



FROMAGES SPIELHOFER SA  
2610 Saint-Imier

TÊTE DE MOINE  
FROMAGE DE BELLELAY

# TÊTE DE MOINE AOP

SEMI-SOFT CHEESE



**Its history dates back to the 12th century, eating it is a truly unique experience and its flavour is a revelation: that's Tête de Moine.**

Tête de Moine is a cylindrical, washed, semi-soft, raw milk cheese. It is made from a very fine-grained paste which melts slightly in the mouth. The lush grass and herbs of the pastures and natural mountain milk make Tête de Moine a product of its "terroir" and create its incomparable flavour. It is produced according to the stringent standard of the AOP specifications and is matured for at least two and a half months on pine boards. Only seven cheese dairies in the Bernese and Jura hills are allowed to make Tête de Moine.





## THE CHEESE DELICACY PARED INTO ROSETTES

<b>Place of origin and production</b>	Fromages Spielhofer SA, CH-2610 Saint-Imier
<b>Milk type</b>	Natural mountain raw milk from cows fed without silage
<b>Cheese type</b>	Semi-soft cheese
<b>Rind</b>	Natural, firm, brown to reddish-brown
<b>Fat content</b>	Min. 51 % FDM
<b>Weight</b>	700–900 g
<b>Maturity period</b>	Tête de Moine AOP min. 75 days.   Tête de Moine AOP Réserve min. 4 months   Tête de Moine AOP Bio min. 75 days
<b>Taste</b>	Pure and aromatic, stronger with age
<b>Quality</b>	Classic, Réserve, Extra and Bio
<b>Variations</b>	Whole cheese, half cheese, tray with pre-packed rosettes

### NUTRITIONAL VALUES

	100 g
Energy	1646 kJ 397 kcal
Fat	33 g
Carbohydrates	0 g
Protein	26 g
Salt	1.9 g



Learn more about  
the Tête de Moine.

