Formed during the LAST ICE AGE from sand that deposited in a shallow sea

Layers of CLAY, QUARTZ, WATER and IRON deposits formed the sandstone cave

The cave has been used for AGEING CHEESE since 1953

Emmi acquired the cave in 1993

HISTORY

THE CAVE IS WHERE the magic happens.

Emmi cheese aged in the Kaltbach caves cannot be replicated anywhere else in the world. The unique flavor, texture and appearance is the result of the artisan craft of skilled cheesemakers and affineurs as well as the unique geological make-up of the sandstone. The final masterpiece is a harmonious result of art and science.

The black patina remains a guarded secret of the Kaltbach cave-ageing process. It is a natural mark of the cheese’s time spent in the cave.

THE ART AND SCIENCE OF KALTBACH

1953

14 000 WHEELS OF EMMENTALER

4 000 WHEELS OF GRUYÈRE

1.4 MILES

50 to 53 DEGREES FAHRENHEIT

96% HUMIDITY

The cave’s climate ensures...

AROMA

DARK RIND COLOR

SMOOTHNESS & FLAVOR

CREAMY TEXTURE

What’s in the cave’s sandstone?

What’s in it?

WATER

FAT

SALT

THE OTHER FLAVORS

BEING CREATED

PROTEIN

MICROBES

THE ROUND HOLES in cheese, also called eyes, are bubbles of carbon dioxide gas produced by good bacteria in the cheese.

16 dairies contribute to making LE GRUYÈRE AOP cheese

3 dairies contribute to making EMMENTALER AOP cheese

It ages in the caves in Moudon, Switzerland for 7 MONTHS

After 7 months, it is brought to KALTBACH

Cheese is like a canvas, we brush it, care for it, speak to it. Each wheel is our own special masterpiece.

WALTER BURRI, Production Manager

1993

1985

1981

1961

1953