

Emmenthal Cheese Types

First revised edition

CHR. HANSEN

2. General characteristics of Emmenthal cheese types

Emmenthal (550,000 t/year) is the most common cheese in the Emmenthal cheese segment. The total volume of the segment is estimated to 850,000 tons per year. Europe is the main producer followed by the US.

Due to the high scalding temperature of the curd during processing they are also called "cooked cheeses" and can be characterized as being of "rennet" character, on an "acid to rennet" scale.

All Emmenthal cheese types are low in moisture, have propionate taste and generally long shelf lives.

Some of the general characteristics of the segment are listed as follows:

- Dry matter > 60 %
- Fat in dry matter 40–55% (46–47% is more common).
- Water content in fat free cheese < 55%
- Calcium in fat free dry matter > 2.9%
- pH 5.20 – 5.40

Most of the cheeses are large (30–130 kg) with round or egg shaped eyes (1–4 cm in diameter).

The Emmenthal cheese types are used as table cheese or ingredients. In the case of the latter, grated cheese packing is increasing, and in some countries Emmenthal is widely used on pizzas.

Emmenthal cheese types

	Diameter and weight	Scalding	Eye formation	Salt %
Emmenthal France Germany US Switzerland	70-100 cm 30-100 kg	50-54°C (122-129°F)	1-2 cm	< 1% Brine
Gruyère France	40-60 cm 35-40 kg	50-57°C (122-135°F)	Few small eyes	>1.5% Brine or dry salting
Comté France	40-50 cm 35-40 kg	50-57°C (122-135°F)	Few small eyes	>1.5% Brine or dry salting
Beaufort France	30-70 cm 12-70 kg	50-57°C (122-135°F)	Few small eyes	>1.5% Brine or dry salting
Appenzeller Switzerland	20-30 cm 6-8 kg	42-46°C (108-115°F)	No eyes	>1.5% Brine
Sbrinz Switzerland	50-70 cm 20-45 kg	55-57°C (131-135°F)	No eyes	>1.5% Brine
Graviera Greece	30-40 cm 12-15 kg	48-50°C (118-122°F)	No eyes	>2.0% Brine

Emmenthal Cheese Types

First revised edition

CHR. HANSEN

Examples of Emmenthal cheese ripening

	1. Room	2. Room	3. Room
Emmenthal France, Germany Switzerland	10-13°C (50-55°F) 2-3 weeks	20-24°C (68-75°F) 2-3 weeks	10-13°C (50-55°F) 8-12 months
Gruyère France	10°C (50°F) 3 weeks	15-20°C (59-68°F) 2-3 weeks	12-15°C (54-59°F) 8-12 months
Comté France	10-13°C (50-55°F) 3-4 weeks	17-20°C (63-68°F) 6-8 weeks	10-13°C (50-55°F) 2 months
Beaufort France	10-14°C (50-57°F) 6-18 months		
Appenzeller Switzerland	12-15°C (54-59°F) 5-6 weeks 90-95%RH	10-14°C (50-57°F) 4-6 months	
Sbrinz Switzerland	16-18°C (61-64°F) 3-6 weeks	10-12°C (50-54°F) 15-20 months	
Graviera Greece	15-18°C (59-64°F) 3-4 weeks	12-14°C (54-57°F) 3-5 months 85-90°C (185-194°F) RH	

