

Real Swiss Cheese GmbH  
Kurfürstenstrasse 61, 8002 Zürich, Switzerland  
Phone: [+41 44 558 38 93](tel:+41445583893), E-Mail: [sales@realswisscheese.com](mailto:sales@realswisscheese.com)  
[www.realswisscheese.com](http://www.realswisscheese.com)



## *Tilsiter Surchoix*

Red Tilsiter Switzerland is a classic Swiss semi-hard cheese. It is produced by family-run dairies in the cantons of Thurgau and St. Gallen and in the Zurich highlands, with a great deal of love and expertise. Each whole cheese is prepared by hand and tended to in the cheese cellars as it matures.

<b>Manufacture</b>	Using raw milk
<b>Maturation period</b>	120 to 180 days
<b>Flavour</b>	Spicy, aromatic
<b>Shape</b>	Ivory, Small, sparse round holes
<b>Weight</b>	4kg to 4.5kg
<b>Rind</b>	Natural smearing, reddish-brown
<b>Packaging</b>	Wheel, labeled
<b>Fat content</b>	Min. 50 % fat in dry matter