

Lustenberger 1862



Pure and authentic since 1862



Made from pure Swiss mountain milk

Lustenberger 1862

creamy and extra tangy

The idyllic mountain landscape, with its rugged cliffs and florid Alpine meadows, is characterised by silence, broken only by the sound of a few cowbells. This summery beauty can change in an instant, however. Gusty air, raw winds, pouring rain and lightning - life in the mountains is at the whim of nature's changing moods. The authentic Swiss tradition of mountain cheese is a world in which adventure and excitement mix with tranquillity, protection and support. Dealing with the elements is an art passed down through the generations - man and cattle alone, in harmony with nature.

It is in this unique environment that our cheese makers transform strong, substantial cow's milk with a silky-soft

texture into incomparably creamy, extra tangy mountain cheese. Fresh, luscious grasses, powerful mountain herbs and sun-dried hay lend a unique aroma to the raw mountain milk and our Lustenberger 1862 creamy and extra tangy: Smooth and melting tenderly on the tongue, extra tangy on the palate.

A mountain cheese made from natural milk and full of character - Lustenberger 1862 creamy and extra tangy stands for long-established Swiss tradition and the love for our Swiss mountains. Craftsmanship passed down the generations without any artificial additions and careful affinage make every Lustenberger 1862 a particularly precious, natural and healthy cheese speciality.



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Product information

Ingredients	Raw mountain cow's milk, salt, bacterial cultures, rennet
Origin	Switzerland
Produced	By hand
Aged	Traditional, washed
Shape / size	Round loaf, Ø 30 – 33 cm, height 8 – 9 cm
Weight	6 - 7 kg
Rind / exterior	Natural rind, yellow to brownish
Dough	Creamy-smooth, easily cut, light yellow to yellow
Holes	Few, round 8-mm holes
Taste	creamy, extra tangy
Water content	38 %
Water in fat free matter / wff	semi-hard / 57%
Fat in dry matter	52.5 %
Maturation	5 months
Shelf life	3 months
Storage temperature	+ 3° to + 5° C

Nutritional information

100g contains

Calories	402 kcal / 1660 kJ
Total fat	33.5 g
- Saturated fat	20 g
Carbohydrate	0 g
- Sugar	0 g
Protein	24.6 g
Salt	1.3 g

- ✓ 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