

Simmentaler Original: The first Swiss cheese made from the milk of a single cow breed

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Mountain milk production with dual-purpose cows – an old hat or profitable again?

In the Swiss mountain region, more milk-emphasising cow types were increasingly favoured in the course of breeding progress, while dual-purpose breeds fell behind. In this development, secondary performance traits such as fertility, health and productive lifespan were considered less important. The lower meat yield also reduced the body reserves, which were useful in sparse forage conditions, for example in summering pastures. A recent study by the School of Agricultural, Forest and Food Sciences HAFL and Agroscope showed that the farms with purebred Simmental cows are economically well positioned.

Unique Technology

The new hard cheese is made from the best raw milk from purebred Simmental cows and with the unique Liebfelder cheese cultures. The cheese was developed in Agroscope's research cheese dairy in collaboration with regional cheese dairies and specialised affineurs. In addition to lactic acid bacteria, propionic acid bacteria are also added. However, propionic acid fermentation is intentionally kept at a low level only. This prevents the formation of eyes and the flavour is less sweet than Emmentaler PDO. A Swiss first. Until now, it was one or the other in Switzerland: Cheeses that either undergo intensive propionic acid fermentation or none at all. In addition, the cheese is smear-ripened, which gives it its unique nutty, spicy aroma. And the cheese has you coming back for seconds.

Reference: Gazzarin C., Blättler T., Bütler A., Durgiai B., Schmid D. (2022). Bergmilchproduktion mit Zweinutzungskühen – alter Zopf oder wieder rentabel? *Agrarforschung Schweiz* 13, 190–197, <https://doi.org/10.34776/afs13-190>



Simmental cows are a proven dual-purpose breed. They are to be promoted more in future



The cheese wheel has a diameter of 80 - 100 cm and a weight of 75 - 90 kg.



The cheese can have few eyes with the size of a cherry stone, but usually shows no eyes at all.