



Press release 30-10-23

## World Cheese Award 2023, 15 medals for the von Mühlennen family

Swiss affineur Walo receives 11 awards at the World Cheese Award in Trondheim, Norway. The cheeses of Antoine the cheese artist, based on recipes from the 17th century, received 2 awards and the cheeses of the Gabriel cheese dairy also received 2 awards.

Awards	Affineur Walo	Auszeichnungen
Super Gold	Jura Mountain cheese, 12 month matured	1
Gold	Redwine Farmer cheese, 8 month matured with red wine	1
	Lion cheese from Thurgau, 6 month matured	2
	Le Gruyere AOP, extra 14 month matured	2
Silver	Redwine Farmer cheese, 8 month matured with redwine	1
	Jura Mountain cheese, 12 month matured	1
	Le Gruyere AOP, 14 month matured	2
	Emmentaler AOP, 16 month matured	1
	<b>Antoine the cheese Artist</b>	
Bronze	Antoine the cheese artist, Raclette 5 month matured	2
	<b>Dairy Gabriel</b>	
Silver	Stärnächäs, 8 month matured	2

The World Cheese Award is held annually at changing locations and this year was in Trondheim, Norway on 28/10/2023. Over 4000 cheeses were judged by an international jury and the best cheeses received an award. The best of the best cheese is a blue cheese from Norway.

### Swiss flower meadow cheese has something very special.

Made with natural raw milk, it unfolds the unique taste and diversity of the flower meadows. It is not only convincing in terms of taste, but also offers many health benefits, as vitamins, trace elements and lactic acid bacteria are preserved, and flower meadows are important for biodiversity with their insects and birds. The von Mühlennen family offers three unique ranges under this label.

1. From L'Antoine the cheese artist, cheese made according to the original recipes from the 17th century, for unadulterated enjoyment.
2. From Affineur Walo, cheese based on the ideas and recipes of the von Mühlennen family of affineurs, awarded numerous prizes, for the highest quality.
3. From Käserei Gabriel, cheese specialities from St. Gallen.

### The von Mühlennen family:

The von Mühlennen family has been in the service of Swiss cheese production for almost two centuries. Andreas von Mühlennen laid the foundation stone for this in 1867 in Bern. In 1996, Walo von Mühlennen took over the business in what is now the fifth generation. Since 2020, the sixth generation has been active with Fabiola and Andreas.

With this long tradition in cheese production, it is hardly surprising that the von Mühlennen family and their team have already won numerous awards in earlier years. The most important of these are certainly the World Champion titles in 1992, 2002 and 2005 at the World Cheese Awards, the three World Champion titles at the World Championships 2006 in Wisconsin, and the Supreme Champion award at the International Cheese Awards in England.

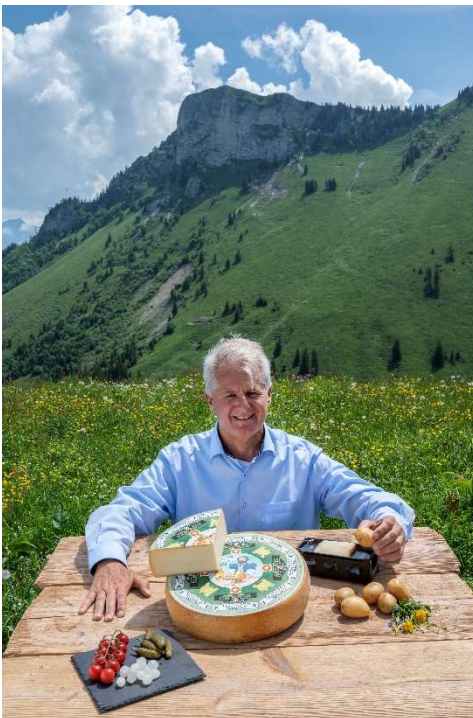
Jura Mountain Cheese



6 Generation Fabiola and Andreas von Mühlener



Affineur Walo with the raclette from Antoine the Cheese Artist.



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