



Emmentaler Mild

The famous holes make Emmentaler one of the most known Swiss cheeses. Emmentaler is a firm cheese with a pale yellow color and a buttery, mildly sharp, slightly nutty taste. Emmentaler features the characteristic holes or "eyes" typical of Swiss cheese. The holes in Emmentaler are formed by gas bubbles released by the bacteria that are used in making the cheese. The cheese melts extraordinarily well, making it a popular choice for fondues, grilled sandwiches and baked dishes which include cheese. It can also be sliced and eaten plain, and is a popular inclusion on cheese plates.

Manufacture	Using raw milk
Maturation period	Up to 12 months
Flavour	Nutty, tangy
Shape	Round/diameter approx. 90 cm, height 18 up to 20 cm
Weight	Wheel approx. 90 kg, block approx. 2 to 3 kg
Rind	Natural, firm, dark brown
Packaging	Wheel, labeled
Fat content	Min. 40 % fat in dry matter