

TREASURE OF THE CAVE

+ NATURALLY



CAVE-AGED +





OUR PILLARS OF SUCCESS

Cave-Ageing

The climate in the cave is balanced throughout the year, with humidity of 94% and a temperature between 10 and 12.5 °C. The cheeses are aged naturally, meaning without artificial climate control.

Selection

Only the best cheeses are suitable for cave-ageing and they are therefore carefully selected by our master cheese-makers prior to storage for ageing.

Craftmanship

Our cave-masters apply old-established knowledge, great diligence and sophisticated craftsmanship to hone every cheese until they reach the ideal stage of ageing.

22 million years ago,

During the last ice age, water and ice formed a cave in the heart of Switzerland, more precisely in the Santenberg near Kaltbach. It consists out of Sand-Stone, the same material as the federal parliament and the muenster church in the Swiss capital Bern.

Since 1953,

the caves have been used for cheese-ageing. Before that, they were used as a storage facility and tool shed and has only been discovered to be ideal for cheese-ripening by luck.

From 10m to 2.3km,

has the cave complex been expanded. In the last of the six stages, in 2010, it was extended by 1.3 kilometers. Today, the cave can hold up to 120,000 wheels of cheese at the same time until they reach the ideal stage of ageing.

OUR HISTORY





THE BENEFITS OF CAVE-AGEING

Climate

The climate in our cave, which remains constant throughout the whole year. These ideal conditions allows us, to age our cheese up to 12 months while keeping the smooth texture.

Cave Brine

At least once a week, we rub our cheeses with the special cave brine. A secret mixture, which naturally gives the cheese its black rind, without any coloring or conservatives.

Sustainable

Not only is the climate of our cave regulated by nature, but with our solar panels, we also gain our energy directly from the sun.

Swiss Dairies

Dairy Farms in Switzerland are relative small and a lot of the work is based on the expertise and intuition of the cheesemakers. For our KALTBACH specialities, we purchase the young cheeses from those small farms and let them age in our cave, where they develop their unique character.

Selection

But only the best cheeses can make it into the KALTBACH Cave and age for such a long time! Our Masters grade every cheese, to ensure that only the highest quality cheeses are selected for the cave-ageing.

A close-up photograph of a person's hand holding a wooden cheese brush, which has a round wooden head and stiff bristles. The hand is positioned over a large wheel of cheese. The cheese wheel is wrapped in a dark material with several 'KALTBACH' labels visible. The lighting is dramatic, highlighting the textures of the wood, the hand, and the cheese.

HOW WE SELECT THE BEST CHEESES



“When I’m able to nurture a cheese to perfection, that fills me with a sense of pride.”

Michu Iff
KALTBACH Cave Master

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.

Description

Le Gruyère AOP KALTBACH, Swiss cave-aged hard cheese, full-fat, made from raw milk, minimum 49 % fat in dry measure.

Product advantages

- Le Gruyère AOP KALTBACH, which has already won several World Cheese Awards, develops its uniquely fruity and tangy taste while under the watchful eyes of our cave masters.
- Cave refinement is what gives Le Gruyère AOP KALTBACH its powerful yet harmonious flavour, its lasting finish and its characteristic patina.
- The fine salt crystals and slightly crumbly texture are also a testament to the superior quality of Le Gruyère AOP KALTBACH.



Flavour Powerful, fruity, harmonious

Packaging formats Various (wheel, wedge, portion)

Dimensions Ø 600 mm
Height 100 mm

Maturation time 12 months

Storage temperature 4 – 8 °C recommended

Nutritional information

per 100 g

Caloric value	1660 kJ / 400 kcal
Fat	32 g
Saturated fat	19 g
Carbohydrates	< 0.1 g
of which sugar	< 0.1 g
Protein	27 g
Salt	1.5 g



“Good things are allowed to
take the time they need.”

Michu Iff
KALTBACH Cave Master

A cave without a cave master – unimaginable. They tap on the rind using a keen instinct and years of experience. To listen if a cheese needs more time. To sense how much more nurturing it needs to become what it is meant to be: a true KALTBACH cheese.

Description

KALTBACH Emmentaler AOP, Swiss cave-aged hard cheese, full-fat, made from raw milk, at least 45 % fat in dry measure.

Product advantages

- Only the best quality wheels from selected cheese dairies are selected for cave refinement in Kaltbach.
- The cheese with the characteristic holes, the unmistakable black rind and a sprinkling of fine white salt crystals and water droplets, known as “tears of joy” – those are the signs of the highest quality.
- Multiple awards at the World Cheese Awards for its delicate nutty and tangy flavour.



Flavour Nutty, tangy

Packaging formats Various
(wheel, wedge, portion)

Dimensions Ø 850 mm
Height 200 – 250 mm

Maturation time 12 months

Storage temperature 4 – 8 °C recommended

Nutritional information

per 100g

Caloric value	1657 kJ / 399 kcal
Fat	31g
Saturated fat	19g
Carbohydrates	< 0.1g
of which sugar	< 0.1g
Protein	29g
Salt	0.5g



“Every wheel is a blend of traditional methods and modern innovation - that’s the magic of KALTBACH”

Michu Iff
KALTBACH Cave Master

At KALTBACH, we never stop. We’re traditional yet innovative, and through carefully honed techniques and the alchemy of our ancient sandstone cave, we continue to push the boundaries of cheese making. The KALTBACH Rustic is our newest addition, and yet another product of our expertise and the perfect art of crafting cheese.

Description

KALTBACH Rustic, Swiss cave-aged hard cheese, full-fat, made from pasteurized milk, minimum 48 % fat in dry measure.

Product advantages

- 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 boards.
- Firm texture.
- Crafted by expert cave masters for consistent quality and flavor development.



Flavour Rich, tangy and fruity

Packaging formats Various (wheel, portion)

Dimensions Ø 240 mm
Height 90 mm

Maturation time 6 months

Storage temperature 4 – 8 °C recommended

Nutritional information

per 100g

Caloric value	1647 kJ / 397 kcal
Fat	31g
Saturated fat	22g
Carbohydrates	< 0.1g
of which sugar	< 0.1g
Protein	28g
Salt	1.9g



**"Every craft has its secrets.
Our cave refinement
is no exception."**

Michu Iff
KALTBAACH Cave Master

Our cheese wheels lie in wait, stacked right up to the ceiling in the KALTBAACH cave. The hearts of our cave masters beat for quality: they nurture the wheels using a unique refining process that has been passed down for decades from cave master to cave master.

Description

KALTBACH Creamy, Swiss cave-aged semi-hard cheese, cream category, made from pasteurised milk, minimum 55 % fat in dry measure.

Product advantages

- KALTBACH Creamy soothes the palate with its mild and creamy character.
- The finest cream gives KALTBACH Creamy its soft texture.
- Refinement by our cave masters rounds off the creamy taste with a unique tang.
- KALTBACH Creamy is a singular taste experience thanks to its soft, creamy texture and tangy flavour.



Flavour Tangy, creamy, with a slightly fruity finish

Packaging formats Various (wheel, portion)

Dimensions Ø 240 mm
Height 90 mm

Maturation time 4 months

Storage temperature 4 – 8 °C recommended

Nutritional information

per 100g

Caloric value	1632 kJ / 394 kcal
Fat	34 g
Saturated fat	20 g
Carbohydrates	< 0.1 g
of which sugar	< 0.1 g
Protein	21 g
Salt	1.8 g



**"Every wheel is unique.
And so is its taste."**

Michu Iff
KALTBACH Cave Master

Carefully tended by our cave masters, the cheese undergoes a very special refining process in the natural climate of the KALTBACH sandstone cave. This is how true KALTBACH cheese specialities are created.

Description

KALTBACH Gold, Swiss cave-matured hard cheese, full-fat, made from pasteurised milk, minimum 47% fat in dry measure

Product advantages

- Not too mild and not too tangy – KALTBACH Gold is just right with its balanced flavour profile.
- The slightly crumbly texture and delicate caramel notes make KALTBACH Gold a truly unique taste experience.
- KALTBACH Gold owes its characteristic dark natural rind and delicate, tangy flavour to the attentive care of our cave masters.



Flavour Powerful, intense, full-bodied

Packaging formats Wheel, approx. 4 kg

Dimensions Ø 250 mm
Height 85 mm

Maturation time 6 months

Storage temperature 4–8 °C recommended

Nutritional information per 100 g	Caloric value	1606 kJ / 387 kcal
	Fat	31 g
	Saturated fat	18 g
	Carbohydrates	< 0.1 g
	of which sugar	< 0.1 g
	Protein	28 g
	Salt	2 g



“It takes a certain flair and a fair amount of skill to tend to our KALTBACH masterpieces.”

Michu Iff
KALTBACH Cave Master

Today more than 100,000 wheels of cheese are cured in this ideal environment under the care of the very best cave masters in Switzerland. Alongside with Gruyère and Emmentaler, numerous other masterpieces aged to perfection in the KALTBACH cave.

Description

KALTBACH Trufflecheese, Swiss cave-aged semi-hard cheese, full-fat category, made from pasteurised milk and truffle (1%), minimum 52% fat in dry measure.

Product advantages

- The first KALTBACH Cheese with an Inclusion offers a great variation on your cheese board.
- The cheese is produced in the KALTBACH Dairy itself, right next to the legendary Sandstone Cave where it gets refined.
- This carefully selected summer truffle is the perfect Inclusion to match the rich taste of our KALTBACH Masterpiece.
- During our unique cave refinement, the intense flavour of selected truffle develop through the whole cheese.



Flavour Tangy, creamy, with intense truffle aroma

Packaging formats Various (wheel, portion)

Dimensions Ø 240 mm
Height 90 mm

Maturation time 4 months

Storage temperature 4 – 8 °C recommended

Nutritional information

per 100g

Caloric value	1604 kJ / 387 kcal
Fat	32g
Saturated fat	19g
Carbohydrates	< 0.1g
of which sugar	< 0.1g
Protein	25g
Salt	1.6g



**“Only the best make it
to KALTBACH.”**

Michu Iff
KALTBACH Cave Master

Our cheeses mature into extraordinary masterpieces while in the unique climate of the KALTBACH cave. But not every cheese is suited for this process. Our cave masters are therefore always on the lookout for selected cheese varieties that can be refined into KALTBACH specialities.

Description

KALTBACH Appenzeller®, Swiss cave-aged hard cheese, full-fat, made from raw milk, minimum 48 % fat in dry measure.

Product advantages

- A “premium variety” pleasure: Tangy Appenzeller® refined by cave and master in KALTBACH.
- Produced in selected cheese dairies in Eastern Switzerland, the “strongest character” in the KALTBACH range makes its mark with an intense, tangy flavour.
- The full-bodied character of KALTBACH Appenzeller® is created by the unique interplay of cave and master. The wheels intensify in flavour with each day that passes, while the rind becomes increasingly darker.



Flavour Intense, tangy, with a slight spice to it

Packaging formats Various (wheel, 1/4 wheel, portion)

Dimensions Ø 300mm
Height 70mm

Maturation time 7 months

Storage temperature 4 – 8 °C recommended

Nutritional information per 100g	Caloric value	1626 kJ / 392 kcal
	Fat	32g
	Saturated fat	19g
	Carbohydrates	< 0.1g
	of which sugar	< 0.1g
	Protein	25g
	Salt	1.6g



**“The various aromas which
are unfolding on the tongue
are pure fascination.”**

Michu Iff
KALTBACH Cave Master

Manufactured and refined in Kaltbach: Thanks to its soft texture and complex flavour profile with hints of peaches, lilac and vanilla, KALTBACH Goat cheese delights the palate with its luxurious taste and texture.

Description

KALTBACH Goat cheese, cave-ripened, Swiss semi-hard cheese, full-fat, made from pasteurised goat milk, minimum 45% fat in dry measure.

Product advantages

- This cheese combines all our cheese expertise into one single product: both production and finishing are carried out under one roof – here with us in Kaltbach.
- We use only the best Swiss goat milk for production.
- The cave climate gives KALTBACH Goat cheese its balanced, fruity and creamy taste.



Flavour Fruity, creamy

Packaging formats Wheel, approx. 4.5 kg

Dimensions Ø 250 mm
Height 88 mm

Maturation time 4 months

Storage temperature 4 – 8 °C recommended

Nutritional information

per 100 g

Caloric value	1642 kJ / 398 kcal
Fat	33 g
Saturated fat	20 g
Carbohydrates	< 0.1 g
of which sugar	< 0.1 g
Protein	24 g
Salt	2 g



“After five years as a cave master,
I’m still fascinated by the unique
impact nature has on our cheeses.”

Michu Iff
KALTBACH Cave Master

The KALTBACH sandstone cave is a true treasure trove of flavour. Our exquisite cheeses ripen to perfection deep below the ground. Cheese has been refined in the sandstone cave here since 1953. The natural conditions of the cave and the loving care of the cave masters give KALTBACH cheeses their unmistakable taste.

Description

KALTBACH Raclette, Swiss cave-aged semi-hard cheese, full-fat, made from pasteurised milk, minimum 45 % fat in dry measure.

Product advantages

- The cheese for melting: Thanks to cave refinement, KALTBACH Raclette melts to a particularly delicate and fine consistency.
- KALTBACH Raclette owes its intense, tangy and aromatic taste to the attentive care of our cave masters.
- The Swiss national dish becomes a unique taste experience with KALTBACH Raclette.



Flavour Powerful, with a balanced tang

Packaging formats Various (wheel, slices)

Dimensions Length 300 mm
Width 300 mm
Height 75 mm

Maturation time 5 months

Storage temperature 4 – 8 °C recommended

Nutritional information

per 100g

Caloric value	1441 kJ / 347 kcal
Fat	27g
Saturated fat	16g
Carbohydrates	< 0.1g
of which sugar	< 0.1g
Protein	25g
Salt	2g



“Crafting cheese here is about honoring tradition while embracing new ideas.”

Michu Iff
KALTBACH Cave Master

At KALTBACH, we never stop. We’re traditional yet innovative, and through carefully honed techniques and the constant climate of our ancient sandstone cave, we continue to push the boundaries of cheese making.

Description

KALTBACH Truffle Raclette, Swiss, cave-aged semi-hard cheese made from pasteurised cow's milk. Min. 47% fat in dry matter. Lactose Free.

Product advantages

- The cheese for melting: Thanks to cave refinement, KALTBACH Raclette melts to a particularly delicate and fine consistency.
- Kaltbach Cave-Aged Truffle Cheese is characterized by its distinctive and pronounced truffle flavor.
- It turns the Swiss national dish into a unique taste experience and brings welcome variety to the raclette season.



Flavour Powerful with distinctive truffle flavour

Packaging formats Various (wheel, slices)

Dimensions Length 300 mm
Width 300 mm
Height 75 mm

Maturation time 5 months

Storage temperature 4 – 8 °C recommended

Nutritional information	Caloric value	1441 kJ/347 kcal
	Fat	27g
	Saturated fat	16g
	Carbohydrates	< 0.1g
	of which sugar	< 0.1g
Protein		25g
Salt		2g



**“Our craftsmanship in combination
with the best ingredients results in an
incomparable taste experience.”**

Michu Iff
KALTBACH Cave Master

Our finest cave-aged cheeses, each with its unique character, come together to create a rich and complex flavour profile. This exquisite blend ensures an unforgettable experience, culminating in the KALTBACH Fondue that truly embodies the essence of KALTBACH.

Description

The KALTBACH fondue is especially sophisticated because it contains only the very best. Crafted with our finest KALTBACH Le Gruyère AOP and KALTBACH Emmentaler AOP.

Product advantages

- 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 ageing process in our natural sandstone Cave and the expertise of our Cavemasters, this fondue is also especially smooth and creamy. Enough to make your heart melt.
- Available in a ready to serve 450g pouch.



Flavour Aromatic, tangy with creamy texture

Packaging formats Pouch, 450 g

Dimensions Length 220 mm
Width 130 mm

Shelf life 180 days (6 Months)

Storage temperature Ambient

Nutritional information per 100 g	Caloric value	1000 kJ/241kcal
	Fat	16g
	Saturated fat	10g
	Carbohydrates	3.0g
	of which sugar	0.6g
	Protein	15g
	Salt	1.5g



Treasure of the Cave

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