



ORGANIC «L'ETIVAZ» SHAVING CHEESE
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hand-produced extra-hard cheese made from
organic raw milk.

Every morning between 10th May and 10th October, «L'ETIVAZ» is produced in huge copper cooking pots heated directly over a wood fire by 80 cheesemaking families. During the high season, each family takes its animals up into the mountains to live in one of the 130 or so Alpine chalets in the Vaud canton Alps located at 1000 to 2000 m altitude. Alongside many other animals, more than 2800 cows spend the summer grazing on the rich Alpine flora to produce the subtly flavoured milk that will be used for the annual production of 300 tonnes of «L'ETIVAZ» – the delicious secret of the mountain pastures.

UE norm approval number 92/46: no. 2143



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Raw materials	Organic raw milk, calf's stomach and whey (culture) from the cheesemaker's own farm. All the ingredients are guaranteed GMO-free..
Shape and appearance	Well-proportioned round whole cheese of a uniform brownish colour.
Surface	Healthy washed rind.
Height	8 to 11 cm.
Diameter	30 to 65 cm.
Weight	10 to 20 kg.
Holes	Holes are not often found.
Dough	Extra-hard.
Dough consistency	Suitable for grating, planing with a knife, pale yellow in colour.
Taste	Strong, aromatic, fruity, flavour increases as it matures, slightly smoky taste.
Composition	Fat content in the dry mass: Water content: 220 to 320 g/kg Salt content: 15 to 22 g/kg Water content in the non-fat cheese:
Hygienic and microbiological qualities of the cheese	Threshold limits staphylococcus aureus: 104/g listeria monocytogenes: undetected in 25 g salmonella: undetected in 25 g Tolerated levels escherichia coli: 10/g staphylococcus aureus: 100/g mould: 1000/g
Maturing	After being refined for 7 months in the L'Etivaz cellars, the rind of a selection of «L'Etivaz» is washed before the cheese is dried in an attic at room temperature for at least 30 months.
Suitability for conservation	Excellent.
Usage	Excellent served as an accompaniment to wine during a pre-dinner drink, or when grated in cooked dishes.



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