



FROMAGES **SPIELHOFER** SA
2610 Saint-Imier

LA TANNE

SOFT CHEESE



Only milk from the hamlet of La Tanne, east of Tavannes, is used for our soft cheese of the same name. The flowery pastures of this picturesque spot are responsible for its special aroma.

The milk from La Tanne is used only to manufacture this speciality. It is rubbed with stone pine brine and matured for two weeks, resulting in a tender white mould and a soft paste. A unique, delicious cheese, charming in its spicy and flowery flavour. A true culinary delight.



AN APTLY NAMED CHEESE

Place of origin and production	Fromages Spielhofer SA, CH-2610 Saint-Imier
Milk type	Cow's milk from the hamlet of "La Tanne"
Cheese type	Soft cheese made from thermised mountain milk
Rind	Mixed rind
Fat content	Min. 45% FDM
Weight	200 g
Ripening period	2 weeks
Taste	Runny texture with a slightly spicy flavour
Organic quality	On request

NUTRITIONAL VALUES

	100 g
Energy	1270 kJ 305 kcal
Fat	25 g
Carbohydrates	0 g
Protein	20 g
Salt	2.0 g



Discover what we
need to produce
wonderful cheese.