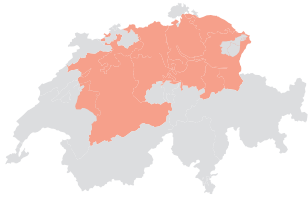




EMMENTALER
SWITZERLAND



Emmentaler AOC.

The Swiss original with an inimitable taste.

A piece of Switzerland's nature and heritage.

Rolling green hills, picturesque villages, neat attractive looking farms nestling under large roofs characterise the countryside that produces this magnificent cheese. Each wheel of Emmentaler AOC is an authentic craftsmen-made cheese, produced in exactly the same way as it has been over the centuries, in the small village cheese dairies. Its authenticity, its character and its excellent quality make it the uncontested « King of the world's cheeses ».

The production of a wheel of approximately 95 kg requires almost 1200 litres of natural raw milk, water, rennet and bacteria cultures. However, what it requires most is a lot of know how, attention and patience. Emmentaler AOC cheese is completely free from additives and genetically modified organisms. It acquires its characteristic flavour from non-silage milk, traditional processing together with the use of strains of propionic acid bacteria. After being immersed in a salt bath, the cheese is first matured in a warm cellar where it acquires its characteristic holes. The maturing process is then continued in a cooler cellar. Before pressing, the registered trademark of the cheese dairy is indelibly "tattooed" onto the rind to prevent any kind of forgery. The marking completely fuses with the cheese rind. Each cheese wheel is radially marked with the "Emmentaler AOC" logo and the registration number of the village dairy. This marking that completely covers the top of the wheel makes it easily recognizable, so that even when it is pre-sliced and wrapped, the real Emmentaler cheese can clearly be identified. Only cheese that is manufactured in strict conformity with the production specifications of the trade association may be called Emmentaler AOC.

Emmentaler AOC must be tended and matured for at least four months in the region in which it has been produced. With its even rind, ivory coloured body, cherry-sized holes and its taste varying with its maturity, Emmentaler AOC is truly a piece of Switzerland's nature and heritage. Cheese connoisseurs appreciate it as an essential item on a cheese board, for breakfast or to round off a dessert. It is also used as a tasty ingredient in many hot dishes.



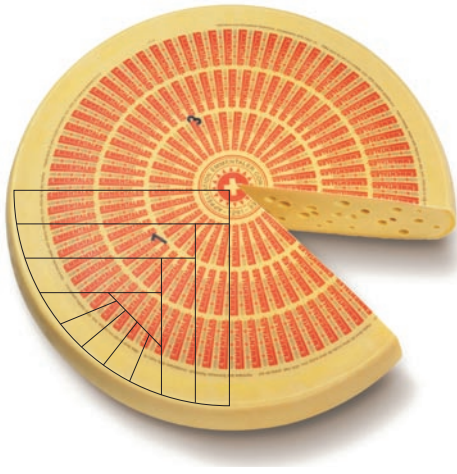
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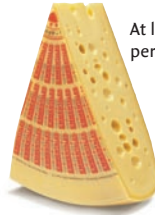





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Emmentaler AOC (Classic)



At least 4-month maturing period

Emmentaler AOC 



At least 4-month maturing period, produced from organic milk which has to comply to the stringent requirements of the BIO SUISSE organisation

Emmentaler AOC Réserve



At least 8-month maturing period, dark brown rind, smooth crumbly body, distinctly spicy flavour

Emmentaler AOC Cave-aged



At least 12-month maturing period, a minimum of 6 months of which in a natural cave cellar. Dark to black rind, smooth crumbly body, richly aromatic flavour

Emmentaler AOC. Hard cheese from Switzerland

Origin	Emmental (the Emme valley, in the canton of Berne).												
Protected designation of Origin / AOC	Appellation d'Origine Controlée (AOC/PDO) since 2006												
Production area	Cantons of Aargau, Berne, Glarus, Lucerne, Schwyz, Solothurn, St.Gall, Thurgau, Zug, Zurich and certain districts in the canton of Fribourg.												
Raw ingredient	Fresh, raw milk from cows fed on non-silage fodder.												
Shape, size, weight	No use of additives and genetically modified organisms whatsoever. Round, flat or slightly domed wheels of cheese, between 80-100 cm in diameter, 16-27 cm in thickness, weighing between 75 kg and 120 kg (averaging 95 kg).												
Characteristics	The characteristic holes in the Emmentaler cheese are formed during the maturing process. The natural fermentation produces carbon dioxide, which accumulates within the body of the cheese and cannot escape. That is where the famous holes are formed in the cheese body.												
Fat content	Min. 45% FDM, full-fat level.												
Rind	Natural, firm, golden yellow. Mark and number of the cheese dairy on one surface of the wheel. The longer the maturing time (Réserve), the darker the colour of the rind; cave aged Emmentaler AOC has a patina-covered dark brown to black rind.												
Body	Ivory to light-yellow coloured.												
Texture	Smooth, easy to cut, even and crumbly with increasing maturity.												
Holes	Cherry-sized, between 2 and 4 cm in diameter.												
Maturing period/ flavour	Classic and Bio (organic): at least 4 months mild and nutty Réserve: at least 8 months distinctly spicy Cave aged: at least 12 months* richly aromatic * a least 6 months of which in a natural cave cellar												
Average nutritional value per 100g	<table border="0"> <tr> <td>Water</td> <td>36 g</td> <td>Minerals</td> <td>4 g</td> </tr> <tr> <td>Protein</td> <td>29 g</td> <td>Calories</td> <td>395 kcal</td> </tr> <tr> <td>Fat</td> <td>31 g</td> <td>Joules</td> <td>1'640 kJ</td> </tr> </table>	Water	36 g	Minerals	4 g	Protein	29 g	Calories	395 kcal	Fat	31 g	Joules	1'640 kJ
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The salt content of 0.5 g per 100 g is extremely low for a hard cheese. 100 g of Emmentaler AOC provides all of the daily needs for calcium and 50% of an adult's daily requirements for protein.



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