



The extra aromatic extra-hard cheese

# Sbrinz AOP

The oldest extra-hard cheese of Switzerland has been made for 500 years in the Swiss central cantons. Already around 1530, the dealers exported the golden yellow; firm Sbrinz wheels with mules over the Alps to Italy trade it against salt and wine.

The Sbrinz is made from raw cow milk with 45 % fat in dry matter that is cared for and stored with love, giving this grainy, smooth cheese its extra special qualities.

After an extensive salt bath the Sbrinz is taken to a heated room where it sweats out fat and water at a temperature around 18 centigrade. The rind is regularly and carefully wiped dry. Its lengthy maturing period of at least 16 months gives this cheese its popular brittle texture and makes it easily digestible.



# Sbrinz AOP

## Product Information

Origin	Central Switzerland
Production area	Cantons of Obwalden, Nidwalden, Schwyz, Lucerne, Zug. A number of adjacent communities
Production period	All year round. Alp production from April to October.
Shape / Size	Round wheels, Ø 45 - 65 cm / height 12 - 17 cm
Weight	25 - 45 kg
Special features	Oldest extra hard cheese known in Switzerland, made of pure raw milk since 1530 according to a long tradition. 100 % natural ingredients were reasons why the Sbrinz cheese received the «AOP» certificate of origin in April 2002 (Appellation d'Origine Protégée).
Rind	Natural, firm, dry, yellowish brown
Cheese curd	Ivory coloured to light yellow
Flavour	A distinctive, spicy taste that melts to give a smooth tangy flavour
Fat content	Min. 45 % fat in dry matter
Maturity period	At least 16 - 36 months

## Nutrition Facts

Amount per 100 g	
Calories	421 kcal / 1730 kJ
Total Fat	33 g
- Saturated Fat	23 g
Carbohydrate	0 g
- Sugar	0 g
Protein	30 g
Salt	1,8 g

### Lustenberger & Dürst SA

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