


THE ART AND SCIENCE OF KALTBACCH

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HISTO

Formed during the LASTICE 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 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 skillful 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.





ABOUT THE CAVE

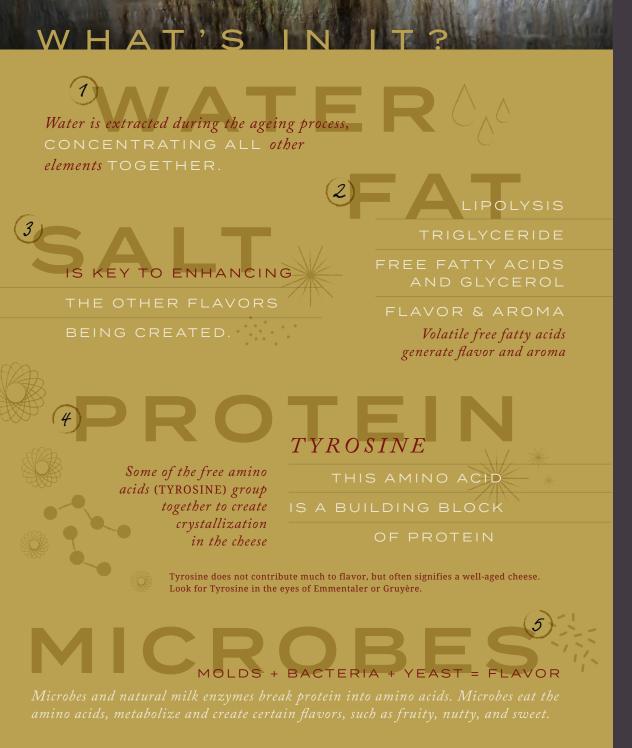
The cave has unique microbes that allow distinct, metabolic processes to create one of a kind flavors. The sandstone develops a special relationship with the cheese, releasing and absorbing moisture as needed.

temperature & humidity



 $^{ imes imes}$ The ARCHITECTURAL INTEGRITY of the cave is CHECKED EVERY 2 YEARS by geologists. $^{ imes imes}$







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