



A SWISS CAVE, HOME TO A UNIQUE GEM

This is the tale of a unique family of cheeses. Born from age-old savoir-faire and produced from the finest Swiss milk, the Cavern range of specialty cheeses has been carefully crafted and developed to provide a taste unlike any other; one both rich and authentic.

The secret behind the distinct flavor of the Cavern range of cheeses lies in their exceptional environment: a sandstone cave carved deep within the mountainside in a small Swiss

village. It is here that the cheeses are salted and long-aged, resulting in a gourmet product of premium quality.

It was over 50 years ago, in the village of Ursy at the foot of the Swiss Alps, that a vast and ancient rocky cavern was transformed into the perfect cheese cave. The natural conditions of this most singular of environments rendered it ideal for storing cheeses. Today, the cave-aging tradition is upheld thanks to the most modern of technologies.

DISCOVER A CHARACTER OF EXCELLENCE

The rocky cave walls of the enormous Ursy cheese chamber retain high levels of humidity and maintain a constant year-round temperature of 55.4 - 57.2° F. Every week the cheese is checked, tested, sampled, and subjected to the strictest quality and hygiene controls. It is only here that these cheeses can acquire such noble notes.

Cavern specialty cheeses ripened in the Ursy cave enjoy renown far beyond the boundaries of their Swiss homeland. At the heart of their success lies the know-how of expert, local cheese makers and their cherished mountain grotto

with its exceptional, temperate environment. It is here, in the very core of the Swiss mountainside, that Cavern cheeses gain their strength and character of excellence.

In order for Cavern cheeses to reach the table in peak condition, they must leave the Ursy cave at precisely the right moment; only the Master Cheese Maker can decide the end of the maturation process and declare when the cheeses are ready to leave the cave. As with all fine products patiently matured over time, the Cavern range of cheeses is infused with all the flavor of the pastures from which they originate - the distinct taste of authenticity.

Cavern is imported by Mifroma USA. Mifroma is the Swiss dairy products specialist. As one of the most advanced dairy companies in Europe, our business consists of processing milk and ripening cheeses sourced from our carefully selected manufacturers. We are committed to offering high-quality products that are kind to both the environment and to consumer health. With manufacturing and production facilities located in Switzerland, the Company's US division, Mifroma USA, imports a range of popular Swiss cheeses into the United States, together with a collection of specialty cave-aged cheeses, under the "Cavern" brand. Appreciated by gourmets in Switzerland, Europe and North America, now you can enjoy the full range of authentic cheeses from Switzerland.

For more details about the Cavern range of premium Swiss cheeses please contact our Sales Manager, Mr Paul Schilt.

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