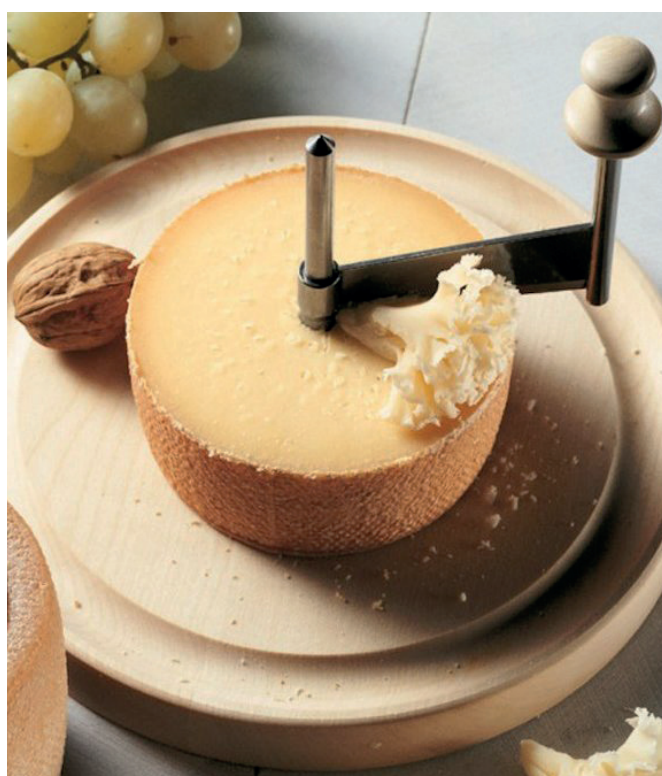


SWISS CHEESE SELECTION

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

