Emscha GmbH

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Emscha - Our family business - Our philosophy:
Organic - Regional - Sustainable
Emscha GmbH was founded in 1999 by Heidi and Peter Hofstetter as a family-run farming business. Emscha stands for Entlebuch dairy sheep products. The primary goal was and is to produce 100% pure sheep's milk products and to secure the existence of family farms with organic dairy sheep farming in the Entlebuch.
Emscha GmbH is run by the Hofstetter farming family and by now the second generation is already involved. This ensures the long-term preservation of values.
Today, Emscha GmbH processes over 320 tonnes of organic sheep's milk from seven mountain farmers every year. With over 15 different specialities such as yoghurt, curd cheese and various types of cheese, Emscha GmbH offers the widest range of products made from 100% pure organic sheep's milk.
Organic
Respectful treatment of nature and animals is important to us. Nature must be sustainably protected through closed nutrient cycles. That is why we do not use genetically modified products, chemical products or artificial flavourings and colourings. In agriculture, we deliberately use homeopathy instead of antibiotics. Emscha GmbH processes only organic bud sheep's milk.
Regional
Emscha sheep's milk products are made from fresh organic mountain milk. Great importance is attached to the shortest possible transport routes. For this reason, farmers from the UNESCO Biosphere Entlebuch are specifically supported and accompanied. The basic fruit ingredients for the fine Emscha yoghurts are all produced in-house. This way we can guarantee the regionality and quality of the products. We source the fruit from the region whenever possible. It goes without saying that we use Swiss sugar.
Sustainable
Emscha sheep's milk products are produced in the first zero-energy cheese dairy in Switzerland. The heat energy comes from the thermal water collectors on the roof. Additional energy is supplied by a wood-fired furnace using wood from regional forests. Our cheese dairy has been CO2-neutral for over twenty years. The electrical energy is supplied by the photovoltaic system from the roof of the barn and the cheese dairy.

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Emscha GmbH

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Bioleta

Organic products | Medium-hard cheese | Sheep milk

Mild sheep's cream cheese, young, creamy and fine

Type: Semi-hard cheese - Raw material: thermised mountain milk.
Shape: round - Weight: approx. 800 g loaf
Rind: Natural yellow-red rind
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturation: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH 8600 / BioSuisse

Fat content: 45 % F.i.T.
Firmness, wff: 55-65
100g contain:

Caloric value:	1567 kJ (378 kcal)
Fat:	32 g
Carbohydrates:	1.8 g
Proteins:	20.7 g

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Crèmääh

Organic products | Medium-hard cheese | Sheep milk

Mild, creamy sheep's cheese, creamy and delicate

Type: Semi-hard cheese · Raw material: Organic sheep's milk
Shape: Round · Weight: Approx. 2400 g per wheel
Rind: Natural yellow-red rind
Holes: Closed to few
Taste: Aromatic, creamy, milky
Maturation: 1.5 months · Shelf life: 1 month
Use: Sliced cheese, appetizer
Labeling: CH 8600 / BioSuisse

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

Caloric value:	1567 kJ (378 kcal)
Fat:	32 g
Carbohydrates:	0.5 g
Proteins:	20.7 g
Salt:	1.8 g

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Engelikäse

Organic products | Sheep milk | Soft cheese

A white mould cheese as mild and gentle as an angel. After 20 days in the ripening cell, this little delicacy almost passes in the mouth.

Type: Soft cheese - Raw material: Organic sheep's milk.
Shape: round - Weight: approx. 100 g loaf
Rind: white mould
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturity: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH-BIO-006 | Swiss mountain product

Fat content: 50 % F.i.T.
Firmness, wff: Soft cheese, 70 %.
100g contain:

Caloric value:	1179 kJ (282 kcal)
Fat:	22 g
Carbohydrates:	0.5 g
Proteins:	21 g
Salt:	1 g

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Füüreabe

Organic products | Medium-hard cheese | Sheep milk

Our Füüreabechäs is the perfect cheese for any aperitif. As a piece of indulgence, infused with chilli, it goes perfectly with a glass of white wine.

Type: Semi-hard cheese · Raw material: Thermized organic sheep's milk
Shape: Round · Weight: Approx. 150-180 g per wheel
Rind: No rind
Holes: Closed to few
Flavor: Aromatic, creamy, milky
Maturation: 3-6 months · Shelf life: 1 month
Use: sliced cheese, appetizers, salads
Labeling: CH 8600 / BioSuisse

Fat content: 45 % F.i.T.
Firmness, wff: 55-65
100g contain:

Caloric value:	1576 kJ (380 kcal)
Fat:	31.4 g
Carbohydrates:	2.2 g
Proteins:	22.1 g

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Glaubenberg

Organic products | Medium-hard cheese | Sheep milk

Glaubenberg is a semi-hard cheese and needs four to eight months of care and rest in the dark cellar to become a real piece of Entlebuch.

Type: Semi-hard cheese - Raw material: Organic sheep's milk.
Shape: round - Weight: approx. 2500 g loaf
Rind: Natural yellow-red rind
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturation: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH-BIO-006 | Swiss mountain product

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

Caloric value:	1188 kJ (284 kcal)
Fat:	22 g
Saturated Fatty Acids:	9.46 g
Carbohydrates:	0.5 g
Sugar:	0.5 g
Proteins:	21 g
Salt:	1.8 g

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Mutschli

Organic products | Medium-hard cheese | Sheep milk

Our Mutschli is like you know it - only better. After just five weeks, this tender little cheese is ready to be enjoyed.

Type: Semi-hard cheese - Raw material: thermised mountain milk.
Shape: round - Weight: approx. 800 g loaf
Rind: Natural yellow-red rind
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturation: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH64510087 / Suisse Garantie / Berg&Alp / Valais Excellence / IFS / ISO 9001 / ISO 14001

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

Caloric value:	1175 kJ (281 kcal)
Fat:	22.5 g
Carbohydrates:	0.5 g
Proteins:	21.6 g

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Pecorino

Organic products | Medium-hard cheese | Sheep milk

After eight to twelve months, our Pecorino is a real treat for the palate. Spicy without being sharp and fresh like a beautiful spring morning.

Type: Semi-hard cheese - Raw material: thermised mountain milk.
Shape: round - Weight: approx. 800 g loaf
Rind: Natural yellow-red rind
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturation: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH64510087 / Suisse Garantie / Berg&Alp / Valais Excellence / IFS / ISO 9001 / ISO 14001

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

Caloric value:	1170 kJ (280 kcal)
Fat:	22 g
Carbohydrates:	0.5 g
Proteins:	21 g

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Raclette Alpenkräuter

Organic products | Medium-hard cheese | Raclette/Fondue | Sheep milk

The sheep's raclette is perfect for bringing a wholesome change to the table during a cosy meal. Natural or with Swiss Alpine herbs, the cheese is a treat for the palate.

Type: Semi-hard cheese - Raw material: thermised mountain milk.
Shape: round - Weight: approx. 800 g loaf
Rind: Natural yellow-red rind
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturation: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH64510087 / Suisse Garantie / Berg&Alp / Valais Excellence / IFS / ISO 9001 / ISO 14001

Fat content: 45 % F.i.T.
Firmness, wff: 55-65
100g contain:

Caloric value:	1682 kJ (405 kcal)
Fat:	32.1 g
Carbohydrates:	2.1 g
Proteins:	27 g

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Raclette Natur

Organic products | Medium-hard cheese | Raclette/Fondue | Sheep milk

The sheep's raclette is perfect for bringing a wholesome change to the table during a cosy meal. Natural or with Swiss Alpine herbs, the cheese is a treat for the palate.

Type: Semi-hard cheese - Raw material: thermised mountain milk.
Shape: round - Weight: approx. 800 g loaf
Rind: Natural yellow-red rind
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturation: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH64510087 / Suisse Garantie / Berg&Alp / Valais Excellence / IFS / ISO 9001 / ISO 14001

Fat content: 45 % F.i.T.
Firmness, wff: 55-65
100g contain:

Caloric value:	1682 kJ (405 kcal)
Fat:	32.1 g
Carbohydrates:	2.1 g
Proteins:	27 g

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Salato

Organic products | Medium-hard cheese | Sheep milk

The counterpart to Greek feta - but made from 100% pure organic sheep's milk. It gives every salad that certain touch.

Type: Soft cheese - Raw material: Organic sheep's milk.
Shape: rectangular - Weight: approx. 200 g loaf
Rind: Natural yellow-red rind
Perforation: closed to slight
Taste: aromatic, creamy, milky
Maturity: 1.5 months - Shelf life: 1 month
Use: Semi-hard cheese, aperitif
Labelling: CH-BIO-006 | Swiss mountain product

Fat content: 45 % F.i.T.
Firmness, wff: 55-65

100g contain:

Caloric value:	1285 kJ (310 kcal)
Fat:	25.4 g
Carbohydrates:	1.8 g
Proteins:	18.6 g
Salt:	3.5g

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