

Lustenberger 1862



Pure and authentic since 1862



Lustenberger 1862

fruity and tangy

Our unwavering devotion to the high art of cheese making is what makes Lustenberger 1862 so unique and distinctive. It all started 150 years ago in Entlebuch: the company founder Maurice Lustenberger perfected 100 percent natural cheese making with a great deal of passion and pioneering spirit.

A passion influenced by the summer months spent with his grandparents on Alp Thörl in Entlebuch, inspired by the fresh country air, mountain pastures and cows – the elements that gave his cheese its striking flavour back then as well as today.

We still produce our original Lustenberger 1862 based on the old recipe of the best raw milk from cows, who only eat fresh herbs and hay. Crafted traditionally by hand, the cheeses mature under the loving watchful eye of our master affineurs for 180 days in the family cellar into a distinctive fruity, tangy cheese – as original and authentic as Switzerland itself.



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Product information

Ingredients	Cow's milk raw, salt, bacterial cultures, microbial rennet
Origin	Switzerland
Flavour	Fruity and tangy
Maturation	8 months
Production	Artisanal
Maturing method	Traditional, washed
Rind / Appearance	Brown-grey soft rind
Texture	Tender, firm, easily cut, good for melting
Holes	No holes
Water content	36 %
Type / wff	Hard / 53 %
Fat in dry matter	49 %
Shelf life	3 months

Nutrition Facts

Amount per 100g

Calories	400 kcal / 1645 kJ
Total fat	32 g
- Saturated Fat	21 g
Carbohydrate	0 g
- Sugar	0 g
Protein	27 g
Sodium	600 mg

An awarded cheese



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

Lustenberger & Dürst SA

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