



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

