

Tilsiter
SWITZERLAND



Cream Tilsiter Switzerland. Made from fresh pasteurized milk.

This speciality is produced by a few establishments in the German-speaking part of Switzerland. The fresh milk is enriched with cream and heated to over 70°C (pasteurized) before the cheese is produced. Constant quality controls, from the time the milk is delivered until the cheese is ready to eat, guarantee your enjoyment of this Tilsiter Switzerland. Its mild, creamy aroma and the delicate paste are a real treat for all cheese-lovers. Cream-Tilsiter Switzerland is used as an ingredient in sophisticated cheese dishes, for cheese salads, toasts, the perfect complement to a cheese fondue and on any cheeseplate.



Switzerland. Naturally.

Cheeses from Switzerland.

www.switzerland-cheese.com





Cream Tilsiter Switzerland. Semi-hard cheese from Switzerland.

Raw material	Pasteurized milk with added cream, rennet (natural milk-coagulating enzyme), salt and lactic acid bacterial cultures.
Shape, size, weight	Flat and round wheels, diameter 25 – 30 cm, height approx. 8 cm, weight 4 – 4.5 kg.
Labelling	Yellow/white cheese label with the double-cow emblem in the middle, white casein stamp as double-cow.
Fat content	Min. 55 % fat in dry matter.
Rind	Natural smear formation, reddish brown.
Body	Ivory.
Texture	Delicate, very soft-textured.
Holes	Small, sparse round holes (3 – 10 mm in size).
Flavour	Mild, creamy aroma, slightly sour.
Ideal maturity	Between 1 – 2.5 months.

Nutritional values on average per 100 g	Water	41.5 g	Minerals	4.5 g
	Protein	21 g	Calories	388 kcal
	Fat	33 g	Joules	1'623 kJ



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