



The spiciest cheese in Switzerland.

Appenzeller®

Nowhere else in the world is the craft of cheese-making such a well guarded secret as in the idyllic Appenzell region. The famous herbal brine, which is used in the curing of each Appenzeller® cheese over months, is based on a secret recipe handed down for generations. Only in this way is it possible to make the tastiest cheese from Appenzell.

Appenzeller® is one of the oldest and most famous cheese specialities of Switzerland. It was first mentioned in do-

cuments more than 700 years ago. Even today it is made according to traditional recipes. Natural, fresh raw milk is used which is characterised by the hilly landscape with its rich herbal grass in strictly limited production regions.

The fresh and yet robust taste, from mild-spicy to full-bodied and extra-spicy to superior spicy, the creamy-floral aroma with notes of herbs and wine, the fine consistency with small holes: Appenzeller® is a perfect indulgence.



Appenzeller

Product specification

Ingredients	Raw cow's milk, salt, bacteria cultures, rennet			
Origin	Switzerland			
Production	Artisanal			
Maturing method	Traditional, natural smear-rind maturation			
Shape / Size	Round loaf, Ø 30 – 33 cm, height 7 – 9 cm			
Weight	6.4 – 7.4 kg			
Rind / Appearance	Natural, reddish brown, grained			
Texture	Easily cut, firm, ivory-coloured to light yellow			
Holes	Few pea-sized holes (3 – 6 mm in size), evenly distributed			
Water content	40 %			
Type / wff	Semi-hard / 54 %			
Fat in dry matter	At least 48 %			
Shelf life	3 months			
	Mildly spicy	Strongly spicy	Extra spicy	Superior spicy
Maturation	3 months	4 – 5 months	6 months	9 months

Nutrition facts

Amount per 100 g

Calories	394 kcal / 1650 kJ
Total Fat	31 g
- Saturated Fat	19 g
Carbohydrate	0 g
- Sugar	0 g
Protein	25 g
Salt	1.5 g

- ✓ 100 % natural, GMO-free
- ✓ lactose-free (< 0.1g/100g)
- ✓ gluten free

Lustenberger & Dürst SA

Der Experte für Schweizer Käse — The Expert in Fine Cheeses from Switzerland



EMMENTALER.
SWITZERLAND

A slice of Switzerland

Emmentaler AOP

The heaviest loaves, the largest holes, the full aromatic taste with the distinctive nutty note - only this is an original Emmentaler AOP.

Emmentaler AOP is moulded by the character of its homeland with gentle hills, green meadows with spicy herbs, fresh country air and Emmental wooden farmhouses. A true Emmentaler AOP can only be created in this unique atmosphere. Cows graze in the open air and only eat fresh

grass and hay. The best raw milk is processed according to highest quality standards traditionally crafted by experienced master cheesemakers. At least 120 days of careful maturation make an Emmentaler AOP into a very special taste experience.

The tender bite and the alluring ivory to pale yellow dough cherry-sized holes complete the perfect delight, that only a true Emmentaler AOP can offer.



Emmentaler AOP

Product specification

Ingredients	Raw cow's milk, salt, bacteria cultures, rennet		
Origin	Emmental (the Emme valley, in the canton of Berne).		
Production	Artisanal		
Maturing method	Traditional		
Shape / Size	Round, flat to domed loaf Ø 80 – 100 cm / height 20 – 27 cm		
Weight	Between 80 – 100 kg		
Rind / Appearance	Natural, firm, golden yellow. The longer the maturing time, the darker the colour of the rind		
Texture	Ivory, sliceable, fine, slightly crumbly		
Holes	Cherry-sized, between 2 and 4cm diameter		
Water content	36 %		
Type / wff	Hard / 52 %		
F.i.T.	Mind. 45 %		
Shelf life	3 months		
	Emmentaler AOP Mild	Emmentaler AOP Sélection	Emmentaler AOP Antique Langruti
Flavour	Mild and nutty	Distinctly spicy	Richly aromatic
Maturation	Min. 4.5 months	Min. 8 months	Min. 12 months



Nutrition Facts

Amount per 100 g

Calories	395 kcal / 1640 kJ
Fat	31 g
Carbohydrate	0 g
Dietary fibre	0 g
Sugar	0 g
Protein	29 g
Minerals	4 g

An awarded cheese



- ✓ 100 % natural, GMO-free
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- ✓ gluten free

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LE GRUYÈRE[®]
SWITZERLAND 

The taste of Switzerland since 1115

Le Gruyère AOP

The spicy, mature taste with fine salt crystals, the fruity note, the fine aroma of roasted chestnuts or hazelnuts - Gruyère AOP is a cheese with an unmistakable character.




Its history dates back to the year 1115, when monks at the Rougemont monastery in the Gruyère region in West Switzerland began to cultivate the surrounding Alps. Gruyère AOP - the most influential and important Swiss cheese - is still today the favourite of the Swiss among the local cheeses.

The consistently high quality is not only ensured by the protected origin of each Gruyère AOP, but also by the authentic production according to a traditional recipe. Pure natural ingredients, processed in copper kettles, traditional maturation in the characteristic grainy, brownish smear rind - only in this way is a true Gruyère AOP produced.



Le Gruyère AOP

Product specification

Ingredients	Raw cow's milk, salt, bacteria cultures, rennet		
Origin	Switzerland (Fribourg, Vaud, Neuchâtel, Bernese Jura)		
Production	Artisanal		
Maturing method	Traditional		
Shape / Size	Round loaf, Ø 55 – 65 cm, height 9,5 – 12 cm		
Weight	35 kg		
Rind / Appearance	Brownish		
Texture	Fine, smooth, little brittle		
Holes	Few to none		
Type / wff	Hard / 52 %		
Fat in dry matter	At least 49 %		
			
	Le Gruyère AOP Classic	Le Gruyère AOP Sélection	Le Gruyère AOP Antique Langruti
Flavour	Full fruity flavour	Strong and aromatic	Strong spicy and aromatic
Maturation	Min. 5 months	Min. 8 months	Min. 12 months

Nutrition Facts

Amount per 100 g	
Calories	398 kcal / 1645 kJ
Fat	32 g
Carbohydrate	0 g
Dietary Fibres	0 g
Sugar	0 g
Protein	27 g

An awarded cheese



- ✓ 100 % natural, GMO-free
- ✓ lactose-free (<0.1g/100g)
- ✓ gluten free

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TÊTE DE MOINE 
FROMAGE DE BELLELAY

Fromage de Bellelay

Tête de Moine AOP

Once a popular means of payment, a delicacy on the tables of French noble houses and Swiss bishops, the Tête de Moine AOP is an exclusive enjoyment even today. Its pure, floral-aromatic and creamy-spicy taste with the balanced salty note unfolds perfectly when it is shaved with a special knife into wafer-thin rosettes.

The cylindrically-shaped, approximately 800 gram-heavy Tête de Moine AOP has its origins in the 12th century in the Jurassic Bellelay monastery. Today, it is produced in the

local village cheese dairy with the best natural raw milk from cows that are fed only mountain grass and hay.

Once only known locally, a well-protected pearl of the region, today any Apéro tray cannot be imaged without Tête de Moine AOP.

Tête de Moine

Product specification

Ingredients	Raw cow's milk, salt, bacteria cultures, rennet	
Origin	Swiss Jura	
Production	Artisanal	
Maturing method	Traditional, natural smear-rind maturation	
Shape / Size	Cylindrical loaf, Ø 10 – 15 cm, height 9.5 – 12 cm	
Weight	700 – 900 g	
Rind / Appearance	Brown to reddish-brown rind	
Texture	Depending on the season, ivory-coloured to bright yellow	
Holes	1 – 8 mm, rather sparse, occasional small crevices	
Type / wff	Semi-hard / 58 %	
Fat in dry matter	52 %	
Shelf life	3 months	
	Classic	Réserve
Flavour	Pure, mild	Aromatic
Maturation	3 months	3 months

Nutrition Facts

Amount per 100 g	
Calories	419 kcal / 1675 kJ
Total Fat	33 g
- Saturated Fat	21 g
Carbohydrate	0 g
- Sugar	0 g
Protein	27 g
Salt	1.9 g

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The most natural pleasure in the world

Sbrinz AOP

The robust and spicy aroma, the fine salt crystals, fruity roasted flavours accompanied by a milky note - this unique taste experience only offers an extra hard cheese: Sbrinz AOP.

Sbrinz AOP is not only the oldest extra hard cheese from Switzerland with an over 500-year old history, but also the first Swiss cheese which was exported on a large scale as early as 1530 with mules through the Alps to Italy. Not without reason, because even for top chefs it is

clear: Sbrinz AOP does not have to hide from Parmesan. On the contrary!

Sbrinz AOP is a cheese which takes time. A great deal of time. After the extensive salt bath, the loaves cure at least 22 months to fully develop their distinctive flavour. The controlled origin from approximately 30 selected valley and mountain cheese dairies in the heart of Central Switzerland, the purely natural cheese production and the fresh raw milk from cows that eat only hay and grass, guarantee the consistently high quality.



Sbrinz AOP

Product specification

Ingredients	Raw cow's milk, salt, bacteria cultures, rennet
Origin	Central Switzerland
Production	Artisanal
Maturing method	Traditional
Shape / Size	Round loaf, Ø 45 – 65 cm, height 12 – 17 cm
Weight	24 – 45 kg
Rind / Appearance	Natural, firm, dry, yellow-brown
Texture	Crumbly texture, ivory to light yellow
Holes	None
Water content	29 %
Type / wff	Extra-hard / 45 %
Shelf life	3 months
Flavour	Tangy, full-bodied, crumbly
Maturation	At least 22 months

Nutrition Facts

Amount per 100 g	
Calories	421 kcal / 1730 kJ
Total Fat	33 g
- Saturated Fat	23 g
Carbohydrate	0 g
- Sugar	0 g
Protein	30 g
Salt	1.8 g

An awarded cheese



- ✓ 100 % natural, GMO-free
- ✓ lactose-free (<0.1g/100g)
- ✓ gluten free

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The aromatic Alpine cheese

L'Etivaz AOP

L'Etivaz AOP is a hard cheese made from raw milk. It is produced by hand over an open fire from May to October in just over a hundred Alpine dairies in the Vaud Canton Alps according to a traditional recipe. The raw milk is treated directly in the dairy and is full of the aromas of fine Alpine herbs.

Etivaz AOP has a characteristic aromatic/fruity taste with slight hints of nuts that can vary slightly from Alp to Alp depending on the food given to the cows. Its dough is ivory to light yellow in colour, and the round cheese weighs between 15 and 35 kilograms. Etivaz AOP matures for 5 to 13 months and keeps very well. It is only produced in small quantities, from 400 to 430 tons, i.e. 17,000

to 19,000 cheeses, during the summer months.

A thinly sliced cheese matured for at least 30 months

Etivaz AOP Bio is a product made in Alpine dairies all year round according to the requirements of BIO-SUISSE. Summer production levels stand at approximately 35 tons.

Etivaz AOP thinly sliced cheese is sold in small rolls, but only after it has been aged for at least 30 months natural maturing time. This extra hard Alpine cheese has an extremely aromatic taste. Etivaz AOP thinly sliced cheese can also be made according to organic standards.



L'Etivaz AOP

Product specification

Ingredients	Raw cow's milk, salt, bacteria cultures, rennet
Origin	Switzerland
Production	Artisanal
Maturing method	Traditional, natural smear-rind maturation
Shape / Size	Round loaf, Ø 30 – 65 cm, height 8 – 11 cm
Weight	10 – 38 kg
Rind / Appearance	Natural, brownish rind
Texture	Sliceable, fine, ivory-coloured
Holes	No holes
Water content	36 %
Type / wff	Hard / 58 %
Fat in dry matter	Min. 49%
Shelf life	3 months
Flavour	Pure, aromaticm fruity, nutty and smoky notes
Maturation	4,5 – 24 months

Nutrition Facts

Amount per 100 g	
Calories	1710 kJ
Total Fat	34 g
- Saturated Fat	20.6 g
Carbohydrate	0 g
- Sugar	0 g
Protein	36 g
Salt	1.8 g

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 **Vacherin®**
Fribourgeois
SWITZERLAND

The creamy delicacy

Vacherin Fribourgeois AOP

As a genuine regional product, Freiburger Vacherin AOP is a subtle reflection of the entire palette of aromas of the flora found in the foothills of the Alps and on the Freiburg high plateau.

This cheese, which is protected as a guaranteed brand, can be distinguished by its distinctive character. Freiburger Vacherin AOP takes a leading position amongst cheese specialities on account of its fine, melting, extremely sophisticated and pleasant smelling dough.

The cheesemakers in the canton of Freiburg are known for their great ability and passion for their profession. First, they treat the cow's milk that is delivered to them each day in their village dairies - a high-quality, rich, fragrant raw material. The cheese is then made according to a traditional, unique original recipe. Freiburger Vacherin AOP is aged and treated very carefully, which makes it an excellent cheese to eat on its own. This first class product will add an original touch to your cheeseboard. As a basic ingredient, it gives the "half and half fondue" (half Gruyère AOP and half Freiburger Vacherin AOP) a thick creamy texture and pleasant taste.



Vacherin Fribourgeois AOP

Product specification

Ingredients	Cow's milk raw, bacterial cultures, rennet, salt		
Origin	Canton Fribourg, Western part of Switzerland		
Production	Artisanal		
Maturing method	Traditional, natural smear-rind maturation		
Shape / Size	Round loaf, Ø 30 – 40 cm, height 6 – 9 cm		
Weight	6 – 7 kg		
Rind / Appearance	Brown, smeared rind		
Texture	Semi-hard, firm, creamy and fine, ivory to pale yellow		
Holes	Couples of small holes		
Water content	45 %		
Type / wff	Semi-hard / 58 %		
Fat in dry matter	45 %		
Shelf life	2 months		
	Classic	Extra	Rustic
Flavour	Creamy and aromatic	Creamy and tangy	Creamy and strong
Maturation	2.5 months	3 months	4 – 5 months

Nutrition Facts

Amount per 100 g	
Calories	375 kcal / 1560 kJ
Total Fat	30 g
- Saturated Fat	17 g
Carbohydrate	0 g
- Sugar	0 g
Protein	26 g
Salt	1.5 g

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LE MONDE L'ADORE

Soft cheese from Switzerland

Vacherin Mont-d'Or

Soft cheese from Switzerland. – This inimitable soft cheese is produced and ripened among the dark forests and rich pastures of the Jura mountains in the canton of Vaud. For more than a century it has been made here in small local cheese dairies.

The cheese is finished in the traditional cellars where it develops its flavour with the distinctive taste of tannin drawn from its girdle of local pine bark.

Vacherin Mont-d'Or Switzerland is a seasonal cheese, enjoyed from the end of September to April. Just as with great wines, to allow its flavour to fully emerge it must be allowed to «breathe» at room temperature for a few hours before eating. When it is ready it becomes slightly runny and to enjoy its smooth, creamy, texture it is best eaten with a spoon.



Vacherin Mont-d'Or

Product specification

Ingredients	Thermized milk, salt, bacterial cultures, rennet
Origin	Valley of Joux
Production	Artisanal
Maturing method	Traditional
Shape / Size	Round loaf, Ø 12 – 32 cm, height 4 – 5 cm
Weight	400g – 3 kg
Rind / Appearance	Soft and cast out, amber to reddish brown
Texture	Soft, ivory coloured, the matured cheese has a melting consistency
Type / wff	Soft / 70 %
Fat in dry matter	50 %
Flavour	Creamy, delicate, with a hint of the tang of pine-bark
Maturation	1 month

Nutrition Facts

Per 100 g	
Calories	301 kcal / 1260 kJ
Total Fat	23 g
Carbohydrates	0 g
Protein	19 g
Salt	2 g

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