



EMMENTALER[®]

SWITZERLAND

Prominent features

Classic – the original

The “Emmentaler Switzerland AOC” is one of the oldest sorts of cheese at all. It’s not world famous just because of its large holes, but above all, because of its unforgettable flavour. It is a natural product of highest quality and is made daily out of fresh raw milk. To ensure that the Swiss Emmentaler AOC can be identified straight away as the original, there is – on each cheese loaf – the cheese maker’s sign and the individual registration number of the cheese-maker. These provenance markings stand for the highest quality and the observance of the very strict production regulations. (www.emmentaler.ch)

Description

Type:	Hard cheese from Switzerland
Raw ingredient:	Fresh, raw milk from cows fed on non-silage fodder. No use of additives and genetically modified organisms whatsoever.
Shape, size, weight:	round, flat or slightly domed wheels of cheese, between 85-90 cm in diameter, 16-27 cm in thickness, weighing between 80kg and 120 kg
Fat content:	min. 45% FDM
Maturing period:	at least 4 months
Rind:	natural, firm, golden yellow. Trademark and number of the cheese dairy on one surface of the wheel
Holes:	Cherry-sliced, between 2 and 4 cm in diameter
Flavour:	mild and nutty
Texture, consistency:	smooth, easy to cut, ivory to light yellow colour
Producer:	Various certified Swiss cheese factories. Selected through Alibona AG

Average nutritional values per 100 g:

Water 36g, Protein 29g, Fat 31g, Minerals 4g, Calories 395 kcal, Joules 1'640 kJ

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