

Lustenberger 1862



Pure and authentic since 1862



Lustenberger 1862

sweet and nutty

Full, aromatic cheese originating from the heart of Switzerland – Influenced by pure craft, naturalness, and authentic cheese-making: the Lustenberger 1862 sweet and nutty is a full, aromatic delicacy originating from the heart of Switzerland.

sweet and nutty matures for at least 90 days before perfectly developing its floral scent, nutty taste with a hint of vanilla, and full-body, accompanied by a pleasant acidity. Its excellent taste is best enjoyed on a cheese platter, with a salad or in a sandwich.

Made using ancient artisan traditions – with fresh milk from the local village dairy. A Lustenberger 1862



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Product information

Ingredients	Cow's milk, salt, bacterial cultures, microbial rennet
Origin	Switzerland
Flavour	Sweet and nutty
Maturation	3 months
Production	Artisanal
Weight	100 kg
Texture	Firm to smooth, easily cut, ivory coloured to yellow
Holes	Cherry-sized, between 2 and 4 cm
Water content	36 %
Type / wff	Hard / 59 %
Fat in dry matter	49 %
Shelf life	3 months

Nutrition Facts

Amount per 100g		
Calories	405 kcal / 1680 kJ	
Total fat	31 g	
- Saturated Fat	20 g	
Carbohydrate	0 g	
- Sugar	0 g	
Protein	29 g	
Sodium	500 mg	
		✓ 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