

**Vacherin®
Fribourgeois**
SWITZERLAND



Vacherin Fribourgeois AOC. **A creamy treat.**

As a genuine regional product, Freiburger Vacherin AOC is a subtle reflection of the entire palette of aromas of the flora found in the foothills of the Alps and on the Freiburg high plateau.

The cheese, which is protected as a guaranteed brand, can be distinguished by its distinctive character. Freiburger Vacherin AOC takes a leading position amongst cheese specialties on account of its fine, melting, extremely sophisticated and pleasant smelling dough. The cheesemakers in the canton of Freiburg are known for their great cheesemaking abilities and love of their profession. After treating the cow's milk that is delivered to them each day in their village dairies – a high-quality, rich, fragrant raw material, they turn it into cheese according to a traditional, unique original recipe.

Freiburger Vacherin AOC is aged and treated very carefully, which makes it an excellent cheese to eat on its own. This first class product will add an original touch to your cheeseboard. It is also one of the basic ingredients of «half and half fondue», giving the fondue a thick, creamy texture and pleasant taste.



Switzerland. Naturally.

Cheeses from Switzerland.

www.switzerland-cheese.com





Vacherin Fribourgeois AOC. Swiss cheese for slicing.

Production area	The canton of Freiburg and the Bernese communes of Clavaleyres and Münchenwiler.		
Shape, size, weight	Round whole cheese, diameter 30 – 40 cm, height 6 – 9 cm, weight 6 – 10 kg.		
Special characteristics	Wrapped in gauze or hoops made of spruce wood.		
Fat content	Min. 48% fat in the dry mass.		
Rind	Smearred, clean, smooth or undulating and/or folded.		
Dough and colour	Semi-hard, suitable for cutting, ranging from ivory to light yellow in colour.		
Holes	Small, mostly irregular holes.		
Taste	Pleasant, balanced, aromatic, acidic and slightly bitter.		
Length of ripening process	3 months.		

Nutritional values on average per 100 g	Water	43 g	Minerals	3 g
	Protein	26 g	Calories	372 kcal
	Fat	28 g	Joules	1,560 kJ



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