



PRODUCT CATALOGUE

Speciality Cheese Selection



BEST DAIRY MOMENTS – TODAY AND FOR GENERATIONS TO COME

At Emmi, we take care. For more than 100 years, we have been carefully producing our products – from farm to production and delivery – with passion, tradition, skill and care. This is what allows us to create added value and focus on the needs of our employees, society and the environment.



Emmi is Switzerland's largest milk processor and one of the leading premium dairies in Europe. Emmi has drawn on many centuries of experience in producing, ripening and handling the best cheese to develop a range of products that includes so much more than "simply" matured cheese. Whether combined with fine wine, fresh herbs or refined with special milk, our cheese makers have come up with the perfect combination every time. You will always find a new speciality to discover among our cheeses.

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Cave-aged, crafted cheese with exceptional taste

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A semi-hard Swiss classic, made for melting

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Authentic Swiss cheese fondue

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Deliciously mild and creamy goat cheese

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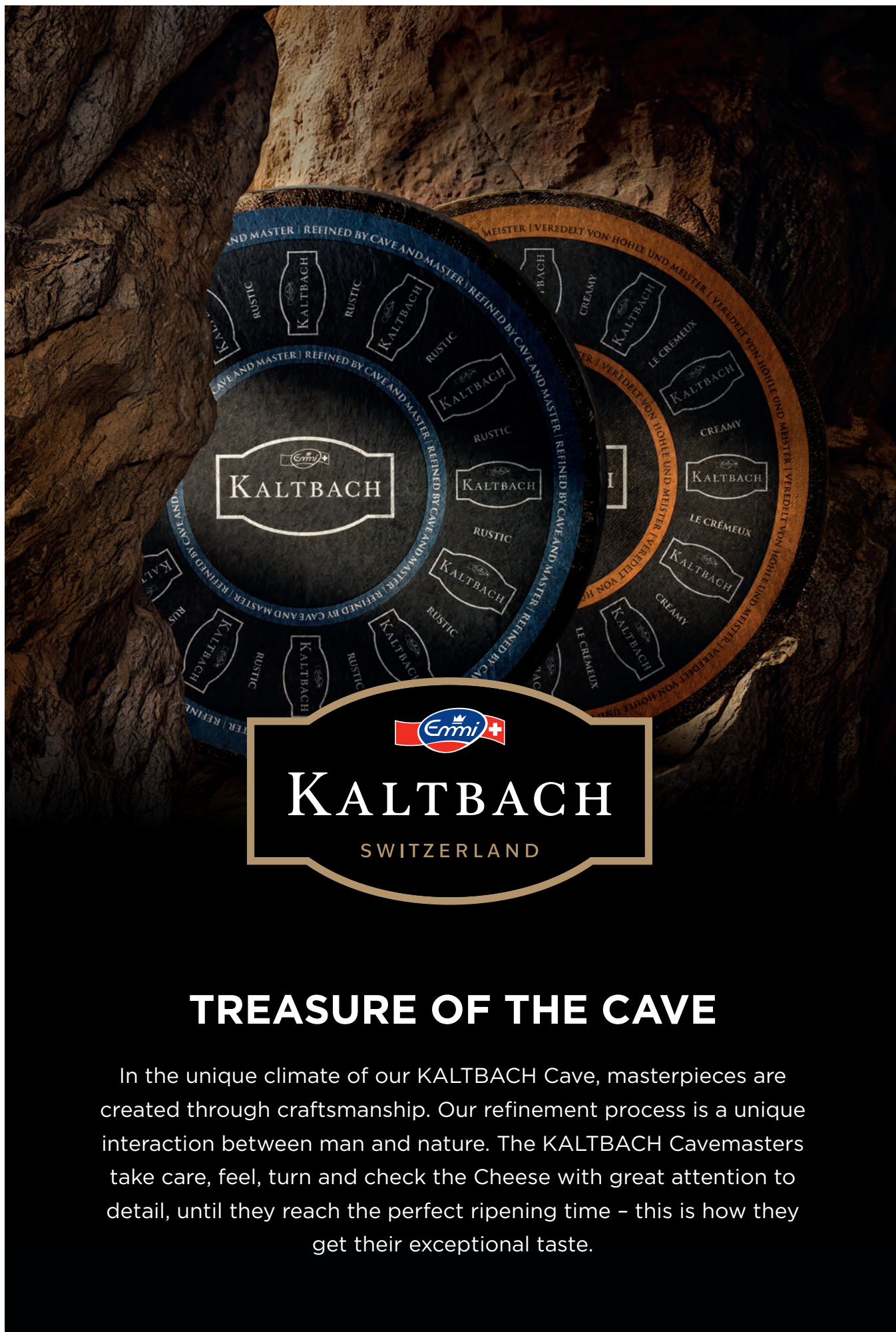
Swiss traditionals

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The unique Maxx flavour in different varieties

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TREASURE OF THE CAVE

In the unique climate of our KALTBACH Cave, masterpieces are created through craftsmanship. Our refinement process is a unique interaction between man and nature. The KALTBACH Cavemasters take care, feel, turn and check the Cheese with great attention to detail, until they reach the perfect ripening time – this is how they get their exceptional taste.



KALTBACH CREAMY

The mighty rocks of our sandstone Cave and the strong hands of our Cavemasters can also create something soft: our KALTBACH Creamy & Tasty. Enhanced with an extra portion of cream, it offers a marvellous melt-in-the-mouth texture, making it popular among Cheese fans due to its exclusive recipe.

PAIRING IDEAS

FOOD: Pair with blackberries, pineapple and honey. Shave into a salad with lemon vinaigrette and pomegranate seeds. Grate into polenta.

DRINK: A tart Gose, Berliner Weisse beer, a bright Chardonnay, Chenin Blanc or Riesling, iced green tea.

*Made with the finest Swiss cream
Aged for 4 months*



KALTBACH RUSTIC

The Kaltbach Rustic is our newest addition, and yet another product of our expertise and the perfect art of crafting cheese. Aged for six-months in the 22-million-year-old Kaltbach sandstone cave. Distinctively tangy with subtle fruity notes. A great addition to any cheese board.

PAIRING IDEAS

FOOD: Pair with dark chocolate, pear mustard and dates. Great over avocado tartare or creamy vegetable dishes.

*Rustic taste, bold character
Aged for 6 months*





KALTBACH LE GRUYÈRE AOP

The greatest pleasure lies in the anticipation, as the saying goes. It could hardly be greater during the 12-month ageing period of our KALTBACH Le Gruyère AOP. After all, this classic is produced using traditional methods and aged to perfection in our sandstone Cave under the watchful eye of our Cavemasters, allowing it to develop its fruity tanginess. Its rustic, lightbrown rind forms and the fine, crunchy salt crystals mature in its tender mass. A supreme taste experience.

PAIRING IDEAS

FOOD: Pair with honey, almonds or white chocolate. Grate over French onion soup. Melt into a ham sandwich with sweet jam.

DRINK: Cabernet Franc, red or white Burgundy, Grenache or Syrah, single-malt Scotch.

*Switzerland's most popular type of cheese
Aged for 12 months*



KALTBACH GOUDA

A premium Gouda is produced with the best Swiss milk in Switzerland and with the expertise of our Cavemasters, it is refined for 6 months in the unique KALTBACH Cave. The result is a dark brown rustic rind, pale yellow paste and a unique, full taste with fine spicy caramel notes and slightly crumbly texture.

*With fine, spicy caramel notes
Aged for 6 months*





*Kaltbach's strongest character
Aged for 7 months*

KALTBACH APPENZELLER®

The famous Appenzeller® cheese owes its tangy flavour to the care with the secret, legendary herbal brine. Based on the strictest criteria, only the best wheels are selected and brought into the KALTBACH cave. The care by the cave master's hand and the natural climate of the sandstone cave give the Appenzeller® its unique KALTBACH aroma.



KALTBACH EMMENTALER AOP

It takes 12 months for an Emmentaler AOP to become a KALTBACH Emmentaler AOP. The nutty-tangy aroma develops as the Cheese ages in the damp climate of our sandstone Cave and through the expertise of our Cavemasters. During this period the natural black-brown rind and the inclusions of white salt crystals and water droplets form. So that ultimately each wheel is a masterpiece in its own right.



Refined for 12 months





KALTBACH TRUFFLE

Fresh truffles are added to the milk of the very delicate, firm textured Kaltbach Truffle cheese aged in the Kaltbach cave. If you're looking for an easy going, easy-to-eat truffle cheese, this is the perfect choice. Nutty with an earthy truffle flavour. Also melts well for gourmet grilled cheese! Pair with a Chenin Blanc.



*Made with Italian black truffles
Aged for 4 months*



KALTBACH GOAT CHEESE

KALTBACH Goat Cheese is produced, matured and refined in Kaltbach, a tiny Swiss village, and combines all the cheese-making expertise of Emmi KALTBACH. The use of fresh Swiss goat's milk, the careful care of the cave master and the natural climate of our sandstone cave give KALTBACH Goat Cheese its fruity, creamy taste, which is not only convincing for goat cheese lovers!

*Made from Swiss goat milk
Refined for 4 months*





KALTBACH RACLETTE CLASSIC AND TRUFFLE

KALTBACH Raclette is to melt away. The five-month cave refinement gives our raclette cheese its intense taste as well as the delicately melting texture. It turns the Swiss national dish into a unique taste experience and brings welcome variety to the raclette season.

*Intense taste and fine melting texture
Refined for 4 months*

KALTBACH



KALTBACH FONDUE

The Kaltbach Fondue is especially sophisticated because it contains only the very best. The blend of different Kaltbach Cheeses stands out for its intensive aromas and makes your fondue evening an incredible experience for your taste buds. Thanks to the aging process in our sandstone Cave and the expertise of our Cavemasters, this fondue is also especially smooth and creamy. Enough to make your heart melt.

*Crafted with our finest
Kaltbach Le Gruyère AOP
and Kaltbach Emmentaler AOP*

Available in a ready to serve 450g pouch





SO IT MELTS PERFECTLY

Indulge in the art of Swiss Raclette, a celebration of tradition and flavour. With its rich nutty notes and melting creamy texture, our Raclette slices are a versatile delight, perfect to elevate any occasion.



EMMI RACLETTE

Emmi Raclette cheese is made from the best Swiss Milk. It is a Swiss semi-hard cheese with 47% fat in dry matter, from pasteurised cow's milk. It is great for melting over vegetables. It is a melting cheese and is packed in a protective atmosphere and is naturally lactose-free. Vegetarian (without animal rennet)

Serving Suggestion

Traditionally melted in Switzerland and served with small new potatoes, mixed pickles, gherkins, pickled silverskin onions, paprika and ground pepper. Ideal for use in cooking 'au gratin', melted on jacket potatoes or simply grilled on toast, on its own or with ham, sliced tomatoes and onions for a bumper toastie!

RACLETTE

Made for Melting





MADE FOR FUN

Today, fondue means gathering friends and family for hot and gooey goodness. Our pre-made and shredded varieties make for a fun, easy and social way to share a much-loved Swiss Tradition and experience an incredible experience for your tastebuds.



EMMI FONDÜ

Enjoyment is this simple

Decades ago, Alpine herdsman originated fondue. It means, simply “to melt”. Today, fondue means gathering friends and family for hot and gooey goodness.

Our pre-made varieties make for a fun, easy and social way to share a hearty meal, start a party, or even enjoy a cheesy snack. Dip crusty bread, fruit, meat or vegetables in our easy-to-prepare fondue.

FONDUE

Made for Sharing





**YOUR TRUSTED BETTINE GOAT'S CHEESE,
NOW ALSO PERFECT FOR SPREADING AND DIPPING.
FRESH, CREAMY AND READY TO ENJOY AT ANY TIME.**

MILD & CREAMY

Since 1982, the Bettinehoeve has been making the most delicious goat's cheeses out of love for the artisanal cheese-making craft. With its deliciously mild flavour, Bettine has that uniquely Dutch character. This 100% fresh goat's cheese is naturally soft and fresh, rich in proteins and also easily digestible.



BETTINE PEARLS

Made from 100% fresh goat's milk

With Bettine goat's cheese Pearls Natural you decorate your meal and spoil your taste buds. These little taste bombs will make your favourite dishes even tastier in no time. Sprinkle them on your salad, pizza, pasta or soup and enjoy their distinctive fresh and mild flavour. Made of 100% natural and pasteurised goat's milk. Handy for in your fridge and easy to reseal!



BETTINE PLAIN SLICES

Made from 100% fresh goat's milk

In Bettine natural you taste the natural flavour of goat's cheese. Mild and pure, full of proteins and vitamins. Let the fresh creamy cheese melt in your mouth and enjoy. Delicious to eat pure, or as a creamy flavouring in your favourite dishes. Bettine goat's cheese natural won a silver award at the international cheese competition in Nantwich.



BETTINE BLANC

Made from 100% natural and pasteurised goat's milk

Bettine Blanc is artisanally made from fresh, pasteurised goat's milk. The rolls of goat cheese are carefully misted with a white mould culture that ensures a beautiful, snow-white rind. This product goes extremely well with a variety of dishes, on a cheeseboard or paired with a piece of baguette. Full kilo rolls of goat's cheese are available from wholesalers. In supermarkets, these rolls are mostly used in the fresh section, where the rolls of goat's cheese are sliced.



BETTINE SPREAD

Mild & fresh – perfect for spreading and dipping.

Bettine Spread is the versatile goat's cheese spread designed for today's consumers: mild, fresh, creamy and ready to enjoy. Ideal on bread, crackers and wraps, as a dip for vegetables and snacks, or as an ingredient in easy meal solutions. Its naturally high protein content adds an attractive nutritional benefit. A delicious and convenient way to bring more variety and value to the dairy shelf.





Our Pick of
Switzerland's Best
Cheeses.



SWITZERLAND CHEESE SELECTION

Every region in Switzerland cherishes its particular customs and traditions.

It is therefore not surprising that there is such great regional variety to be found in centuries-old recipes. That is why Emmi has carefully selected the best cheeses from each region for you. Discover Switzerland cheese by cheese.



LE GRUYÈRE AOP

100% artisanal know-how and a tradition handed down from generation to generation since 1115. Gruyère AOP is made in small batches, with raw milk sourced from the Gruyère region. After a minimum of 5 months, the cheese is aromatic and smooth and just right for palates that prefer a mild flavour. After 10 months, the mature Le Gruyère AOP Réserve will impress all lovers of full bodied cheese. A few cheese wheels are matured for up to 18 or even 24 months. These will appeal to connoisseurs of particularly strongly flavoured cheese. The maturation length may vary but the quality always remains outstanding!



EMMENTALER AOP

Emmentaler AOP Classic is made in the traditional method, with raw milk sourced from the local region and made in small batches, with its well-proportioned rind, ivory-coloured interior, cherry-sized holes and inimitable mild, nutty aroma represents a piece of Swiss nature and culture. Aged for a min of 4-8 months, cheese fans appreciate the value of this unpasteurised cheese as a delicacy on cheese platters, as a way of enhancing a breakfast and as a perfect way to round off a meal. It can also be used as a flavoursome base for warm dishes.





APPENZELLER

Switzerland's tastiest secret.

No other Appenzeller® than the Black Label represents better the characteristics of the people of its home region in the Alpstein: it has a robust and hearty character, is sometimes a bit sharp but still very well balanced. As the cheese ages, the cheesemakers search for the very best wheels and store them in a damp cellar at around 14 degrees Celsius to mature them for at least 6 months. This process creates a cheese with a unique flavour, a must have for those who love tart cheese.





TÊTE DE MOINE AOP

The Tête de Moine AOP, shaved into fine rosettes, is a highly aromatic semi-hard cheese from Jura and is a real treat for the eyes and taste buds.





**CREAMY. TANGY.
BOLD.**



Illustration for reference only



Illustration for reference only

DER STARKE MAXX MILD & CREMIG

Der starke Maxx mild & cremig has a very smooth aroma and you wouldn't think that such a young cheese could taste this impressive. Delicately aromatic and meltingly delicious, this is a culinary delicacy that will tickle your taste buds and leave them tingling.

*maturation period circa 3 months
delicately aromatic, melts in the mouth
produced with Swiss raw milk*



Illustration for reference only

DER STARKE MAXX WÜRZIG & CREMIG

There are many tangy cheeses. There are also many specialty cheeses that feature a creamy, melt-in-the-mouth texture and a certain finesse. Der starke Maxx würzig & cremig is a cheese that makes a strong entrance – but then melts away on your tongue.

*maturation period circa 5 months
tangy, melts in the mouth
produced with Swiss raw milk*



Illustration for reference only

DER STARKE MAXX EXTRAWÜRZIG & CREMIG

Even finer, even more spirited: Der starke Maxx extrawürzig & cremig is an unapologetically full-bodied and special cheese. Its fine cheese crystals and ultra-creamy, meltingly delicious flavour captivate the taste buds as only a mature and seasoned cheese can. Our most matured variant spends around 1 year in the care of our diligent master cheesemakers in total.

*maturation period up to 12 months
with maturation crystals
produced with Swiss raw milk*



PRODUCT LIST

	Varieties	Assortment*
	Kaltbach Creamy wheel	4 kg
	Kaltbach Creamy portion	170 g
	Kaltbach Rustic wheel	4 kg
	Kaltbach Gruyere AOP wheel	35 kg
	Kaltbach Gruyere AOP king cut	15 kg
	Kaltbach Gruyere AOP 1/4 wheel	8.6 kg
	Kaltbach Gruyere AOP portion	220 g
	Kaltbach Gouda	4 kg
	Kaltbach Appenzeller wheel	6,4 kg
	Kaltbach Emmentaler AOP wheel	100 kg
	Kaltbach Emmentaler AOP king cut	6,8 kg
	Kaltbach Truffle	4,1 kg
	Kaltbach Goat	4 kg
	Kaltbach Raclette Classic	6,5 kg
	Kaltbach Raclette Truffle	6,5 kg
	Kaltbach Fondue	450 g
	Emmi Raclette Slices "Pure Classic"	200 g
	Emmi Raclette Slices "Paprika"	150 g
	Emmi Raclette Slices "Pepper"	150 g
	Emmi Raclette Slices "Garlic"	150 g
	Emmi Raclette Slices "Smoked"	150 g
	Emmi Raclette Slices "Surchoix"	150 g
	Emmi Raclette Slices "Famous Selection"	300 g
	Emmi Raclette Cheese Round "Pure Classic"	5,5 kg
	Emmi Raclette Cheese Square "Pure Classic"	6,4 kg
	Emmi Raclette 1/4 Cheese "Pure Classic"	1,6 kg
	Emmi FONDÜ Original Box	400 g / 800 g
	Emmi FONDÜ Original Pouch	400 g / 600 g
	Emmi FONDÜ Gruyère Box	400 g
	Emmi FONDÜ Gruyère Pouch	375 g
	Emmi FONDÜ Family	400 g
	Emmi FONDÜ Without Alcohol Pouch	375 g
	Emmi FONDÜ Original Microwave	170 g
	Emmi Tête de Moine rosettes	100 g
	Emmi Tête de Moine 1/2 wheel + parer	420 g
	Emmi Tête de Moine wheel	800 g

	Varieties	Assortment*
	Emmi Le Gruyère slices	150 g
	Emmi Le Gruyère portion	200 g / 450 g
	Emmi Le Gruyère King Cut	2,6 kg
	Emmi Le Gruyère 1/4 wheel	8 kg
	Emmi Le Gruyère wheel	35 kg
	Emmi Le Gruyère Réserve wheel	35 kg
	Emmi Emmentaler slices	150 g
	Emmi Emmentaler portion	150 g / 450 g
	Emmi Emmentaler King Cut	3,6 kg
	Emmi Emmentaler Super Cut	6,5 kg
	Emmi Emmentaler 1/8 wheel	12 kg
	Emmi Emmentaler wheel	100 kg
	Emmi Sbrinz rolls	100 g
	Emmi Sbrinz portion	200 g
	Emmi Sbrinz King Cut	2 kg
	Emmi Sbrinz 1/8 wheel	4,6 kg
	Emmi Sbrinz wheel	37 kg
	Emmi Appenzeller mildly spicy slices	150 g
	Emmi Appenzeller mildly spicy portion	210 g
	Emmi Appenzeller mildly spicy 1/4 wheel	1,7 kg
	Emmi Appenzeller extra spicy 1/4 wheel	1,7 kg
	Appenzeller mildly spicy wheel / paper / case	6,5 kg
	Appenzeller extra spicy wheel / paper / case	6,5 kg
	Emmi Switzerland Swiss portion	200 g
	Emmi Switzerland Swiss block	6,4 kg
	Emmi Switzerland Swiss wheel	100 kg
	Emmi Switzerland Le Gourmet portion	200 g
	Emmi Switzerland Le Gourmet bloc	3 kg
	Emmi Switzerland Le Gourmet wheel	29 kg
	Der starke Maxx mild & cremig	6,5 kg
	Der starke Maxx würzig & cremig	6,5 kg
	Der starke Maxx extrawürzig & cremig	6,5 kg
	Füürtüfel höllisch scharf	6,5 kg
	Bettine Pearls Natural	100 g
	Bettine Plain Slices Natural	125 g
	Bettine Blanc Natural	1 kg
	Bettine Spread "Original", "Mango Chili", "Garlic & Herbs"	120 g

*This list of sizes is not exhausted. Other sizes are also available.



TREASURE OF THE CAVE

It's no easy task to mature and refine a cheese to perfection.

To make cave refinement a success, this requires the interplay of the KALTBACH sandstone and the experience and craftsmanship of our cave masters.

