

English

LE GRUYÈRE®  
SWITZERLAND AOP



Born in  
Switzerland  
in 1115.

[www.gruyere.com](http://www.gruyere.com)



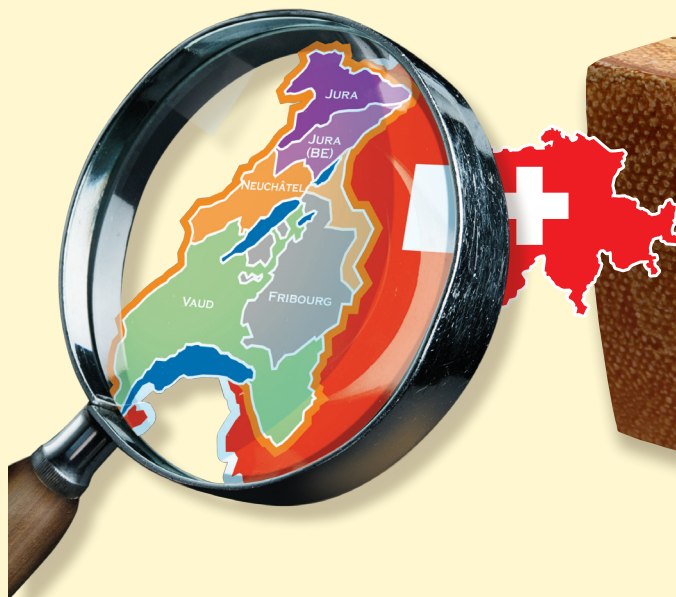
Switzerland. Naturally.



Cheeses from Switzerland.   
[www.cheesesfromswitzerland.com](http://www.cheesesfromswitzerland.com)

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SWITZERLAND AOP

## Le Gruyère AOP's Production Area



The AOP designation is an official mark of quality that is only awarded to certain regional products. It has its roots in a region that gives it its specific characteristics and unique taste. The AOP label guarantees the authenticity of products that are made using only traditional methods and know-how.

[www.gruyere.com](http://www.gruyere.com)



Appellation d'origine protégée  
A guarantee of origin



bepbep.ch



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du GRUYÈRE

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Le Gruyère AOP owes its unique taste and exceptional quality above all to the artisanal know-how and long-lasting tradition since 1115 AD that is passed on from generation to generation.

## 9 Le Gruyère AOP: always an enriching experience

Whether on a cheese platter or for cooking – all roads lead to Le Gruyère AOP. It will impress both family and guests! Discover our recipes with Le Gruyère AOP at [www.gruyere.com!](http://www.gruyere.com!)



# ► The unique culture of Le Gruyère AOP: Tradition and Quality

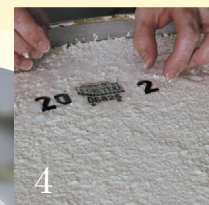
## 1 Quality raw milk

The cows giving milk destined to the production of Le Gruyère AOP feed exclusively on natural silage-free fodder without any additives. They are fed fresh grass in the summer and hay in the winter.



## 2

**At the dairy.** In copper vats, the milk from the morning's milking is added to that from the previous evening's milking. The cheese maker adds the lactic acid bacteria that will mature the milk and rennet that will cause the milk to coagulate. Since the milk isn't heated before coagulating, it retains all its aromas – a unique characteristic of raw milk cheese.



## 3 The curd

The curd is separated into grains, using large rakes called cheese harps. The vat content is slowly heated for 40 to 45 minutes to 57°C.

## 4 Packing of the moulds and marking

The cheese grains are packed into moulds and marked with the designation Le Gruyère AOP. The cheese is identified with a casein identification mark, which contains the date of fabrication, the number of the wheel and the cheese dairy. Casein is a natural milk protein. The traceability is very important in the Gruyère AOP's production. The cheese is then pressed for a period of 20 hours.



## 5 Salt water bath and cellaring

The cheese maker removes the wheel from the press and places it in a salt water bath for 24 hours. He then stores the cheese in his cellar for three months. There he turns and rubs it almost daily in order for a nice rind to develop, which protects the wheel.



## 6 Maturation in the cheese cellar

After three months of storage in the cheese maker's cellar, the wheels are transported to an ripening cellar. There they complete their slow maturation for 5 to 18 months at a temperature of 15°C and humidity of 90%. During this phase, the cheese wheels are regularly turned and rubbed with a salt water solution.



## 7 Quality control

After 5 months, the cheese wheels are inspected by a neutral commission to decide if all the quality requirements are met. Only then may a cheese wheel be graced with the name Le Gruyère AOP.



## 8 For every taste

After 6 to 9 months, the cheese is aromatic and smooth and just right for palates that prefer a mild flavour.

After 10 months, the mature Le Gruyère AOP Réserve will impress all lovers of full bodied cheese. A few cheese wheels are matured for up to 18 or even 24 months. These will appeal to connoisseurs of particularly strongly flavoured cheese. The maturation length may vary but the quality always remains outstanding!