

# *Kolb Cheese Selection*



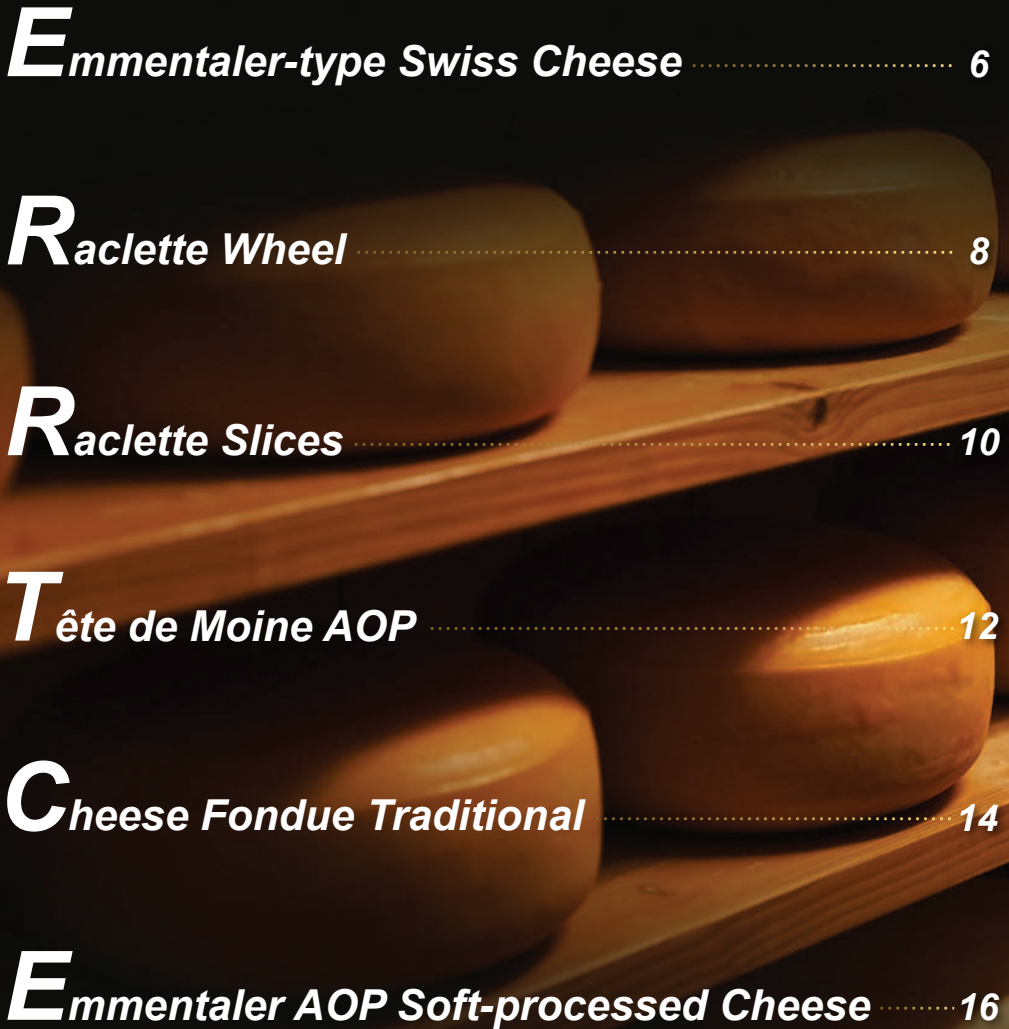
*ORIGINALLY FROM* **Switzerland** 

  
*your partner to success!*

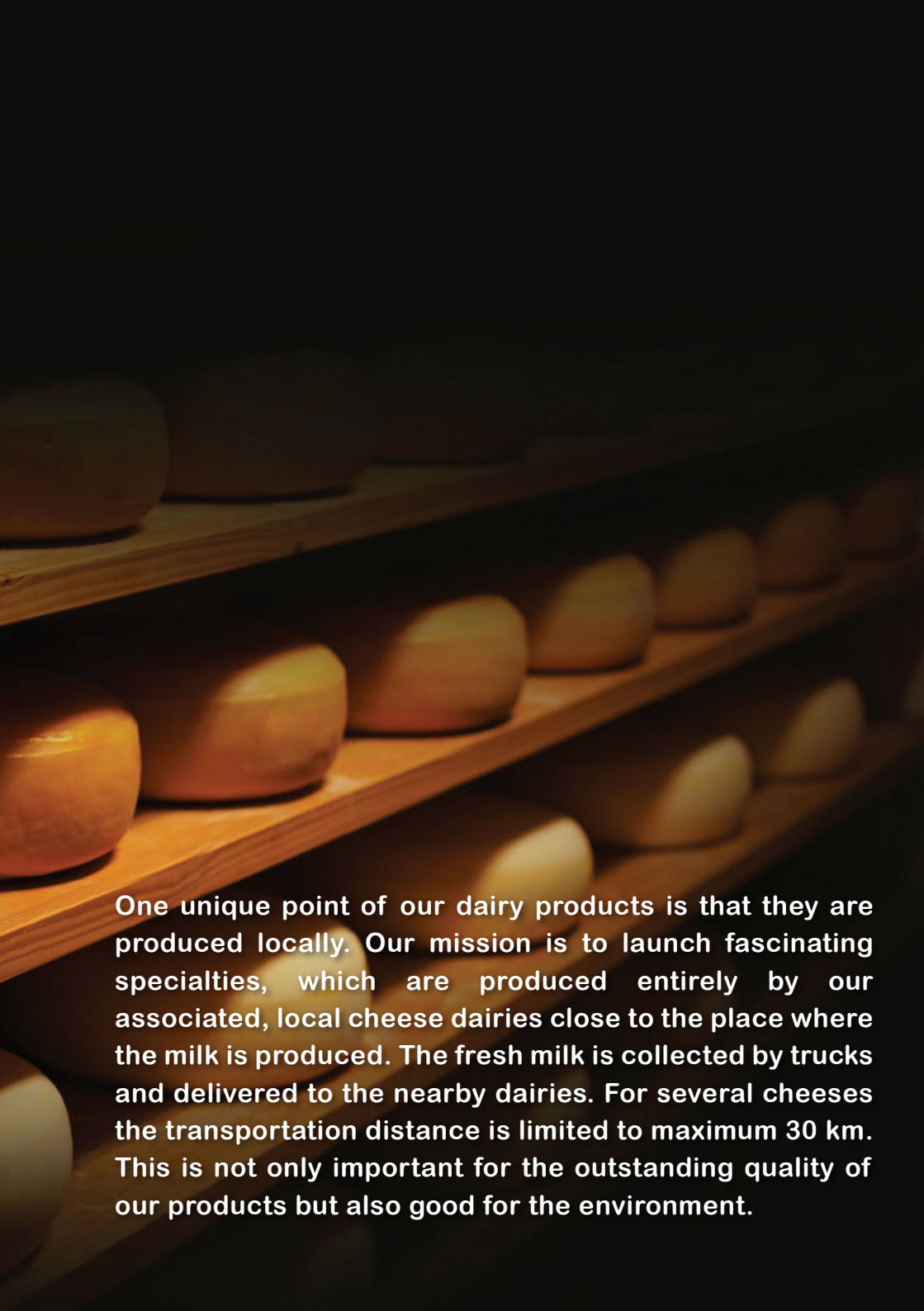




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**One unique point of our dairy products is that they are produced locally. Our mission is to launch fascinating specialties, which are produced entirely by our associated, local cheese dairies close to the place where the milk is produced. The fresh milk is collected by trucks and delivered to the nearby dairies. For several cheeses the transportation distance is limited to maximum 30 km. This is not only important for the outstanding quality of our products but also good for the environment.**



## *Switzerland Swiss*



The Emmentaler-type Switzerland Swiss, made of pasteurized milk, is a full fat and hard type cheese. The propionic acid bacteria's form during the ripening phase and are responsible for creating the characteristic holes and the unique taste, well known from the Emmentaler.

Due to the foil ripening, it has a square form and no rind. This makes the perfect choice for Sandwich slices as well as breakfast buffets. It is easily to cut and grate. Therefore, any application in the cold and hot kitchen is possible.



## Properties

|                         |  |
|-------------------------|--|
| Product Number          | P/N: 00452   |
| Weight                  | 500g pre-sliced pack   |
| Consistency             | Hard cheese, full-fat  |
| Shelf life              | 150 days   |
| Transport and storage   | 2 - 5 °C   |
| Shape                   | Available in square blocks & pre-sliced pieces   |
| Appearance              | Foil matured (without rind, no natural smear formation)                                    |
| Body / Texture          | Smooth texture, ivory to light-yellow colour   |
| Holes / Eyes            | Cherry sized, between 2 – 4 cm in diameter   |
| Taste / Flavour         | Characteristic inimitable taste, influenced by selected strains of propionic acid bacteria |
| Composition             | Pasteurized cow's milk, rennet, lactic acid bacteria, salt                                 |
| Maturity-level          | Medium to well matured during at least 60 days   |
| Moisture content        | 35%  |
| Fat on dry matter (FDB) | Min. 45%   |
| Origin                  | Switzerland  |



## *Raclette Wheel*



The Swiss Raclette Cheese is a mild cheese rind matured for 3 – 4 months. The cheese structure offers excellent melting properties and a fabulous taste profile, which is in aspiration for this type of cheese.

The weight of the raceltte wheels are not standardized but rather are between 5 – 7 kilos.



## Properties

|                         |   |
|-------------------------|---|
| Product Number          | P/N: 00600  |
| Weight                  | 5-7kg   |
| Consistency             | Semi-hard cheese, full-fat  |
| Shelf life              | 150 days  |
| Transport and storage   | 2 - 5 °C  |
| Shape                   | Round wheel of 30cm in diameter x 10cm thick                        |
| Appearance              | Round wheel foil matured (without rind, no natural smear formation) |
| Body / Texture          | Fine and easy melting texture, ivory colored                        |
| Holes / Eyes            | Blind structure without mentionable holes                           |
| Taste / Flavour         | Typical pure and smooth flavor, slightly acid                       |
| Maturity-level          | 2 – 4 months rind matured   |
| Composition             | Pasteurized cow milk, rennet, lactic acid bacteria, salt            |
| Moisture content        | 42%   |
| Fat on dry matter (FDB) | 45%   |
| Origin                  | Switzerland   |



## ***Raclette Slices***



The Swiss Raclette Cheese is a mild cheese rind matured for 3 – 4 months. The cheese structure offers excellent melting properties and a fabulous taste profile, which is in aspiration for this type of cheese.

The 200g consumer pack consists of 4 50g slices that are ready for immediate consumption, no additional cutting or preparation necessary.

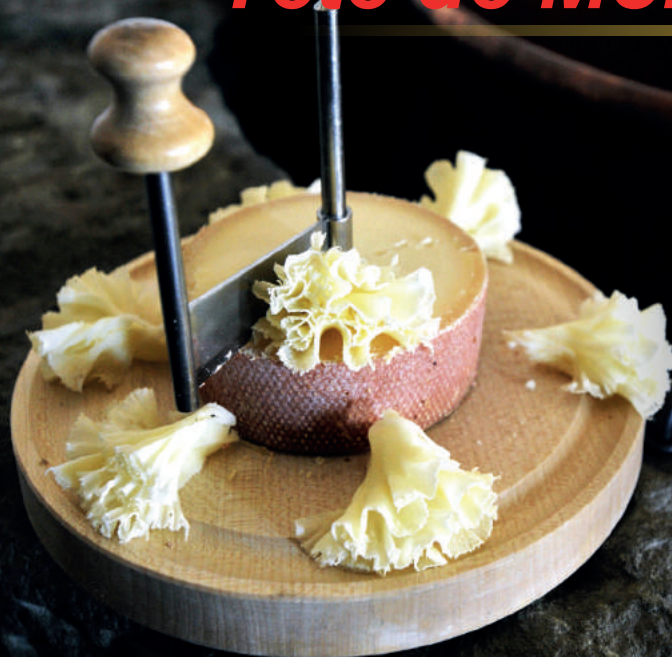


## Properties

|                         |  |
|-------------------------|--|
| Product Number          | P/N: 00606   |
| Weight                  | 200g   |
| Consistency             | Semi-hard cheese, full fat   |
| Shelf life              | 150 days   |
| Transport and storage   | 2 - 5 °C   |
| Appearance              | 4 slices. Also eat the carefully washed rind. It's the best part of the melted cheese, prepared in the raclette oven |
| Body / Texture          | Fine and easy melting texture, ivory colored   |
| Holes / Eyes            | Blind structure without mentionable holes  |
| Taste / Flavour         | Typical pure and smooth flavor, slightly acid  |
| Maturity-level          | 3 - 4 months rind matured  |
| Composition             | Pasteurized cow's milk, table salt, rennet, lactic acid bacteria   |
| Moisture content        | 42%  |
| Fat on dry matter (FDB) | 48%  |
| Origin                  | Switzerland  |



## *Tête de Moine AOP*



The Tête de Moine AOP Wheel is a semi hard cheese made out of raw cow milk in small cheese dairies according to traditional methods. The cheese is then matured for more than 2.5 months in a ripening cellar. The oldest description of the "Tête de Moine" (Monk's Head) cheese dates from 1628 and states that a "very fatty milk of impeccable quality from the best grasses and herbs of the country is used". Best is not to cut, but pare it into the shape of delicate rosettes. The paring technique increases the amount of air coming into contact with the surface of the cheese, altering the structure of its body and allowing the full flavor of Tête de Moine AOP, Bellelay cheese to develop.



## Properties

|                         |  |
|-------------------------|--|
| Product Number          | P/N: 00801   |
| Weight                  | 400g   |
| Consistency             | Semi-hard cheese, full-fat   |
| Shelf life              | 150 days   |
| Transport and storage   | 2 - 5 °C   |
| Appearance              | Rind: Natural, firm, brown to reddish-brown<br>Body: Ivory-coloured to bright light yellow   |
| Shape                   | Cylindrical Cheeses of 10 – 15 cm in diameter with a minimum height of 70% and a maximum of height of 100% of the diameter               |
| Body / Texture          | Delicate, silky  |
| Holes / Eyes            | 1 - 8 mm in diameter, rather sparse, a few small cracks  |
| Taste / Flavour         | Purely aromatic, more distinct with age  |
| Maturity-level          | 3 – 4 months   |
| Composition             | Raw cow milk, salt, cultures, rennet   |
| Dry solids              | 65%  |
| Fat on dry matter (FDB) | Min. 45 %  |
| Special features        | Tête de Moine AOP should not be cut, but pared to form rosettes straight after being taken out of the refrigerator by means of a Girole® |
| Origin                  | Switzerland  |



## ***Cheese Fondue Traditional***



Traditional Swiss cheese meal. Spend a warm evening with your family or with your friends and feel the typical ambiance of a Swiss winter day.

The cheese fondue traditional is made according to a traditional Swiss recipe and uses about one-half Emmentaler and one-half Tell (Gruyere type cheese).



| Properties                   |  |
|------------------------------|--|
| Product Number               | P/N: 03000   |
| Type                         | Traditional  |
| Weight                       | 400g pouch   |
| Packaging                    | Aluminium pouch per pack   |
| Shelf life                   | 270 days   |
| Transport and storage        | Store cool and dry, max 20 °C  |
| Shipment size                | 10 packs per carton  |
| Composition                  | Swiss cheese (50%), white wine, water, corn starch, Kirsch brandy, salt, melting salts (E339, E452), spices. Product contains alcohol. |
| Nutritional Value (per 100g) | Protein 15g, Carbohydrate 2.5g, Fat 16g, Calcium 450 mg, Sodium 600 mg   |
| Origin                       | Switzerland  |





# *Emmentaler AOP Soft Processed Cheese*



Premium-quality soft processed cheese, based on the world famous Swiss Emmentaler AOP. Compared to traditional fresh cheese this product has a constant flavor and texture profile over the whole shelf-life. High in calcium the soft processed cheese is an ideal fit for everyday breakfast, especially also for kids.

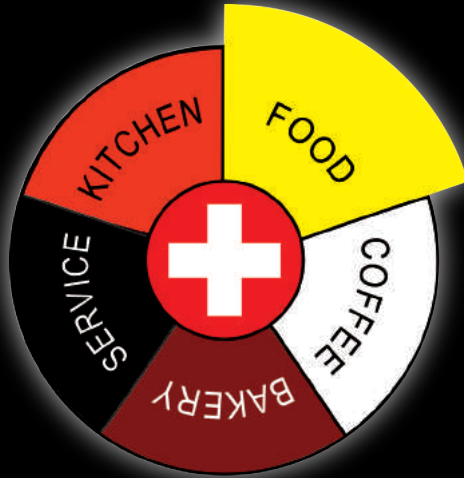


| Properties                   |   |
|------------------------------|---|
| Product Number               | P/N: 03501  |
| Type                         | Emmentaler AOP  |
| Weight                       | 170 g = 6 x 28.3 g (1 oz) wedges  |
| Packaging                    | Round colour box with 6 foil-packed wedges  |
| Shelf life                   | 390 days  |
| Transport and storage        | 2 - 5 °C  |
| Shipment size                | 10 round boxes per carton   |
| Composition                  | Swiss Emmentaler AOC cheese (70%), water, butter, melting salts (E339), table salt. |
| Nutritional Value (per 100g) | Protein 18g, Carbohydrate 0g, Fat 25g, Calcium 783 mg, Sodium 982 mg                |
| Origin                       | Switzerland   |









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