Fior delle Alpi
SWITZERLAND

Jewel of the Swiss mountains

Fior delle Alpi

Fresh and clean air, rich soil with powerful herbs, Mountain milk of pure nature and honest craftsmanship in the small mountain dairy: the result is Fior delle Alpi. A jewel of the Swiss mountains hidden in black rind.

The smell like grandma cooked milk, the taste of finest crystals of salt that melt in your mouth – Fior delle Alpi is unmistakable in its character, marked by its secluded home. Lush pastures with finest herbs give the fresh mountain milk its unique spicy and mature aroma. In the smoky and steaming Mountain dairy Fior delle Alpi is hand-crafted to an ancient recipe.
Loving care, plenty of rest in the cheese cellars of Lustenberger & Durst for at least twelve months' time – only then Fior delle Alpi reaches itsfull flavor and is released under meticulous care by our master affineur.

Le SUPERBE
1862

Fior delle Alpi

Product Information

Ingredients	Cow's milk raw, salt, bacterial cultures, rennet
Origin	Eastern part of Switzerland
Produced	By hand
Aged	Traditional, washed
Shape / Size	Round wheel, Ø 59-60 cm, height 10-11 cm
Weight	Approx. 35 kg
Rind / Appearancee	Smear-rind, darky grey to black
Texture	Firm to smooth, ivory coloured to yellow
Holes	Few, small, round to none
Flavor	Intense, spicy, aromatic
Water	33 %
Water in fatfree matter / wff	Hard / 51 %
Fat in dry matter	50 %
Maturation	12 months
Shelflife	2 months
Storage temperature	+3° bis + 5° C

Nutrition Facts

Amount per 100 g	
Calories	398 kcal / 1645 kJ
Total Fat - Saturated Fat	32 g 19 g
Carbohydrate - Sugar	0 g 0 g
Protein	27 g
Salt	1.5 g

An awarded cheese

- ✓ 100 % natural, GMO-free
- ✓ lactose-free (<0.1g/100g)
- ✓ gluten free

Lustenberger & Dürst SA

Der Experte für Schweizer Käse — The Expert in Fine Cheeses from Switzerland

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