

# Lustenberger 1862



Pure and authentic since 1862



The legendary Swiss original

# Lustenberger 1862

*sweet and nutty*

The biggest holes, the heaviest wheels – this tradition born in the Emmental in the heart of Switzerland today is a worldwide legend. A legend that makes every Lustenberger 1862 sweet and nutty a real treat rich in flavour, a piece of Switzerland's nature and heritage.

With farm fresh milk from the local small village dairy we still cultivate the tradition from the Emmental.

A Lustenberger 1862 sweet and nutty matures at least 90 days to get its flowery smell, its nutty taste with a touch of vanilla and its smooth texture.

To enjoy the excellent flavour to the full, the Lustenberger 1862 sweet and nutty is eaten on any cheese platter, sandwich or salad.



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## Product Information

Ingredients	Cow's milk raw, salt, bacterial cultures, microbial rennet
Origin	Switzerland
Weight	100 kg
Texture	Firm to smooth, easily cut, ivory coloured to yellow
Holes	Cherry-sized, between 2 and 4 cm
Flavor	sweet and nutty
Water	36 %
Water in fat free matter / wff	hard / 59 %
Fat in dry matter	49 %
Maturation	3 months
Durability	3 months
Storage temperature	+3° to +5° C

## 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

An awarded cheese



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

## Lustenberger & Dürst SA

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