



EMMENTALER
SWITZERLAND

The Swiss original

Product specification of Emmentaler Switzerland AOP

Our AOP Emmentaler is made by means of craftsmanship and matured in the cheese cellar for at least 120 days. This cheese is made exclusively from untreated milk. The cows are fed with natural food and have sufficient space to graze in.

According to the strict regulations of the cheese variety organisation Emmentaler Switzerland, while produced with great sensitivity and the highest levels of expertise, this product is one of the best-known cheeses in the world.

Emmentaler AOP:

- Character: Pure, delicious, slightly salted with a nutty flavor
- Rind: Hard, dry, dark brown
- Holes: Cherry shaped holes
- Dimensions: Diameter 85 cm, Height 18 - 23 cm
- Weight: 85 - 110 kg

Average nutritional value per 100 g:

- Energy value: 1650 kJ/ 397 kcal
- Fat: 32 g
- Of which saturated fatty acids: 19.1 g
- Carbohydrates: < 0.1 g
- Of which sugar: < 0.1 g
- Protein: 27.5 g
- Salt: 1.0 g

