Seiler Cheese Dairy AG

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Seiler Käserei AG is located in the heart of Switzerland. Since January 2019, the ultra-modern milk processing plant has been located at its new production site in Giswil, near its own cave cellar. The mild climate offers the best conditions for milk production. Cheese was first produced at the former site in Sarnen in 1972. Since its founding, Seiler Käserei AG has specialised in the production of melt-in-the-mouth raclette cheese and Obwaldner fry cheese. The excellent quality became the epitome of outstanding Raclettes. The production could be increased, and the company constantly adapted to the new circumstances. Today we process up to 80,000 kg of fresh milk with approximately 20 employees in our extremely efficient new cheese dairy.

Our products are defined by experience and tradition, paired with new findings from research and technology. It is our endeavour to maintain and optimise the good reputation and the well-known quality standard. We want to offer the consumer a culinary pleasure!

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Seiler Cheese Dairy AG

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Grotto / Althorn

Hard cheese | Conventional varieties | Cow milk

Spicy, aromatic and simply a treat? Our Grotto / Althorn is great on a cheese platter, but also tastes fantastic with Älplermagronen.

Type : Hard cheese - Raw material : Cow's milk pasteurised.
Shape : round, diameter 32 cm - Weight : loaf 5.6 - 6 kg
Rind: natural, dark red/brown, irregular, rustic smear rind -
Punching: sparse, irregular punching
Flavour: varied, rounded, spicy flavour that develops in the finish
Maturation: ideally 6 months - Shelf life: 4 weeks
Use: semi-hard cheese
Label: CH 5989 / Suisse Garantie

Fat content: full fat, min. 48% F.i.T.
Firmness, wff: hard, 51-54 %
100g contain:

Caloric Value:	1624 kJ (389 kcal)
Fat:	32 g
Saturated Fatty Acids:	19.2 g
Carbohydrates:	0.6 g
Sugar:	0 g
Proteins:	25.5 g
Salt:	2 g

Seiler Cheese Dairy AG 6074 Giswil

Seiler Bio Raclette

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

The excellent meltability of our classic raclette cheese is always convincing. Its typical spicy taste combined with its creamy and full-bodied consistency results in an absolutely harmonious overall package and should therefore not be missing from any raclette meal.

Our raclette classic - its great qualities are also available in conventional quality.

Type: Semi-hard cheese - Raw material: Organic cow's milk, pasteurised.
Shape: square - Weight: 6.7 - 7.1 kg
Rind: lubricated
Perforation: lively, partly irregular perforation
Taste: pure, spicy aroma
Maturity: 4-5 months = ideal age - Shelf life: 6 months if stored properly
Use: for raclette, for gratinating
Label: CH 5989 / CH-BIO-006 / 31673 bio. inspecta / Suisse Garantie

Fat content: full fat, 48-51 % F.i.T.
Firmness, wff: semi-hard, 59-61 %.
100g contain:

Caloric Value:	1570 kJ (375 kcal)
Fat:	30.3 g
Saturated Fatty Acids:	18.2 g
Carbohydrates:	0.7 g
Sugar:	0 g
Proteins:	25.9 g
Salt:	2.3 g

Seiler Cheese Dairy AG 6074 Giswil

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Seiler Bratkäse

Grilling & frying cheese | Medium-hard cheese | Conventional varieties | Cow milk | Raclette/Fondue

The excellent meltability of our classic raclette cheese is always convincing. Its typical spicy taste combined with its creamy and full-bodied consistency results in an absolutely harmonious overall package and should therefore not be missing from any raclette meal.

Type: semi-hard cheese - Raw material: cow's milk, pasteurised -
Shape: round, diameter 13 - 15 cm - Weight: 700 g, 1.1 kg
Rind: washed, dark yellow rind - Perforation: small, irregular perforation
Taste: full-bodied, pure, mildly sour taste
Ripeness: 6 - 8 weeks = ideal degree of ripeness - Shelf life: up to 12 weeks when stored properly in a cool place
Use: Fried cheese, sliced cheese on cheese platter, ideal gift in decorative gift box
Label: CH 5989 / Suisse Garantie

Fat content: full fat, 49-52 % F.i.T.
Firmness, wff: semi-hard, 60-62 %.
100g contain:

Caloric Value:	1484 kJ (355 kcal)
Fat:	28.9 g
Saturated Fatty Acids:	17.3 g
Carbohydrates:	0.7 g
Sugar:	0 g
Proteins:	23.9 g
Salt:	1.6 g

Seiler Cheese Dairy AG 6074 Giswil

Seiler Raclette Classic

Medium-hard cheese | Conventional varieties | Cow milk | Raclette/Fondue

The excellent meltability of our classic raclette cheese is always convincing. Its typical spicy taste combined with its creamy and full-bodied consistency results in an absolutely harmonious overall package and should therefore not be missing from any raclette meal.

Type: Semi-hard cheese - Raw material: Cow's milk, pasteurised.
Shape: square - Weight: 6.7 - 7.1 kg
Rind: lubricated
Perforation: lively, partly irregular perforation
Taste: pure, spicy aroma
Maturity: 4-5 months = ideal age - Shelf life: 6 months if stored properly
Use: for raclette, for gratinating
Label: CH 5989 / Suisse Garantie

Fat content: full fat, 48-51 % F.i.T.
Firmness, wff: semi-hard, 59-61 %.
100g contain:

Caloric Value:	1570 kJ (375 kcal)
Fat:	30.3 g
Saturated Fatty Acids:	18.2 g
Carbohydrates:	0.7 g
Sugar:	0 g
Proteins:	25.9 g
Salt:	2.3 g

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Seiler Raclette of your choice

Medium-hard cheese | Conventional varieties | Cow milk | Raclette/Fondue

Seiler delights with classic and sophisticated raclette varieties in countless variations. Discover a selection as diverse as the world itself - with ingredients from every continent that turn every raclette evening into a culinary journey around the world. Our selection:

Bündnerfleisch | Chorizo | Curry | Fennel seeds | Tarte flambée | Smoked | Smoked garlic | Green pepper | Ginger turmeric | Jalapeño | Garlic | Mediterranean | Mostbröckli | Paprika | Piment d 'Espelette | Pink pepper | Fried onions | Bacon | Porcini mushrooms | Tasmanian pepper | Truffle | White wine | Lemon thyme

Type: Semi-hard cheese - Raw material: Cow's milk, pasteurised.
Shape: square - Weight: 6.7 - 7.1 kg
Rind: lubricated
Perforation: lively, partly irregular perforation
Taste: various flavors
Maturity: 4-5 months = ideal age - Shelf life: 6 months if stored properly
Use: for raclette, for gratinating
Label: CH 5989 / Suisse Garantie

Fat content: full fat, 48-51 % F.i.T.
Firmness, wff: semi-hard, 59-61 %.
100g contain:

Caloric Value:	1570 kJ (375 kcal)
Fat:	30.3 g
Saturated Fatty Acids:	18.2 g
Carbohydrates:	0.7 g
Sugar:	0 g
Proteins:	25.9 g
Salt:	2.3 g

Seiler Cheese Dairy AG 6074 Giswil

Seiler Raclette rund

Medium-hard cheese | Conventional varieties | Cow milk | Raclette/Fondue

The excellent melting ability and the long-lasting creamy-soft melting is the trademark of this raclette cheese. Ideal for the raclette party that always succeeds.

Type: Semi-hard cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: 5.1 - 5.4 kg
Rind: lubricated
Perforation: sporadic, rather irregular
Flavour: rich, pure, strong aroma
Maturity: 4-5 months = ideal age - Shelf life: 6 months if stored properly
Use: for raclette, for gratinating
Label: CH 5989 / Suisse Garantie

Fat content: full fat, 48-51 % F.i.T.
Firmness, wff: semi-hard, 59-61 %.
100g contain:

Caloric Value:	1570 kJ (375 kcal)
Fat:	30.3 g
Saturated Fatty Acids:	18.2 g
Carbohydrates:	0.7 g
Sugar:	0 g
Proteins:	25.9 g
Salt:	2.3 g

Seiler Cheese Dairy AG 6074 Giswil

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Seiler Sarnerli

Swiss Cheese Award | Conventional varieties | Cow milk | Soft cheese

Our mild, balanced Sarnerli is not only an ideal companion for breakfast, but can also be used in cheese salads, for example, as a tribute to the capital of Obwalden.

Type: Cream soft cheese - Raw material: Cow's milk, pasteurised.
Shape: round - Weight: approx. 600 g
Rind: red smear
Punching: very sparing
Taste: creamy, independent, rounded flavour
Maturity: 3 - 5 weeks = ideal age - Shelf life: up to 10 weeks if stored properly in a cool place
Use: Semi-hard cheese, aperitif, dessert cheese
Label: CH 5989 / Suisse Garantie

Fat content: cream stage, min. 55 % F.i.T.
Firmness, wff: soft cheese, min. 65 %.

100g contain:

Caloric Value:	1526 kJ (365 kcal)
Fat:	32.3 g
Saturated Fatty Acids:	19.3 g
Carbohydrates:	1.1 g
Sugar:	0 g
Proteins:	18.8 g
Salt:	1.5 g

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