

Sbrinz Switzerland.

The crumbly grainy cheese with a distinctive spicy taste.

The oldest extra-hard cheese of Switzerland has been made for 500 years in the central Swiss cantons. Already around 1530, the dealers exported the golden yellow, firm Sbrinz wheels with mules from Brienz over Meiringen, the Grimsel pass and the Gries pass to Italy to exchange it against salt and wine. In turn they received rice and wine in Italy. No wonder, for Sbrinz has a wonderful grainy brittle texture and a magnificent flavour which lies hidden beneath its hard, golden yellow rind, as rich as the alpine pastures with their tangy herbs.

The Sbrinz is made from raw cow milk with 45 % fat in dry matter that is cared for and stored with love, giving this grainy, smooth cheese its extra special qualities. After an extensive salt bath the Sbrinz is taken to a heated room where it sweats out fat and water at a temperature around 18 centigrade. The rind is regularly and carefully wiped dry. Its lengthy maturing period of at least 16 months gives this cheese its popular brittle texture and makes it easily digestible.

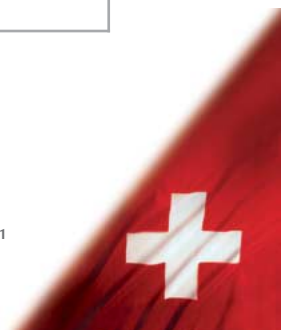
Only the cheese fulfilling the severe conditions imposed by the officials of the AOC receive the term Sbrinz. The production processes are strictly defined. GMO's are forbidden in the food. Sbrinz must be ripened and stored in the region for at least 16 months.

This rich aromatic cheese is excellent for sampling and can be proposed as aperitif with a white fruity wine or Champagne as well as on a cheese plate accompanied by a fine local Swiss wine (Dôle or Merlot). Sbrinz of a younger age (18 months) is preferably thinly sliced and served as fine rolls or on a carpaccio. Sbrinz is also very much appreciated shaved or grated for culinary purposes (risotto, pastry, backed dishes). The ultimate taste is granted by eating broken pieces of a very old Sbrinz (24 – 30 months).



Switzerland Cheese Marketing AG
Brunnmattstrasse 21, CH-3007 Bern
Telefon ++41 (0)31 385 26 26 Fax ++41 (0)31 385 26 27
info@switzerland-cheese.com www.switzerland-cheese.com

Sbrinz Käse GmbH
Merkurstrasse 2, 6210 Sursee
Telefon ++41 (0)41 926 17 00 Fax ++41 (0)41 926 17 01
info@sbrinz.ch www.sbrinz.ch





Sbrinz Switzerland. Extra-hard cheese from Switzerland.



Origin	Central Switzerland.		
Production area	Cantons of Obwalden, Nidwalden, Schwyz, Lucerne, Zug. A number of adjacent communities.		
Production period	All year round. Alp production from April to October.		
Shape, size, weight	Round wheels, diameter 45 – 65 cm, height 12 – 17 cm, weight 25 – 45 kg (average: 40 kg).		
Special features	<p>Oldest extra hard cheese known in Switzerland, made of pure raw milk since 1530 according to a long tradition.</p> <p>Its excellent taste, the strict rules regarding origin, guaranteed quality production and 100 % natural ingredients were reasons why the Sbrinz cheese received the «AOC» certificate of origin in April 2002 (Appellation d'Origine Contrôlée).</p>		
Fat content	Min. 45 % fat in dry matter.		
Rind	Natural, firm, dry, yellowish brown.		
Cheese curd	Ivory coloured to light yellow.		
Flavour	A distinctive, spicy taste that melts to give a smooth tangy flavour.		
Maturity period	At least 16 – 36 months.		
Nutritional values on average per 100 g	Water	29 g	Minerals 6,0 g
	Protein	31 g	Calories 421 kcal
	Fat	33 g	Joules 1'730 kJ



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