

## GRATED CHEESE

Whether with pasta, risotto or gratin dishes, the culinary range of Sbrinz AOP grated cheese is almost unlimited. Its spicy bouquet gives fine dishes just the right zing.

## SLICED CURLS

At the age of 18 to 20 months, Sbrinz AOP is ideal for slicing. You can slice the wafer-thin, tender and supple curls yourself using a peeler or a Sbrinz slicer, or buy them ready-made.

## CHUNKS

Only when broken using a Sbrinz piercer into small chunks does Sbrinz AOP show its true colours. Chunks are broken using a Sbrinz piercer from a ripe piece of cheese (do not cut!). A wonderful broken structure testifies to the maturity of the cheese, which for Sbrinz AOP chunks is reached at 22 to 30 months. Alp Sbrinz AOP is even matured for up to 36 months.



*Immerse yourself  
in the world  
of Sbrinz AOP.*

Visit the time-honoured Sbrinz AOP cheese warehouse in Lucerne's St. Karli district. Experience Sbrinz AOP in the maturing cave.

Register for a guided tour at [anmeldung@sbrinz.ch](mailto:anmeldung@sbrinz.ch) or scan the QR code.



For information on location and tours, visit our website: [sbrinz.ch](http://sbrinz.ch)



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# SBRINZ AOP MATURING CAVE



## RAW MATERIALS

Sbrinz AOP is a true natural product made from raw milk. A 45 kg wheel of Sbrinz AOP requires just over 600 litres of fresh raw milk. The milk comes from cows whose feed requirements are largely covered by fresh grass and hay. Additives, silage (fermented fodder) and genetically modified organisms are prohibited.

Sbrinz bears the AOP label. This quality mark guarantees constant controls during the entire production process to ensure that the consumer enjoys a 100% natural, high-quality product - free of any additives. And in the case of Sbrinz AOP, also lactose-free.

## PRODUCTION

Sbrinz AOP is produced in 25 valley and alpine cheese dairies. After the cheese is made in the traditional "Chupferchessi", the wheels are stored in a brine bath for at least 15 days. The cheeses are then dry-ripened and sweated in a slightly heated cellar. Finally, they are stored on silver fir beams for at least 18 months until they are ready for eating. During this time, they are tended by hand.



## STORAGE

Built way back in 1926, the Sbrinz AOP maturing cave is still in use today. Some of the Sbrinz AOP cheese dairies that still in production already delivered Sbrinz AOP to these caves for care and maturing back at the beginning.

The storage facility, which is partly located under the Reuss river, is impressive: up to 60,000 Sbrinz AOP wheels can be stored here - standing on end, not lying down.

