



## 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

