

Lustenberger 1862



Pure and authentic since 1862



Lustenberger 1862

aromatic and savory

Healthy cows, strengthened by the summer on alpine pastures, by lush mountain meadows and cared for by hard-working dairymen. Only with the best raw milk does the Lustenberger 1862 aromatic-savory succeed in being smooth and delicate, natural and simple, traditional and balanced.

The alpine dairymen still mount with their cattle up to their mountain pastures in spring to spend the summer in the alpine huts, like it was done for generations.

In this traditional environment the ancient methods of cheese-making have been preserved.

Lustenberger 1862 aromatic and savory is a cheese following this tradition and created from the gifts of nature. The cheese is matured in the climate of a cave and is cared for and washed regularly. The result is a wonderful cheese with a smooth texture, a flowery smell and a rich taste, mild, aromatic and savory with notes of caramel and milk.



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Product information

Ingredients	Cow's milk raw, slat, bacterial cultures, rennet
Origin	Switzerland
Flavour	Aromatic and savory
Maturation	3 months
Production	Artisanal
Maturing method	Traditional, washed
Shape / size	Round wheel, Ø 28 cm, height 8 – 9 cm
Weight	Approx. 7 kg
Rind / Appearance	Brownish, dry smear-rind
Texture	Smooth, fine, ivory to light-yellow coloured
Holes	Few to none small holes
Water content	37 %
Type / wff	Semi-hard / 55 %
Fat in dry matter	48 %
Shelf life	2 months

Nutrition Facts

Amount per 100g

Calories	396 kcal / 1660 kJ
Total fat	33 g
- Saturated Fat	19 g
Carbohydrate	0 g
- Sugar	0 g
Protein	25 g
Sodium	700 mg

An awarded cheese



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

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Lustenberger & Dürst SA

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

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