



COMPANY PROFILE

Bern, January 1st 2023

About Emmentaler Switzerland

On behalf of its members – consisting of the three interest groups of milk producers, cheesemanufacturers and trading companies – the Emmentaler Switzerland trade organisation is engaged in the sustainable, long-term promotion of natural Emmentaler AOP made from raw milk. Emmentaler Switzerland pursues a consistent image and positions Emmentaler AOP in the premium segment worldwide, with the aim of creating tangible benefit for its members. It does so by helping to provide the political, legal and economic framework conditions, as well as shared grassroots marketing and brand protection. Emmentaler Switzerland is committed to the profitable, high-quality production and maturation of Emmentaler AOP. It supports milk production and cheese-making that take the issues of natural, eco-friendly agriculture and dairy farming into consideration. The trade organisation also ensures the protection of origin of the AOP quality mark, determines the quality targets and monitors the precisely defined quality standards in accordance with the regulations.

www.emmentaler.ch

About Emmentaler AOP

Made in over 100 village cheese dairies, Emmentaler AOP stands for enjoyment, quality, tradition and regional focus – a sustainably produced, natural Swiss product. Its creators are distinguished by their day-to-day diligence, honest craftsmanship and dedication – Emmentaler AOP is made by passionate, experienced cheese makers in over 100 village cheese dairies using artisanal methods and raw milk. Thanks to the cheese dairy number on each rind, every wheel of Emmentaler AOP can be traced back to a village dairy. Emmentaler AOP is a genuine Swiss natural product free from additives. It is also an excellent source of calcium, protein and vitamins, and naturally lactose-free. But a wheel of Emmentaler AOP only makes it onto your plate if everything is perfect. Time, patience, expertise and meticulous care during maturation are the ingredients for total enjoyment – and with nine different maturation levels, there is something for every taste, from mild to strong intense. On its own or in combination with other exquisite ingredients, in both cold and hot dishes – Emmentaler AOP is made to be enjoyed. www.emmentaler.ch

For further information, please contact:

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