



EUROPEAN FINE CHEESE



EXQUISITE CHEESE - EXCELLENT SERVICE - EFFICIENT LOGISTICS

We are a group of independent cheese wholesalers from various countries in Europe.

It is our goal to provide to you a carefully selected range of the finest cheeses.

Wherever your business is located, we will find the most efficient way of logistics to serve you, including a groupage of transport for our products.

OUR PARTNERS



Kaasaffineurs Van Tricht has been selecting the best Belgian artisanal cheeses for three generations. After the selection, the cheeses age in the former bottling plant of the De Koninck Brewery in Antwerp. Here, Van Tricht has constructed eight different modern aging caves, where each cheese ages and awaits its perfect moment to be enjoyed.

Kaeskuche is a German cheese broker, exporting artisan cheese around the world. The cheeses come from Bavaria and Austria (Bregenz Forest), ranging from hard mountain cheeses (aged from 5 months to 18-24 months) to semi-hard and soft cheeses. These cheeses are all produced in small batches, making their production and distribution very select.

Almnäs Bruk, located on the shore of Lake Vättern in southwest Sweden, has been producing traditional-style farmstead cheeses since the 1830s. The basis for Almnäs' cheese production is the farm's organic milk. This ensures that every cheese tells the long history of Almnäs Bruk, from hay-making to cattle feeding through to the finished product.

Mundig is a Swiss Cheese wholesaler, specialized in the export of Swiss farmhouse cheese. Mundig selects and sources various cheeses directly from Swiss village dairies. They use their Switzerland based warehouse to pack and label the cheese and to make it ready for its journey into the world. Together with the partner company Mundig Germany, they facilitate efficient customs clearance and shipping to Europe and worldwide.

BELGIUM

581- OLD GROENDAL



The family dairy 't Groendal produces this pasteurized hard cheese. The cow milk they use is supplied by neighboring farmers. The Old Groendal matures for at least 18 months in order to achieve a beautiful crystallization and a unique, slight caramelly flavor and creamy texture. This cheese received a gold medal at the World Cheese Awards 2017.

Aged for 18 months | 1 x 10kg

236 - DUVEL BEER CHEESE



A semi-hard cheese from East Flanders, this cheese is still made on the farm with ultra fresh raw cow's milk. Kaasaffineurs Van Tricht has developed this cheese together with the Vierhoekhoeve farm. In contrast to the many beer cheeses that are washed in beer, this cheese is processed with beer. This results in a beer flavor throughout the cheese rather than just on the crust.

Aged for 6 weeks | 2 x 2.2kg | 6 x 600gr

828 - WESTMALLE



This Belgian Trappist cheese is unique in many ways. A Trappist monk is still in charge of the dairy. The cheese is produced within the walls of the Westmalle Abbey in Antwerp, Flanders. Milking takes place in the stables within the walls of the abbey. In the summertime, the cows pasture in the neighboring fields. Westmalle is a semi-hard, pasteurized cheese.

Aged for 6 months | 2 x 2.5kg



423 – CABRIOLAIT (ORGANIC)

This is a raw, organic goat's milk cheese that is made in the abbey cheese style. The cheese is produced by the cooperative dairy Het Hinkelspel in Sleidinge, Ghent. The crust is rubbed with the red bacterium *Linens* during ripening. The characteristic sour flavor of goat's milk is replaced by a rich, slightly savory taste.

Aged for 2 months | 2 x 2kg



623 – FLORENCE NATURE (ORGANIC)

An unpasteurized, bloomy rind goat's milk cheese produced by the Karditsel farm in Lummen. Just like with Brie de Meaux, the curds of Florence Nature are manually ladled into each mold in order to ensure that a granular, crumbly texture is obtained in the finished product.

Aged for 4 weeks | 2 x 1.5kg



1028 – FLORENCE MARITIME (ORGANIC)

An unpasteurized goat milk cheese produced by the Karditsel farm in Lummen. The cheese is covered with dried seaweed, which pairs perfectly with the sweet creaminess of the goat's cheese.

Aged for 4 weeks | 2 x 1.5kg



630 – CYRIEL (ORGANIC)

This beautiful organic and unpasteurized bloomy rind goat's milk cheese comes from the Karditsel cheese farm in Limburg, Flanders. Cyriel is a soft-ripened cheese which, just like Morbier, features a layer of ash in the center. It is a lovely goat cheese with a distinctive flavor.

Aged for 3 weeks | 6 x 200gr



709 - KATO (ORGANIC)

Kaasaffineurs Van Tricht are big fans of the French Cathare cheese, and so to honor it, they have created a Belgian version of it. Kato is creamier than its French counterpart, thanks to the “moulé à la louche” technique that is employed in its production. This farmhouse, unpasteurized goat cheese is made in Flanders. Kato received a silver medal at the World Cheese Awards 2017.

Aged for 3 weeks | 6 x 150gr



234 - LE PETIT DIABLE

Kaasaffineurs Van Tricht has developed this beer cheese along with a dairy just across the Belgian border, in Nord Pas-de-Calais. Produced with unpasteurized cow's milk and pre-salting, the curd is immersed in beer; later, the crust is also washed with beer.

Aged for 4 weeks | 6 x 250 gr



184 - HERVE VIEUX MOULIN AOP

The Herve Vieux Moulin is the latest raw milk cheese by Herve. The milk for this cheese is fully sourced from the appellation area in the province of Liège. This cheese is available in mild and piquant versions, whereby the latter is left to mature for a longer period and the crust is washed more often in order to obtain a stronger flavor.

Aged for 4 weeks | 6 x 200gr



248 - GREVENBROECKER

A blue cheese made from unpasteurized cow's milk. From Hamont-Achel, Belgium. Unlike most blues, Grevenbroecker is made from slabs of loosely packed curds, which are stacked and left exposed to air, to age and develop the blue cheese molds in the open spaces between the slabs. After six weeks, the whole wheel is sealed to continue its aging. This method contributes to its odd appearance and unique flavor.

Aged for 3 months | 1 x 4kg

GERMANY

2802 - ALEX



Alex is produced by Albert Kraus at Hofkäserei Kraus in the Bavarian town of Ebersbach. Albert uses milk from his brother & neighbor's herd of traditional Brown Swiss cows to make Alex, a semi-soft table cheese that embodies the landscape of the Allgäu in Southern Germany. Using exclusively hay milk from these two herds, Albert creates a cooked curd, pressed cheese that's washed in local herbs at five months, conferring intense aromas to the rind and intensifying the complexity of the paste.

Aged for 8+ months | 1 x 12kg

1406 - SENNERKAESE FENUGREEK



Fenugreek seeds are known throughout the world as an essential ingredient of Indian curries and other Middle Eastern dishes. In the Bavarian region of Allgäu, a native variety of "blue" fenugreek has been used as a traditional ingredient for bread and cheese. Arturo's Sennerkäse is a semi-hard cheese that thanks to the addition of fenugreek has intense nutty, toffee-like notes with a long and buttery finish.

Aged for 3 months | 1 x 5.5kg

0109 - ALLGAEUER LIMBURGER



Limburger cheese was originally created by Belgian Trappist monks in the 1800s in the Limburg region of Belgium. This brick-shaped washed rind cheese of 250g has the familiar intense aromas typical of smear-ripened cheeses, but the chewy, soft texture is quite mild and buttery with a mellow finish.

Aged for 4 weeks | 10 x 250gr

0106 - BACKSTEINER



The oldest cooperative in Bavaria makes Backsteiner, also known as a brick of gold, due to its shape and orange washed-rind. Local farmers supply the three cheese makers with their liquid gold (cow's milk). Locally it is eaten with dark bread and onions but its unctuous texture earns it a place on a cheese plate. When aged for several months the paste is tender with tiny openings, a little acidity and a milky flavor that is barely touched by the washed rind.

Aged for 6 weeks | 1 x 2.5kg

1405 - CHIRIBOGA BLUE



Arturo Chiriboga, a native of Ecuador, creates this twist on Bavarian blue at Kaserei Obere Mühle. Drawing on his love for Roquefort and the region's traditional Bavarian Blue, Arturo makes this cheese using milk from local, grass fed dairies that belong to the Obere Mühle cooperative.

Ready for market at just over a month old, Chiriboga Blue is rindless, with a thick paste, creamy mouth feel and bright flavors. Its light veining adds a touch of tanginess to the overall flavor, with overwhelming flavors of cream and butter lingering on the palate.

Aged for 6 weeks | 1 x 2.5kg

AUSTRIA

0506 - SIBRATSGFÄLL BERGKÄSE



This bold mountain cheese is produced by the Dorfsennerei Sibratsgfall cooperative dairy, Sibratsgfall has rich notes of meat and nuts, which are contrasted by its slight sweetness. The persisting flavors are due to the quality of the hay milk used in its making and the 16+ month aging and washing.

Aged for 16+ months | 1 x 33kg



2703 - LINGENAU CHEESE

Lingenau Cheese is made with raw cow milk in large, 33kg forms. The curd is cooked, pressed and brined similarly to other Alpine style cheeses. Aged for 9 months, Lingenau develops occasional small to medium sized eyes, a semi firm texture, and delicate, sweet flavor notes that are buttery, creamy and grassy.

Aged for 9 months | 1 x 33kg

1801 - HITTISAU



Sennerei Hittisau started making Hittisau in 1995, a regional specialty made exclusively from *heumilch* (“hay-milk”) in the Bregenz region of Austria.

Hittisau is made with raw cow milk in large, 33kg forms. The curd is cooked, pressed and brined similarly to other Alpine style cheeses. Aged a minimum of 5 months, Hittisau develops occasional small to medium sized eyes, a semi firm texture, and delicate flavor notes of fresh cut grass and wild flowers.

Aged for 5 months | 1 x 32kg

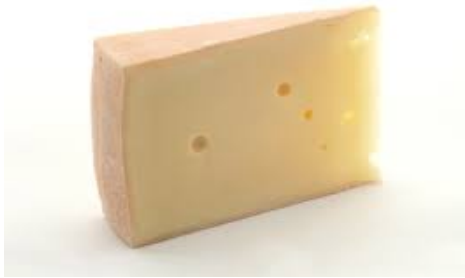
2310 - ALP BLOSSOM



Alp Blossom celebrates the diversity of the Alpine flora. Produced and aged at Sennerei Huban in the Austrian state of Vorarlberg, the cheese is transported at the age of 6 months to the Kaeskuche aging cave in the Allgäu (Germany), where it is dressed in a mix of organic, dried edible flowers (cornflowers, rose petals, calendula and lavender) & herbs that are grown in the surrounding Alpine meadows.

Aged for 6 months | 1 x 6kg

0505 - BERGTILSITER



In a tiny mountain town near the Bregenz Forest, cheese maker Herbert works with the raw cow's milk that the cooperative's farmers deliver twice daily. This is one of Herbert's most ferocious creations. It's washed frequently for three months, which is apparent with the rough, pungent rind. Inside, the paste has a delicate, whipped texture with very tiny eyes and an intriguing mix of flavors, often recalling fruits and roots.

Aged for 2.5 months | 1 x 3.5kg

SWEDEN

1- WRÅNGBÄCK (ORGANIC)



Wrångbäck, which was registered in 1889, is Sweden's oldest registered cheese brand. Wrångbäck is a thermized cow's milk farmstead cheese, produced and aged for 10+ months at Almnäs Bruk in southern Sweden. Its flavor is both familiar and unusual, combining elements of cooked curd Alpine cheeses with higher-acid lowland cheeses like cheddar. Almnäs Bruk was originally founded by monks in 1225. Over the years cheese became an integral product for the estate, with Wrångbäck drawing attention from Swedish Parliament and the kingdom's Crown Princess.

Aged for 10+ months | 1 x 9kg

2 - ALMNÄS TEGEL (ORGANIC)



The square shape of the Almnäs Tegel (Almnäs Brick) cheese alludes the bricks the farm used to build the manor house, dating from 1750. As it ages, the flavors of this cooked-curd cheese become increasingly rich and complex, with a saltiness and a prickliness on the tongue balanced by sweetness, caramel and a hint of grass. Almnäs Tegel received a Supergold medal at the 2018 World Cheese Awards, ending in 4th place out of more than 3,700 competing cheeses.

Aged for 16+ months | 1 x 21kg

SWITZERLAND



19610 - GRUYÈRE AOP 6 MONTHS

The standard Swiss cheese. In order to make sure that only the best cheeses are made available to customers, Mundig is constantly searching and selecting the best young Gruyère out of the 170 Gruyère dairies in Switzerland.

Aged for 6 months | 1 x 35kg



18420 - GRUYÈRE AOP 15 MONTHS

Right out of the center of the Gruyère area, this is a top-ranking Gruyère cheese, which has been awarded the maximum score points over the last ten years. A very creamy, balanced cheese without being overpowering/spicy.

Aged for 15 months | 1 x 34kg



10810 - L'ETIVAZ AOP MIN. 12 MONTHS

L'Etivaz is a summer cheese. The farmers travel up to the mountains with their own herd of cows from May to October. The cheesemaking is done by the farmers and their families themselves using the traditional method of an open wood fire. Mundig works with two different Alpine dairies that produce L'Etivaz, and the slightly different cheese making techniques as well as the differences in the surrounding flora will be reflected in the resulting cheeses.

Aged for min. 12 months | 1 x 25kg



14340 - CHÄLLERHOCKER

Produced at the small dairy of Walter Räss – just northeast of Zurich – this cheese is made with respect paid to Appenzeller. With a sweet hazelnut aroma, a creamy texture and fine crystals throughout the paste, Chällerhocker has a robust, caramelly taste that is simply impossible to resist.

Aged for 9 months | 1 x 6.3kg



12620 - NUFENEN MOUNTAIN CHEESE

Nufenen Mountain Cheese is made by a small cooperative dairy that reflects generations of cheesemaking in Grisons. At eight months of age, Nufenen brings to mind rich floral pastures, with deep minerality, notes of grassy cream, and a slight touch of the aging cellar. Its paste is semi-firm but luscious, with a great juicy texture.

Aged for 8 months | 1 x 4.8kg



10560 - SCHNEBELHORN

Schnebelhorn is a raw cow's milk cheese produced by Reto Güntensperger at Käserei Bütschwil in the Canton of Saint Gallen. A cream-added cheeses, it is richer and more decadent than most of the cheeses of this cheese-abundant region. Named after the area's highest mountain peak, Schnebelhorn stands out for its complex texture and flavor characteristics.

Aged for 7 months | 1 x 6.5kg



10550 - GÜNTENSBERG

Third-generation cheese maker Reto Güntensperger makes this variation on Appenzeller using his own house-made starter cultures and raw, whole cow's milk. The finished cheese has a golden brown rind and a densely creamy body, releasing fresh lactic notes at the beginning, which are then followed by hints of buttery popcorn. A great melting cheese.

Aged for 6 months | 1 x 6.5kg



12990 - ÜSI MINNIE

Üsi Minnie is a tribute to the culture of cheesemaker Christian Oberli's home region of Canton St. Gallen. The cheese is made in the style of Alpine Mutschli, which was traditionally made in small batches using leftover curds from Gruyère production. This modern interpretation of Mutschli has initial grassy and lactic notes, which then progresses to a buttery finish with hints of walnut.

Aged for 3 months | 2 x 2kg

11020 - TÊTE DE MOINE AOC SILVER

The little cheese from the Swiss side of the Jura mountain range is a must in any Swiss cheese assortment. With the help of a *girolle*, shaving it out into rosette slices increases the flavor and aromatic profile of the cheese.

Aged for 2.5 months | 4 x 0.80kg



13980 - FÖRSTERKÄSE BIO/ORGANIC

Försterkäse is a washed-rind cheese produced by Thomas Stadelmann in the St. Gallen/Toggenburg Canton. The soft cheese is named after the spruce bark that encircles the forms. Försterkäse is periodically washed during the aging period which favors the development of a smooth and buttery paste with agreeable woody notes.

Aged for 6-8 weeks | 2 x 1kg



13950 - SELUN BIO/ORGANIC

This soft cow's milk cheese is named after the highest peak of the Churfirsten mountain range, the Selun Peak. Selun is a sweet and creamy cheese, with a pleasantly piquant aroma. Just before being released into the market, Selun's distinctive logo is stenciled onto the cheese with hay flower powder.

Aged for 6 weeks | 1 x 1.5kg





10610 - VACHERIN MONT D'OR AOP ca. 450gr

Extremely rare and highly seasonal, Vacherin Mont d'Or hails from Switzerland on the border of France near the mountain D'Or. Traditionally made with the winter milk of the same cows that produce Gruyère in the summer, this cheese is only available from October until April, making it all the more precious.

Aged for 3 weeks | 8 x 430gr



11510 - TOMME FLEURETTE

From the Canton du Vaud in Western Switzerland, this tender little morsel has a thin bloomy rind clinging to an almost-melting paste. Light and milky on the palate, the persistence of flavors reveals a wealth of complexity: buttery straw, farmyard, sweet cream, with subtle floral notes.

Aged for 2 weeks | 12 x 0.17kg



18610 - WILDSTRUBEL BLUE

Wildstrubel Blue is a creamy, mild blue cheese made with cow's milk from the region of the Bernese Oberland. Collected from a group of farmers around the village of Lenk, the milk is then processed at the village dairy. Named after a local mountain, Wildstrubel blue is aged in a former bunker of the Swiss Army until its blue veining has developed to perfection.

Aged for 6 weeks | 2 x 1.5kg



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