



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. The United Kingdom is one of Emmi's key international markets, our team is committed to bringing the goodness of dairy products to the British population. 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.

3 Kaltbach

Cave-aged, crafted cheese with exceptional taste

9 Raclette

A semi-hard Swiss classic, made for melting

11 Fondue

Authentic Swiss cheese fondue

13 Bettine

Deliciously mild and creamy goat cheese

15 Le Gruyère

Le Gruyère AOP for every tastes

16 Emmentaler

The original Swiss cheese, world-famous for its distinctive holes and one-of-a-kind flavour

17 Appenzeller

A full-bodied Swiss Cheese with a spicy flavour

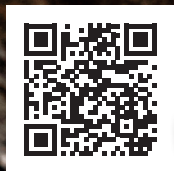
18 Seasonal Specialities

Seasonal speciality cheese perfect for special occasions

19 Swiss Cheese Specialities

Authentic speciality Swiss cheese





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*We hand selected
the best, just for you*



REFINED BY CAVE AND MASTER

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

Item No.	Description	Case Size	Case Size detail	Price UOM
1160788	Kaltbach Creamy	1 Wheel	Variable 4.2 - 4.45 Kg / Piece	KG
1320972	Kaltbach Creamy	4 Units	200g x 4	Case
1001457	Emmi Kaltbach Le Gruyère	2 Blocks	6 x 2.5kg	KG
1159913	Emmi Kaltbach Le Gruyère	1 Wheel	Variable	KG



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



Item No.	Description	Case Size	Case Size detail	Price UOM
1311911	Kaltbach Switzerland Gouda	2 Units	1/2 Wheel x 2	KG
NA	Kaltbach Goat	1 Wheel	Variable 4.0 - 4.269 kgs / Piece	KG



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's Cheese its fruity, creamy taste, which is not only convincing for goat cheese lovers!

Made from Swiss goat milk

Refined for 4 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's strongest character

Aged for 7 months



Item No.	Description	Case Size	Case Size detail	Price UOM
1343724	Kaltbach Appenzeller	1 Wheel	Variable 6.4 - 6.849 kgs / Piece	KG
1160318	Kaltbach Emmentaler	2 Blocks	Variable 3 -3.4 Kg / Piece	KG
1001902	Kaltbach Emmentaler	2 Wedges	1/8 wedges variable 10-12 Kgs / Piece	KG



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 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 Gruyere AOP and Kaltbach Emmentaler AOP
Available in a ready to serve 450g pouch

Item No.	Description	Case Size	Case Size detail	Price UOM
1320312	Emmi Kaltbach Fondue	6 units	450g	Case
1312965	Emmi Kaltbach Truffle Cheese	1 Wheel	Variable	KG
1319644	Emmi Kaltbach Raclette Truffle	1 Wheel	Variable	KG



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



KALTBACH RACLETTE 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





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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 CLASSIC

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. It 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



Item No.	Description	Case Size	Case Size detail	Price UOM
1139747	Emmi Raclette Classic Slices	10 units	Fixed 10 x 200g	CASE
1160655	Emmi Raclette Wheel	1 wheel	Variable 5.0 - 5.2 Kg / Piece	KG
1314802	Emmi Raclette 1/4	4 units	1/4 Wheel	KG





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ENJOYMENT IS THIS SIMPLE

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 and shredded 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

Item No.	Description	Case Size	Case Size detail	Price UOM
1140152	Emmi Original Fondue	12 Units	Fixed 12 x 400g	CASE
1320312	Emmi Kaltbach Fondue	6 Units	450g	CASE



KALTBACH FONDUE

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Crafted with our finest Kaltbach Le Gruyere AOP and Kaltbach Emmentaler AOP
Available in a ready to serve 450g pouch





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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 NO3

All good things come in threes

Milking. Curdling. Ripening. Not for nothing did this ripened, creamy goat's cheese win first prize at an international cheese and dairy fair! Bettine No3 Ripened Goat Cheese is deliciously fresh and buttery soft with a delicate and edible rind. Thanks to its shape, the flavour intensifies as it ripens from the outside in.

Item No.	Description	Case Size	Case Size detail	Price UOM
7000469	Bettine Pearls	4 Units	4 x 100g	CASE
7000470	Bettine Slices	6 Units	6 x 125g	CASE
7000479	Bettine Blanc	2 Units	2 x 1kg	CASE
7001514	Bettine No 3	3 Units	3 x 500g	CASE





LE GRUYERE 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!



Item No.	Description	Case Size	Case Size detail	Price UOM
1042186	Emmi Le Gruyère Mild	6 blocks	Variable 2.2 - 2.5 Kg / Piece	KG
1159772	Emmi Le Gruyère Portions	10 units	Fixed 10 x 200g	CASE
1308227	Emmi Le Gruyère Grated	2 units	5kg	CASE
1160566	Le Gruyère Grinders 10 kg	--	Variable 10 Kg / Bag	KG





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.



Item No.	Description	Case Size	Case Size detail	Price UOM
1159482	Emmi Emmentaler	4 Blocks	Variable 3.0 - 3.2 Kg / Piece	KG
1159814	Emmi Emmentaler	2 Wedges	Variable 10.0-12.0 Kg / Piece	KG
1309857	Emmentaler Grated	2 Units	5kg	CASE





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.



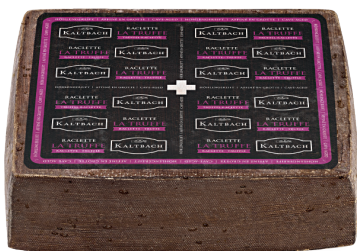
Item No.	Description	Case Size	Case Size detail	Price UOM
1006073	Appenzeller Extra	1 Wheel	Variable 6.7 - 7.2 Kg/Piece	KG





SEASONAL SPECIALITIES

Experience the season's finest flavours: Savour the essence of simplicity with our exquisite Swiss seasonal cheese selection. Whether it's the communal joy of Swiss Fondue or the gourmet allure of Truffle Raclette, create unforgettable moments with friends and family, effortlessly.

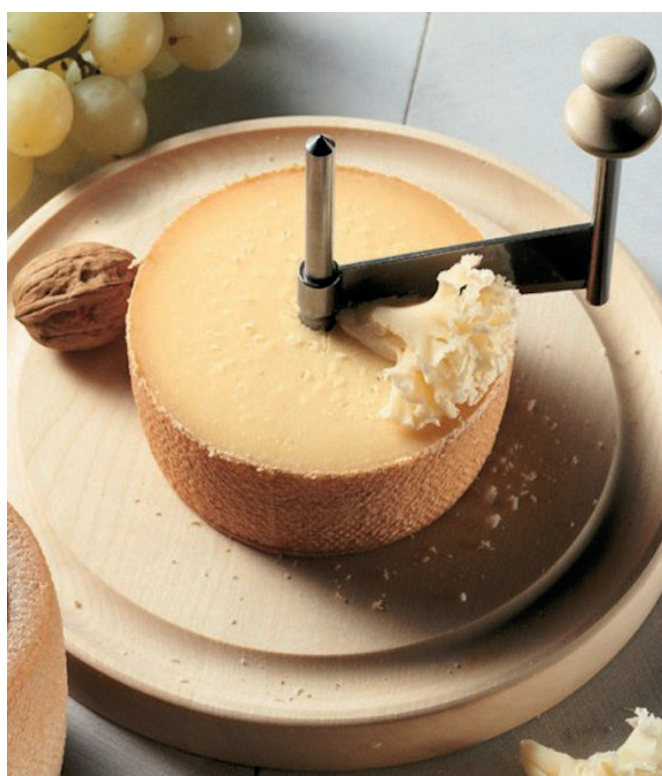


Item No.	Description	Case Size	Case Size detail	Price UOM
1320312	Emmi Kaltbach Fondue	6 units	450g x 6	CASE
1312965	Emmi Kaltbach Truffle Cheese	1 wheel	Variable	KG
1319644	Emmi Kaltbach Raclette Truffle	1 wheel	Variable	KG



SWISS 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.



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.



VACHERIN FRIBOURGEOIS AOP

This creamy, velvety semi-hard cheese is an indispensable part of the popular Moitié-Moitié fondue and tastes delicious on its own too.

Item No.	Description	Case Size	Case Size detail	Price UOM
1065355	Switzerland Le Gourmet	2 Blocks	Variable 3.0 - 3.2 Kg / Piece	KG
1160218	Tête De Moine Loaves	4 Loaves	Variable 0.7 - 0.9 Kg / Piece	KG
1161831	Vacherin Fribourgeois Extra	1 Wheel	Variable 7.5 - 7.9 Kg / Piece	KG








*Irresistibly mild
Incredibly creamy!*




KALTBACH
 CAVE-AGED

*The Kalzbach Cave
 Aged Family of Cheeses*

EXPERTISE: Aged in a 22-million year old sandstone cave in Switzerland where cavemasters have been refining cheese for more than 60 years.

NATURAL CLIMATE: The cave climate is stable throughout the year, therefore artificial climate control is not necessary.

TRUSTED BRAND: The Kalzbach brand gives consumers a trusted and recognisable family of cheeses to explore.

For more information on our Kalzbach range of cheese go to www.emmi-kalzbach.com/international or email info.uk@emmi.com





For enquires please contact info.uk@emmi.com