three to four months. Tête de Moine AOP also stands out by its lack of lactose and gluten.



Its advantages in brief:

- Attractive, functional packaging.
- A transparent lid that ensures excellent product presentation.
- Paring device and storage cover included.
- A novel gift idea.
- Perfectly adapted for shipping.
- Takes up very little space.
- A quality Swiss product.
- Made of 100% recyclable material.

Average nutritional values for 100 g

Water	35 g	Fat	35 g	Calories	419 kcal
Proteins	25 g	Minerals	4 g	Joules	1720 kJ

Packaging

- Packaging size: 190 × 190 × 80 mm
- Total weight: approx. 600 g
- In packs of 4
- Size of the delivery unit: 390 × 390 × 100 mm
- Weight of the delivery unit: approx. 2,8 kg