



# EMMENTALER<sup>®</sup>

## SWITZERLAND

### Prominent features

### Réserve - The Swiss original with an inimitable taste.

Emmentaler AOC, Réserve is a gourmet cheese. At its first quality control with four months suitable cheese wheels are being selected for further maturing until they achieve the desired Réserve quality. Up to the age of at least eight months those cheese rounds are carefully tended to and mature in aging cellars at a temperature of 11-14°C and a humidity of over 90%. To ensure that the "Emmentaler AOC" can be identified straight away as the original, there is – on each cheese loaf – 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](http://www.emmentaler.ch))

### Description

Type:	Aged 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, diameter 80-100 cm, height 17 – 26 cm, weight 80 – 110 kg
Fat content:	min. 45% fat in dry matter
Matured:	at least 8 months
Rind:	Natural, firm, dark brown
Holes:	Cherry-sized holes
Flavour:	Distinctly spicy
Texture, consistency:	Fine, crumbly
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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