

SPEC SHEET : Usi Lussi

Company: Columbia Cheese
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Vendor Item #	Item Description	Case GTIN <i>14 digits</i>	Case Pack	Item Size	Gross Weight	Net Weight	W	CASE DIMENSIONS			CASE TYPE		# OF CASES PER PALLET
								H	L	Packaging	TI	HI	
12990	Usi Minnie	97640169640860	1cs / 2 ea	1/4lbs	9lbs	8lbs	8 in	8 in	8 in	paper in cardboard box	30	9	270

Allergen: Dairy

Country of Origin: Switzerland



Product Description
 Hand crafted by master cheesemaker Christian Oberli at Kaserei Oberli, Usi Minnie is made in the style of Alpine Mutschli. Mutschli cheeses are made in high Alpine dairies in the Summer of curds left over from the production of Gruyere or Bergkase.
 These small wheels are traditionally made by the family of the cheesemaker in small vats or on stovetops. After a short aging period, Mutschli are to be shared with guests who bring supplies, newspapers and updates from the village below, usually on Sunday.
 This version, produced at Christian Oberli's Rislen Dairy is evocative of these intimate historical moments, with it's richly creamy and dense paste giving mild fresh and yogurty tones above its hint of grassy finish.
 Kaserei Oberli was originally built in 1918 and engaged primarily in the production of Emmentaler cheese for export. When the family passed the dairy to the second generation, they began the transition to Tilsiter cheesemaking, and they produced this cheese exclusively until 1998, when the increasing consolidation and industrialization of some AOP cheeses influenced third generation Christian Oberli to diversify his production.
 Now the dairy is well known for their Schweizer Gold, their range of Raclette and their new Sennenkase, produced in two vats in the newly updated dairy.

