



# CHEESE CARE

Our cheesemakers and affineurs craft the finest cheeses from our dairies in Switzerland. For those interested in a few helpful tips, we've created these guidelines to help you preserve that quality and share the full taste experience from the moment the cheese arrives until it is eaten.

## Storage – Natural Rinded / Swiss Mountain / Alpine Cheeses

- Upon receiving, some surface mold on natural rinds is normal. Gently wipe with a clean, damp cloth if needed.
- To prevent excess air exposure, keep cheese in its original box and wrapping if not being cut.
- Once unboxed, protect from airflow — if kept whole, or if cutting for display, please wrap in plastic to retain moisture - including firm-rind cheeses like Hornbacher or Rockflower.

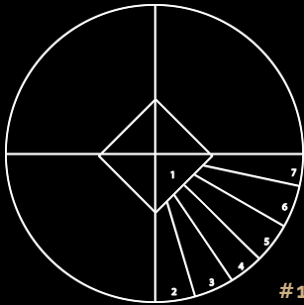
## Plastic and Paper Wrapping

- Wrap cuts tightly in plastic (glass wrap) to retain moisture. Dull sharp rind edges with a paring knife or by tapping on the board to avoid punctures.
- We recommend customers rewrap at home with Gourmino-branded or cheese-friendly paper.

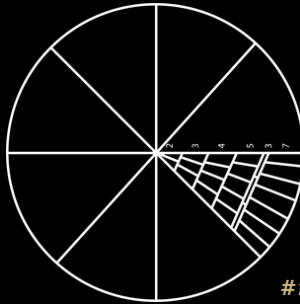
## Protect from Heat & Light

- Avoid storing at ambient temperature whenever possible.
- For display: limit to 6 - max. 8 hours per session. If condensation forms when returned to the cooler, rewrap the cheese.
- Direct or bright light on the paste can damage flavor — display in cool, shaded areas. If under lighting, face the rind outward and aim to cut only 2–3 days' worth of cheese at a time.

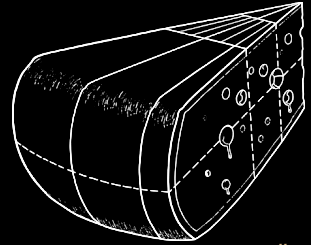




#1



#2



#3

## Primal Cut & Portion Presentation (PPP)

### 14 lb Wheels (Hornbacher, Rockflower, Jüsch, Mountain Raclette, Appenzeller)

- Cut into halves then → quarters then → 6–12 oz preferred sized portions for sale
- Use a labeled quarter or primal larger piece to anchor your presentation and signage

**Illustration #1**

### Gruyère Wheels (Large Format) (Le Gruyère AOP, L'Étivaz)

- Cut into halves then → quarters then → 6–12 oz preferred sized portions for sale
- Use a labeled quarter or primal larger piece to anchor your presentation and signage

**Illustration #2**

### Emmentaler (1/12 – 17lb wedge cut)

- Slice lengthwise, then portion the larger half into some 6–12 oz pieces
- Use larger cuts for merchandising, to anchor your presentation and signage
- Refer to the Save The Emmentaler® Cutting Card and this link for full-wheel Emmentaler AOP cutting: [watch here](#) / visit [www.savetheemmentaler.ch/](http://www.savetheemmentaler.ch/) and click **videos**

**Illustration #3**

**There's nothing better than a fresh-cut piece of cheese — thank you for your care and support at the counter!**

**The Gourmino Cheesemakers**

For additional information or questions about our Emmentaler AOP, affinage or other cheeses, we welcome you to write us at [info@gourmino.ch](mailto:info@gourmino.ch).

