Eberle Spezialitäten AG

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- Käse-Chips
- Mini-Brie gefüllt
- Nusskäse
- Swissini
- Unico Semi-hard cheese, filled

The craft - The love of detail - The passion.

Every era needs this - and ours in particular. While much is produced quickly and mechanically today, we at Eberle Spezialitäten work carefully and deliberately.
Our awareness of quality and genuine craftsmanship is combined with a constant desire for innovation.
We turn semi-finished cheese products into creative and surprising creations.

Fruit cheese and nut cheese are among our classics. Fresh cheese terrines, cheese chips, and our versatile fondue mixes are among our most popular products. We cook Eisenhut-Latwergen and jams according to tried-and-tested recipes - so they taste like homemade.
Day after day, our team uses its craftsmanship and love for the profession to delight customers at home and abroad with culinary delights.

Eberle Spezialitäten AG

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Eberle Spezialitäten AG

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Brie de Meaux gefüllt

Cheese preparation | Conventional varieties | Cow milk | Soft cheese

A heavenly soft cheese refined with a creamy mascarpone truffle or mascarpone chilli filling.

Type: French soft cheese filled with Swiss cream cheese
Raw material: Soft cheese preparation full fat
Weight: 750g
Flavour: Truffle or chilli
Shelf life: 30 days
Use: for aperitifs and snacks and on any cheese platter
Label: CH-2446

Fat content: min. 64% F.i.T.
Firmness, wff: 77%

100g contain: (Truffles)

Caloric Value:	1360 kJ (327 kcal)
Fat:	27g
Saturated Fatty Acids:	17g
Carbohydrates:	2g
Sugar:	0g
Proteins:	19g
Salt:	2g

Eberle Spezialitäten AG 9200 Gossau

Brie gefüllt

Cheese preparation | Conventional varieties | Cow milk | Soft cheese

Fine creamy Swiss Brie without core refined with fine to tasty cream cheese filling. The very fine-cut and creamy Swiss Brie is filled with flavoured cream cheese in our manufactory with professionally safe hand movements. This fine speciality goes well with various occasions, be it with bread or with Geschwellti to round off any cheese platter. - Simply a delight. The variety of flavours expands to up to 30 flavours, ranging from spicy, sharp to sweet fillings.

Type: Soft cheese filled with various cream cheese masses
Raw material: Soft cheese preparation rahmstufe
Weight: 750g
Flavour: from spicy, sharp to sweet fillings
Shelf life: 30 days
Use: for aperitifs and snacks and on any cheese platter - Label: CH-2446

Fat content: min. 64% F.i.T.
Firmness, wff: 77%

100g contain: (Porcini mushroom)

Caloric Value:	1350 kJ (325kcal)
Fat:	29g
Saturated Fatty Acids:	18g
Carbohydrates:	1g
Sugar:	0g
Proteins:	19g
Salt:	2g

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Brie Nangis gefüllt

Cheese preparation | Conventional varieties | Cow milk | Soft cheese

A heavenly soft cheese refined with a creamy mascarpone truffle or mascarpone chilli filling.

Type: White mould cheese filled with Swiss cream cheese
Raw material: Soft cheese preparation full fat
Weight: 1600g
Flavour: Truffle or chilli
Shelf life: 30 days
Use: for aperitifs and snacks and on any cheese platter
Label: CH-2446

Fat content: min. 52% F.i.T.
Firmness, wff: 64%

100g contain: (Chili)

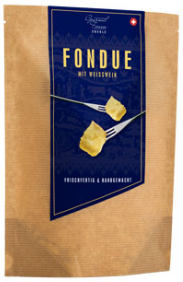
Caloric Value:	1390 kJ (336kcal)
Fat:	28g
Saturated Fatty Acids:	17g
Carbohydrates:	2g
Sugar:	0g
Proteins:	19g
Salt:	2g

Eberle Spezialitäten AG 9200 Gossau

Fondue Classic

Cheese preparation | Conventional varieties | Cow milk | Raclette/Fondue

For Eberle's ready-to-serve fresh fondue, a carefully defined selection of cheeses with the appropriate degree of maturity is processed. The grated cheese is mixed with wine and corn starch, giving it its typical and secret Eberle character. This is simply the classic among our fondues. To ensure that the mixture remains fresh and natural, the addition of melting salts is deliberately omitted.



Type: Fresh-ready fondue
Raw material: Mixture of hard and semi-hard cheeses
Weight: 600g bag
Taste: fresh and natural
Shelf life: approx. 6 weeks
Usage: Fondue
Label: CH-2446

Fat content: full fat
Firmness, wff: semi-hard
100g contain:

Caloric Value:	1080 kJ (261 kcal)
Fat:	21g
Saturated Fatty Acids:	9g
Carbohydrates:	1g
Sugar:	<0.5g
Proteins:	17g
Salt:	2g

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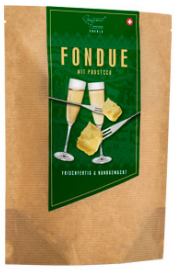
Fondue 600g Prosecco

Cheese preparation | Conventional varieties | Cow milk | Raclette/Fondue

For Eberle's ready-to-serve fresh fondue, a carefully defined selection of cheeses with the appropriate degree of maturity is processed. The grated cheese is mixed with prosecco and cornflour to produce a very creamy, slightly spicy and noble fresh ready-made fondue with character. To keep the mixture fresh and natural, the addition of melting salts is deliberately omitted.



Type: Fresh-ready fondue
Raw material: Mixture of hard and semi-hard cheeses
Weight: 600g bag
Taste: fine cheese with light juice aroma
Shelf life: approx. 6 weeks
Usage: Fondue
Label: CH-2446

Fat content: full fat
Firmness: semi hard
100g contain:

Caloric Value:	1130 kJ (271 kcal)
Fat:	19g
Saturated Fatty Acids:	11g
Carbohydrates:	8g
Sugar:	3g
Proteins:	17g
Salt:	3g

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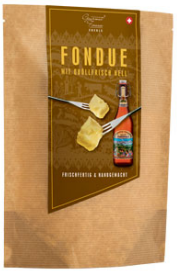
Fondue Quöllfrisch

Cheese preparation | Conventional varieties | Cow milk | Raclette/Fondue



For Eberle's ready-to-serve fresh fondue, a carefully defined selection of cheeses with the appropriate degree of maturity is processed. The grated cheese is mixed with the very well-known Quöllfrisch from the Locher brewery and with cornflour. Thus, this fondue is characterised by a fine malty note. To keep the mixture fresh and natural, the addition of melting salts is deliberately omitted.

Type: Fresh-ready fondue
Raw material: Mixture of hard and semi-hard cheeses
Weight: 600g bag
Taste: fine malty note
Shelf life: approx. 6 weeks
Usage: Fondue
Label: CH-2446

Fat content: full fat
Firmness: semi hard
100g contain:

Caloric Value:	1100 kJ (265 kcal)
Fat:	21g
Saturated Fatty Acids:	9g
Carbohydrates:	2g
Sugar:	1g
Proteins:	17g
Salt:	2g

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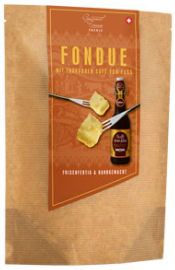
Fondue Saft vom Fass

Cheese preparation | Conventional varieties | Cow milk | Raclette/Fondue



For Eberle's ready-to-serve fresh fondue, a carefully defined selection of cheeses with the appropriate degree of maturity is processed. The grated cheese is mixed with the very popular cloudy must from the well-known Möhl cider factory in eastern Switzerland and with cornflour, giving it a juicy, acidic freshness. To keep the mixture fresh and natural, the addition of melting salts is deliberately omitted.

Type: Fresh-ready fondue
Raw material: Mixture of hard and semi-hard cheeses
Weight: 600g bag
Taste: fine cheese with light juice aroma
Shelf life: approx. 6 weeks
Usage: Fondue
Label: CH-2446

Fat content: full fat
Firmness: semi hard
100g contain:

Caloric Value:	1040 kJ (251 kcal)
Fat:	19g
Saturated Fatty Acids:	10g
Carbohydrates:	3g
Sugar:	1g
Proteins:	17g
Salt:	3g

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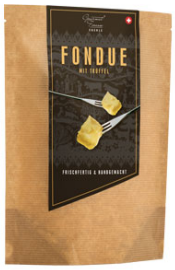
Fondue Sommertrüffel

Cheese preparation | Conventional varieties | Cow milk | Raclette/Fondue



Fresh fondue made from pure Swiss cheese with 1% finest summer truffle, without the addition of additives. For Eberle's ready-to-serve fresh fondue, a fixed selection of cheeses with the appropriate degree of maturity is processed, i.e. grated and mixed directly with wine and cornflour. The addition of summer truffles gives the fondue a delicate truffle note. For the sake of naturalness, the addition of melting salts is deliberately omitted. This fondue speciality is characterised by its freshness and its balanced but spicy character. In terms of taste, it clearly stands out from a conventional fondue conserve with melting salts.

Type: Fresh-ready fondue
Raw material: Mixture of hard and semi-hard cheeses
Weight: 600g bag
Taste: Fondue with a delicate hint of truffle
Shelf life: approx. 6 weeks
Usage: Fondue
Label: CH-2446

Fat content: full fat
Firmness: semi hard
100g contain:

Caloric Value:	1140 kJ (274 kcal)
Fat:	22g
Saturated Fatty Acids:	9g
Carbohydrates:	2g
Sugar:	1g
Proteins:	17g
Salt:	2g

Eberle Spezialitäten AG 9200 Gossau

Frischkäse-Terrine

Cheese preparation | Conventional varieties | Cow milk | Soft cheese

The fine tureens from the house of Eberle impress both with their excellent taste and their presentation on every cheese platter. The variety of types offers a wide range of options. "Everything your heart desires" is no empty promise with these countless, creative and almost heavenly flavours. From sweet and fruity to spicy and strong, everything is there. There are almost no limits to the ingredients, such as chopped nuts, fresh herbs, tender asparagus or delicate salmon.

Type: Cream cheese preparation in various flavours
Raw material: Cream cheese preparation cream level
Weight: 110g
Taste: From sweet and fruity to spicy and strong
Shelf life: 35 days
Use: for aperitifs and snacks and on every cheese platter
Label: CH-2446

Fat content: min. 51% F.i.T.
Firmness, wff: 68%

100g contain: (Mango-Papaya)

Caloric Value:	1320 kJ (317 kcal)
Fat:	25g
Saturated Fatty Acids:	13g
Carbohydrates:	13g
Sugar:	2g
Proteins:	10g
Salt:	2g

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Fruchtkäse

Fresh cheese | Cheese preparation | Conventional varieties | Cow milk

The light and delicate fruit cheese is a composition of creamy double cream cheese, sweet fruits and nuts. The individual layers are lovingly layered and shaped by hand. A beautiful arrangement of delicate apricot pieces, sweet date stripes and roasted hazelnuts make the fruit cheese taste wonderfully fresh and sweet at the same time. The fruit cheese from Käsekonditorei Eberle promises a special taste experience, fruity, refreshing, delicately melting - simply ingeniously different.

Type: Cream cheese preparation
Raw material: Cream cheese
Weight: 125g
Taste: Fresh and sweet at the same time
Shelf life: approx. 4 weeks
Use: for aperitifs and in-between meals
Label: CH-2446

Fat content: full fat
Firmness: semi hard
100g contain:

Caloric Value:	1630 kJ (393 kcal)
Fat:	29g
Saturated Fatty Acids:	12g
Carbohydrates:	18g
Sugar:	10g
Proteins:	15g
Salt:	2g

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Käse-Chips

Cheese preparation | Conventional varieties | Cow milk

Eberle's cheese chips nature are made of 100% pure Swiss cheese. Baked brittle, spicy with typical cheese flavour. Gluten and lactose-free.
This first-class aperitif differs in every respect from all chip products on the market. The baked cheese gives the product a unique flavour, similar to the cheese baked into the bottom of a fondue pan. The handmade production proves to be laborious, and the baked cheese loses all its water content. These are two reasons why this aperitif has its price, but makes it all the more unique. We may state that it goes down very well with its lovers and is always good for a surprise for guests.

Type: Cheese preparation
Raw material: Swiss cheese
Weight: 100g bag
Flavour: different flavours
Shelf life: approx. 6 weeks
Use: for aperitifs and in-between meals
Label: CH-2446

Fat content: full fat
Firmness: semi-hard
100g contain:

Caloric Value:	2350 kJ (564 kcal)
Fat:	36g
Saturated Fatty Acids:	23g
Carbohydrates:	0g
Sugar:	0g
Proteins:	60g
Salt:	4g

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Mini-Brie gefüllt

Fresh cheese | Cheese preparation | Conventional varieties | Cow milk

The Eberle cheese confectionery refines a traditional mini Brie made especially for us with cream cheese and various delicious variations such as grilled vegetables, pumpkin, salmon, garlic, herbs or wild herbs, truffles, chives, walnuts, chestnuts, wild garlic or chilli. The creamy cream cheese filling is mixed according to a carefully guarded recipe and spread into the Brie with a professionally safe hand. This mini brie is a taste treat and becomes even softer and creamier by briefly chambrating. The small 150g portions are also ideal for a single household.

Type: Soft cheese preparation filled with cream cheese and various ingredients.
Raw material: soft cheese preparation rahmstufe - Weight: 150g
Flavour: from fresh-fruity to spicy-hot or peppery
Shelf life: 30 days
Use: for aperitifs and snacks and on every cheese platter
Label: CH-2446

Fat content: min. 58 % F.i.T.
Firmness, wff: 68%

100g contain: (Wild garlic)

Caloric Value:	1490 kJ (359 kcal)
Fat:	31g
Saturated Fatty Acids:	18g
Carbohydrates:	1g
Sugar:	0g
Proteins:	19g
Salt:	1g

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Nusskäse

Cheese preparation | Conventional varieties | Cow milk | Soft cheese

Swiss fine processed cheese garnished with first-class tree nuts.
The characterful nut cheese is the second traditional speciality from the house of Eberle. For decades, this connoisseur's delicacy has also been produced in our company with elaborate and nimble handwork. Produced according to a special recipe, the fine-cut, gently spicy noble processed cheese is blended, filled and topped with walnuts. The dense arrangement of the beautiful tree nut halves gives this fine speciality a special appearance and underlines its hearty taste.

Type: Processed cheese - Raw material: Mix of hard and semi-hard cheeses - Weight: 150g
Flavour: fine nutty
Shelf life: 30 days
Use: for aperitifs and in between or with a fine glass of port wine
Label: CH-2446

Fat content: full fat
Firmness: semi hard
100g contain:

Caloric Value:	1720 kJ (415 kcal)
Fat:	35g
Saturated Fatty Acids:	10g
Carbohydrates:	3g
Sugar:	2g
Proteins:	22g
Salt:	2g

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Swissini

Fresh cheese | Cheese preparation | Conventional varieties | Cow milk

The creamy Swissini from Käsekonditorei Eberle are made nimbly by hand from purely natural raw materials. Mix, shape, sprinkle in, carefully pack and this fine Swiss speciality is ready for the connoisseur. The classics with pineapple, pepper, chives or mango/papaya always present themselves at their best and should not be missing from any cheese platter.

Type: Fresh cheese preparation made from Swiss fresh cheese.
Raw material: Mixture of hard and semi-hard cheeses
Weight: 100g
Flavour: from fresh-fruity to spicy-hot or peppery
Shelf life: 40 days
Use: for aperitifs and snacks and on any cheese platter
Label: CH-2446

Fat content: full fat
Firmness, wff: semi-hard
100g contain:

Caloric Value:	1350 kJ (325 kcal)
Fat:	25g
Saturated Fatty Acids:	12g
Carbohydrates:	14g
Sugar:	12g
Proteins:	11g
Salt:	2g

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Unico Semi-hard cheese, filled

Medium-hard cheese | Cheese preparation | Conventional varieties | Cow milk

Every piece of cheese from the Swiss cheese confectionery Eberle is unique. Made by hand and refined with much love. That's why this creation is also called Unico:
First-class matured Swiss semi-hard cheese is refined in layers with chilli, basil, coffee or truffle. The pleasure is perfect, the invention patented.

Type: Semi-hard cheese
Raw material: Cow's milk
Weight: 100g
Flavour: Finely spicy cheese with a fine chilli note
Shelf life: 60 days
Use: for aperitifs and snacks and on every cheese platter
Label: CH-2446

Fat content: full fat
Firmness: semi-hard

100g contain:

Caloric Value:	1350 kJ (325 kcal)
Fat:	25g
Saturated Fatty Acids:	12g
Carbohydrates:	14g
Sugar:	12g
Proteins:	11g
Salt:	2g

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