



FROMAGES **SPIELHOFER** SA
2610 Saint-Imier

TÊTE DE MOINE AOP
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

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

