

## Emmentaler Show Dairy, Affoltern im Emmental

[www.emmentaler-schaukaeserei.ch/en/](http://www.emmentaler-schaukaeserei.ch/en/)



The Emmentaler Show Dairy (Schaukäseerei in German) is a mixture between active dairy and interactive museum. You will be able to follow live how **Emmentaler Switzerland AOP** is produced (it's the original, all the other Emmmentalers in the world are just copycats 😊).

AOP stands for **Appellation d'Origine Protégée** (Protected Designation of Origin).

Unfortunately our ancestors have not protected the Emmentaler brand worldwide early on. So we were only able to protect the name Emmentaler Switzerland.

After that we will visit the **King's Way**. Because Emmentaler is sometimes also called the king of cheeses. In a playful manner you learn most of the things you didn't know about this delicious cheese yet. Next point on the programme is a discussion with the director of Emmentaler Switzerland, **Urs Schlüchter**. He will tell you more about the market situation and other points of interest. Production chief **Gérine Oeschger** will also be present. She is originally from Madagascar and one of the very few female cheesemakers in a leading position. During the discussion a buffet will be served.

In the Show Dairy they produce about **10 Emmentaler wheels**, weighing each about 100 Kilo. For each wheel you need about 1000 liters of raw milk. Like Gruyère AOP and Sbrinz AOP Emmentaler Switzerland has to be produced with raw milk. The production potential of the Show Dairy is much higher than 10 wheels a day, but at the moment a **severe production limit** is installed by Emmentaler Switzerland to equalize demand with offer on the cheese markets. The same applies for all other **nearly 100 Emmentaler producing dairies**.

Further informations about Emmentaler AOP: [www.emmentaler.ch/en](http://www.emmentaler.ch/en)