Fromages Spielhofer SA

- Bio-Renan Demeter
- Chaux d'Abel
- Eolienne à la crème
- L'Horloger
- La Tanne
- Le Cavalier
- Mont-Soleil
- Montagne du Jura
- L'Oeil de Crosin
- Spielhofer Fondue
- Tête de Moine AOP CLASSIC

Spielhofer Käse AG has been successfully producing and marketing cheese and butter since 1982. Today, the family business is run by the second generation. The company meets all current national and international requirements in the food sector.

We attach great importance to the production of high-quality products made exclusively from fresh and regional silage-free mountain milk. Thanks to our family structure, we are flexible and can respond well to individual customer wishes. Share the passion of the cheese tradition with us!

cheese.ch
with a smile

Fromages Spielhofer SA

Sepp Spielhofer
Rue de l'Envers 16, CH-2610 St-Imier
Telefon: +41 (0)32 940 17 44, Telefax:+41 (0)32 940 17 45
spielhofer@bluewin.ch

cheese.ch
with a smile

Bio-Renan Demeter

Organic products | Medium-hard cheese | Cow milk

All the manufacturing stages for our Bio-Renan, from the milk to the cheese, are carried out according to the stringent requirements of the
Bio-Demeter label.
This semi-hard cheese is made from Bio-Demeter raw milk. Our milk suppliers from the area around Renan on the westernmost summit of the Bernese Jura have subscribed to this particularly natural and environmentally-friendly production method. Our Bio-Renan offers a unique tasting experience and a full, refined flavour with aromatic, spicy notes reminiscent of the grassy pastures.

Type: medium-hard cheese · Ingredients: cow's milk
Shape: round · Weight: 8 - 9 kg
Rind: smear-ripened, brown-red · Holes: none to very slight
Flavour: mild, creamy, tenderly melting
Ripening: 5 months · Shelf life: 90 days
Suitable for: aperitifs, snacks
ID: CH-4015

Fat content: 54 - 61 %
Firmness: 54 - 65 %
100g contain:

Caloric Value:	1675 kJ (400 kcal)
Fat:	33 g
Saturated Fatty Acids:	0 g
Carbohydrates:	0.5 g
Sugar:	0 g
Proteins:	26 g
Salt:	1.5 g

Fromages Spielhofer SA 2610 St-Imier

Chaux d'Abel

Medium-hard cheese | Conventional varieties | Cow milk

Chaux d'Abel is produced today in St-Imier according to an old recipe from the cheese dairy of the same name. Made from thermized mountain milk from the Bernese Jura, this cheese is a typical regional product. With its delicate, spicy aroma and creamy, buttery texture, it is loved by many cheese enthusiasts. It is produced exclusively at the Spielhofer cheese dairy and is now one of the main products in its portfolio.

Type: Semi-hard cheese · Raw material: Cow's milk, from silage-free raw milk
Shape: Round · Weight: 8 kg
Rind: Brown, characteristic rind with a texture resembling a Swiss watch face
Holes: None to very few holes
Maturation: At least 6 months · Shelf life: 90 days from delivery
Taste: Buttery texture, full-bodied, strong, harmonious flavor
Certification: CH-4015 | Suisse Garantie | Swiss mountain product | IFS Food

Fat content: 52 %
Firmness: 52 %
100g contain:

Caloric Value:	1640 kJ (395 kcal)
Fat:	33 g
Saturated Fatty Acids:	20 g
Carbohydrates:	0.1 g
Sugar:	0 g
Proteins:	24 g
Salt:	1.8 g

Fromages Spielhofer SA 2610 St-Imier

cheese.ch
with a smile

Eolienne à la crème

Conventional varieties | Cow milk | Soft cheese

The Eolienne à la crème is a small but superior soft cheese. It is fine, rich, tangy and smooth.

Type: soft cheese · Ingredients: non-silage goat's milk, thermised
Shape: round, 10 - 15 cm in diameter · Weight: about 300 g
Rind: none · Holes: none
Flavour: aromatic, fruity, pure
Ripening: min. 3 weeks · Shelf life: 35 daysSuitable for: aperitifs, cheese platters, desserts
ID: CH-4015

Fat content: 55 %
Firmness: over 65 %
100g contain:

Caloric Value:	1735 kJ (415 kcal)
Fat:	35 g
Saturated Fatty Acids:	22 g
Carbohydrates:	<0.1 g
Sugar:	<0.1 g
Proteins:	25 g
Salt:	1.9 g

Fromages Spielhofer SA 2610 St-Imier

L'Horloger

Medium-hard cheese | Conventional varieties | Cow milk

The watchmaker proudly presents his dial and the movement beneath it, creating a successful combination of cheese and time. One minute corresponds to approximately 130g of the strong watchmaker with its buttery dough and harmonious taste. In the picturesque Jura region, known for its unspoiled nature and watchmaking artistry, "L'Horloger" matures for 180 days in the cellar of the Spielhofer cheese dairy.

Type: Semi-hard cheese · Raw material: Cow's milk, from silage-free raw milk
Shape: Round · Weight: 8 kg
Rind: Brown, characteristic rind with a texture resembling a Swiss watch face
Holes: None to very few holes
Maturation: At least 6 months · Shelf life: 90 days from delivery
Taste: Buttery texture, full-bodied, strong, harmonious flavor
Certification: CH-4015 | Suisse Garantie | Swiss mountain product | IFS Food

Fat content: 52 %
Firmness: 52 %
100g contain:

Caloric Value:	1740 kJ (419 kcal)
Fat:	35 g
Carbohydrates:	0.4 g
Sugar:	0 g
Proteins:	25 g
Salt:	1.9 g

Fromages Spielhofer SA 2610 St-Imier

La Tanne

Conventional varieties | Cow milk | Soft cheese

Only milk from the hamlet of La Tanne, east of Tavannes, is used for our soft cheese of the same name. The flowery pastures of this picturesque spot are responsible for its special aroma.
The milk from La Tanne is used only to manufacture this speciality. It is rubbed with stone pine brine and matured for two weeks, resulting in a tender white mould and a soft paste. A unique, delicious cheese, charming in its spicy and flowery flavour. A true culinary delight.

Type: soft cheese · Ingredients: thermised cow's milk
Shape: round · Weight: 200 g
Rind: smear-ripened, white mold · Holes: none to very light
Ripening: 2 - 3 weeks · Shelf life: 30 daysSuitable for: depending on the ripening; aperitifs or desserts
ID: CH-4015

Fat content: 51 - 54.9 %
Firmness: 65 %
100g contain:

Caloric Value:	1270 kJ (305 kcal)
Fat:	25 g
Saturated Fatty Acids:	15.1 g
Carbohydrates:	0 g
Sugar:	0 g
Proteins:	20.3 g
Salt:	2 g

Fromages Spielhofer SA 2610 St-Imier

cheese.ch
with a smile

Le Cavalier

Hard cheese | Conventional varieties | Cow milk

A mild semi-hard cheese from a farmer who foregoes the use of mechanisation and only works with horses - obviously Freiberger horses from the region.
They are compact and deep-chested in equestrian terms, with a short, stable back and strong neck. Freibergers are the last original Swiss horse race to come from the Franches Montagnes (Freiberger in German) hills in the Jura. Oursupplier uses these horses to cultivate his fields. His cows seem to appreciate the gently cultivated pastures because the milk he delivers for Le Cavalier is of extraordinary quality.Le Cavalier (the Rider, in English) is a mild, semi-hard cheese, matured for three to four months. Its flavours are aromatic, fruity and pure.

Type: hard cheese · Ingredients: non-silage cow's milk
Shape: round · Weight: 9 - 9.5 kg
Rind: smear-ripened, brownish red · Holes: none to very subtle
Ripening: 4 - 5 months · Shelf life: 90 daysSuitable for: aperitifs
ID: CH-4015

Fat content: 48 - 54.9 %
Firmness: 50 - 54 %
100g contain:

Caloric Value:	1675 kJ (400 kcal)
Fat:	33 g
Saturated Fatty Acids:	0 g
Carbohydrates:	0.5 g
Sugar:	0 g
Proteins:	26 g
Salt:	1.5 g

Fromages Spielhofer SA 2610 St-Imier

Mont-Soleil

Medium-hard cheese | Conventional varieties | Cow milk

Mont-Soleil is the name of a distinctive hilltop right above our town of Saint-Imier. It is not only sunny there, but also very windy - with happy cows.
For years, there has been a solar energy plant and a large wind park on Saint-Imier's local mountain. But the cows who spend a happy life there couldn't care less. They eat juicy herbs and delicious flowers in summer and tasty hay in winter. The farmers who work here understand their craft and take care of nature.

Type: medium-hard cheese · Ingredients: non-silage cow's milk
Shape: round · Weight: 8 - 9 kg
Rind: smear-ripened, reddish brown · Holes: none to very light
Ripening: 4 - 5 months · Shelf life: 90 daysSuitable for: aperitifs
ID: CH-4015

Fat content: 54 %
Firmness: 55 %
100g contain:

Caloric Value:	1540 kJ (370.6 kcal)
Fat:	34.3 g
Saturated Fatty Acids:	21.3 g
Carbohydrates:	0.2 g
Sugar:	0 g
Proteins:	25 g
Salt:	1.5 g

Fromages Spielhofer SA 2610 St-Imier

cheese.ch
with a smile

Montagne du Jura

Swiss Cheese Award | Hard cheese | Conventional varieties | Cow milk | Raclette/Fondue

Josef Spielhofer came up with the idea for the "Montagne du Jura" shortly after arriving in Cormoret: it could be regarded as the response from this citizen of Central Switzerland to the unique charm of the people in the Vallon de Saint-Imier, high up in the Bernese Jura mountains.
A classic hard cheese with aromatic spiciness and a strong flavour, it captivates every cheese lover. Montagne du Jura is a purely natural product, a true mountain cheese which is just as good on its own as on a cheese board. It is also well suited to a creamy fondue.

Type: hard cheese · Ingredients: non-silage cow's milk
Shape: round · Weight: about 8.5 - 9.5 kg
Rind: smear-ripened, brownish red · Holes: none to very light
Ripening: 6 - 8 months · Shelf life: 90 daysSuitable for: aperitifs, ideal for dessert platters
ID: CH-4015

Fat content: 52 %
Firmness: 52 %
100g contain:

Caloric Value:	1660 kJ (401 kcal)
Fat:	33 g
Saturated Fatty Acids:	0 g
Carbohydrates:	0 g
Sugar:	0 g
Proteins:	26 g
Salt:	1.5 g

Fromages Spielhofer SA 2610 St-Imier

L'Oeil de Crosin

Conventional varieties | Cow milk | Soft cheese

"The Eye of Crosin" is a smear-ripened soft cheese made using fresh cow's milk. A silky cheese for all the gourmets that like to enjoy a piece of cheese for dessert.

Type: soft cheese · Ingredients: thermised cow's milk
Shape: round · Weight: 500-650 g
Rind: smear-ripened, brownish red · Holes: none to very light
Ripening: 3 - 5 weeks · Shelf life: 30 daysSuitable for: depending on the ripening; aperitifs or desserts
ID: CH-4015

Fat content: 51 - 54.9 %
Firmness: 65 %
100g contain:

Caloric Value:	1270 kJ (305 kcal)
Fat:	28 - 32 g
Saturated Fatty Acids:	0 g
Carbohydrates:	0 g
Sugar:	0 g
Proteins:	26 g
Salt:	2 g

Fromages Spielhofer SA 2610 St-Imier

Spielhofer Fondue

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

Our fondue mixture contains four different types of cheese, including the Tête de Moine. The rest is a family secret.
Our homemade, ready-to-use fondue mixture is made from our unique Tête de Moine and three other full-bodied cheeses. We obviously only
use our own cheeses. The white wine we use also comes from the region: the well-known wine regions of the Neuchâtel, Biel and Murten
lakes all lie on the other side of the Chasseral range, the "Fondue au Mauler" is even complemented with a quality sparkling wine.

Type: hard cheese · Ingredients: non-silage cow's milk
Shape: round · Weight: about 8.5 - 9.5 kg
Rind: smear-ripened, brownish red · Holes: none to very light
Ripening: 6 - 8 months · Shelf life: 90 daysSuitable for: aperitifs, ideal for dessert platters
ID: CH-4015

Fat content: 52 %
Firmness: 52 %
100g contain:

Caloric Value:	1186 kJ (286 kcal)
Fat:	21 g
Saturated Fatty Acids:	0 g
Carbohydrates:	2.2 g
Sugar:	0 g
Proteins:	17 g
Salt:	1 g

Fromages Spielhofer SA 2610 St-Imier

Tête de Moine AOP CLASSIC

Medium-hard cheese | Conventional varieties | Cow milk

The Tête de Moine AOP, Fromage de Bellelay, is registered as a protected designation of origin: The milk must be from the area of origin and the cheese must be traditionally created and ripened. The name stems from the former monastery Bellelay in the Swiss Jura.

Type: medium-hard cheese · Ingredients: non-silage cow's milk
Shape: cylindrical · Weight: 0.75 - 1.2 kg
Rind: smear-ripened, corny, generally weak · Holes: up to 6 mm, spare
Flavour: sour milk, weak hay flavour, slightly spicy
Ripening: ? · Shelf life: 90 days
Suitable for: cheese platters, aperitifs, desserts
ID: CH 4015

Fromages Spielhofer SA 2610 St-Imier

Fat content: 50 - 55 %
Firmness: 55 - 62 %

100g contain:

Caloric Value:	1735 kJ (415 kcal)
Fat:	35 g
Saturated Fatty Acids:	22 g
Carbohydrates:	< 0.1 g
Sugar:	< 0.1 g
Proteins:	25 g
Salt:	1.9 g