Fromagerie de Nods SA

Allegro Chasseral
Fromage de Bucherons de Chasseral
Le Niola de Chasseral
Les Coteaux de Chasseral

The flavour of authenticity and the quality of regional products

The cheese-factory Nods is a mountain family business which produces a large variety of regional products. It offers tasty mountain cheeses, home-made Fondue mixes, in-house mountain-certified Raclette cheese, diverse dairy products, and more.

The specialties are made from high-quality local resources. The milk is exclusively from cows that graze lush meadows in summer and are fed with appetizing hay in winter. The producers deliver the milk twice daily and it is processed immediately.

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with a smile

Fromagerie de Nods SA

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Allegro Chasseral

Medium-hard cheese | Conventional varieties | Cow milk

The name describes the speed. Slightly crumbly dough. Ivory-coloured, changing according to the feeding of the cows. Aromatic flavour full of character.

Type: Semi-hard cheese, lubricated - Raw material: Cow's milk, thermised
Shape: Round approx. 32 cm diameter - Weight: approx. 6500 g
Rind: Lubricated cheese - Punching: Irregular small holes
Maturity: 90 days - Shelf life: Pre-packed 31 days, loaf kept open in the cellar: longer
Use: For raw consumption
Characteristics: Berg certification / Jura bernois Produit du terroir / Produit des parcs Suisses / Suisse Garantie

Fat content: min. 48% F.i.T.
Firmness, wff: approx. 56%
100g contain:

Caloric Value:	1817 kJ (439 kcal)
Fat:	37.7 g
Saturated Fatty Acids:	22.6 g
Carbohydrates:	0.38 g
Sugar:	0 g
Proteins:	24.5 g
Salt:	2.2 g

Fromagerie de Nods SA 2518 Nods

Fromage de Bucherons de Chasseral

Medium-hard cheese | Conventional varieties | Cow milk

The name translates into woodcutter of the Chasseral.

Supple dough. Ivory colour, changing according to the feeding of the cows. Aromatic flavour full of character.

Type: Semi-hard cheese, lubricated - Raw material: Cow's milk, thermised
Shape: Round approx. 32 cm diameter - Weight: approx. 6500 g
Rind: Lubricated cheese - Punching: Irregular small holes
Maturity: 135 days - Shelf life: Pre-packed 31 days, loaf kept open in the cellar: longer
Use: For raw consumption
Label: Mountain certification / Jura bernois Produit du terroir / Produit des parcs Suisses / Suisse Garantie

Fat content: min. 48%
Firmness: about 56 %
100g contain:

Caloric Value:	1809 kJ (436 kcal)
Fat:	36.8 g
Saturated Fatty Acids:	22.1 g
Carbohydrates:	0.37 g
Sugar:	0 g
Proteins:	26 g
Salt:	1.7 g

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Le Niola de Chasseral

Conventional varieties | Cow milk | Soft cheese

Niola is the name given to the people of Nods.

The cheese goes well with the locals. These have a strong shell but a soft core. Supple paste. Ivory in colour, changing according to the feeding of the cows. Aromatic Characterful flavour, slightly freshly acidic. Depending on age, the cheese can become very soft to "runny".

Type: Soft cheese cream - Raw material: Cow's milk, Pasteurised
Shape: Round approx. 15-20 cm diameter - Weight: approx. 750 G
Rind: Smeary cheese - Punching: Irregular small holes
Maturation: approx. 21 days -
Shelf life: pre-packed 31 days, loaf kept open in the cellar: longer - Use: To be eaten raw, can be melted with potatoes (Tartiflette) -
Label: Berg certification / Jura bernois Produit du terroir / Produit des parcs Suisses / Suisse Garantie.

Fat content: min. 55%
Firmness: 65-73 %
100g contain:

Caloric Value:	1400 kJ (338 kcal)
Fat:	28.8 g
Saturated Fatty Acids:	17.3 g
Carbohydrates:	0.8 g
Sugar:	0 g
Proteins:	19.1 g
Salt:	1.8 g

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Les Coteaux de Chasseral

Medium-hard cheese | Conventional varieties | Cow milk

The name translates as: The slopes of the Chasseral.
Supple dough. Ivory-coloured, changing according to the feeding of the cows. Aromatic Characterful Fresh taste, slightly acidic.

Type: Semi-hard cheese, lubricated - Raw material: Cow's milk, thermised
Shape: Round approx. 32 cm diameter - Weight: approx. 6500 g
Rind: Lubricated cheese - Punching: irregular small holes
Maturity: 90 - 120 days - Shelf life: Pre-packed 31 days, loaf kept open in the cellar: longer -
Use: For raw consumption, for fondue mixtures, as raclette cheese -
Label: Mountain certification / Jura bernois Produit du terroir / Produit des parcs Suisses / Suisse Garantie

Fromagerie de Nods SA 2518 Nods

Fat content: min. 48%
Firmness: 56%
100g contain:

Caloric Value:	1746 kJ (421 kcal)
Fat:	36 g
Saturated Fatty Acids:	21.6 g
Carbohydrates:	0.4 g
Sugar:	0 g
Proteins:	24 g
Salt:	1.8 g