



FONDUE MIXTURE

HOME MIX



Our fondue mixture contains four different types of cheese, including the Tête de Moine. The rest is a family secret.

Our homemade, ready-to-use fondue mixture is made from our unique Tête de Moine and three other full-bodied cheeses. We obviously only use our own cheeses. The white wine we use also comes from the region: the well-known wine regions of the Neuchâtel, Biel and Murten lakes all lie on the other side of the Chasseral range, the “Fondue au Mauver” is even complemented with a quality sparkling wine.



CREAMY, AIRY, EASILY DIGESTIBLE

Place of origin and production	Fromages Spielhofer SA, CH-2610 Saint-Imier
Milk type	Raw and thermised milk
Cheese type	Mixture of semi-hard and hard cheeses
Weight per two-serving bag	400 g cheese + 2 dl white wine
Taste	Creamy, airy, easily digestible

NUTRITIONAL VALUES INCL. WINE

	100 g
Energy	1186 kJ 286 kcal
Fat	21 g
Carbohydrates	2.2 g
Protein	17 g
Salt	1.0 g



Discover what we
need to produce
wonderful fondue.

