



## **Tilsiter Switzerland made from raw milk.** **Simple, honest, good.**

Produced in the cantons of Thurgau, St. Gallen and Zurich, and popular across the world, this speciality is one of the true classics among Swiss cheeses.

The milk producers and the cheesemakers in the small family-run enterprises know each other personally, which ensures the very best quality. The milk is delivered and processed fresh every day. Constant quality controls, from the time the milk is delivered until the cheese is ready to eat, guarantee your enjoyment of this Tilsiter Switzerland.

The strong aroma and the easy-to-cut, fine paste make Tilsiter Switzerland made from raw milk a highly versatile ingredient in warm and cold dishes; be it as a table cheese, for cheese salads, toasts, as a fondue cheese or for all types of grilling.



Switzerland. Naturally.

**Cheeses from Switzerland.**

[www.switzerland-cheese.com](http://www.switzerland-cheese.com)





## Tilsiter Switzerland made from raw milk. Semi-hard cheese from Switzerland.

<b>Raw material</b>	Fresh raw milk from cows not fed on silage, partially heat-treated, rennet (natural milk-coagulating enzyme), salt and lactic acid bacterial cultures.		
<b>Shape, size, weight</b>	Flat and round wheels, diameter 25 – 30 cm, height approx. 8 cm, weight 4 – 4.5 kg.		
<b>Labelling</b>	Red/white cheese label with the double-cow emblem in the middle, red casein stamp as double-cow.		
<b>Fat content</b>	Min. 45 % fat in dry matter.		
<b>Rind</b>	Natural smear formation, reddish brown.		
<b>Body</b>	Ivory to light yellow.		
<b>Texture</b>	Fatty to soft-textured, fine.		
<b>Holes</b>	Small, sparse round holes (3 – 10 mm in size).		
<b>Flavour</b>	Strong, aromatic flavour with a light nutty aroma.		
<b>Ideal maturity</b>	Between 2.5 – 4 months.		

<b>Nutritional values on average per 100 g</b>	Water	40 g	Minerals	4.5 g
	Protein	26 g	Calories	365 kcal
	Fat	29.5 g	Joules	1'528 kJ



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