



Switzerland Cheese

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.

Product Number: P/N: 00450

Weight: 3-7kg cut block, or 500g pre-sliced pack

Consistency: Hard cheese, full-fat

Shelf life: 180 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

