



Jarlsberg is a mild, semi-soft cow's milk cheese of Norwegian origin. Created by Anders Larsen Bakke, it resembles a Swiss Emmental with distinctive, open and irregular 'eyes'. Many a times Jarlsberg is marketed as a Swiss cheese because of its characteristics, though it tends to be sweeter and stronger than Emmentaler. Beneath the yellow-wax rind of Jarlsberg is a semi-firm yellow interior that is buttery, rich in texture with a mild, nutty flavour. It is an all-purpose cheese, good for cooking as well eating as a snack. Since the cheese melts so well, Jarlsberg tastes delicious on sandwiches, fondues, quiches and on hot dishes.

Product Code: 1468
Unit size: 10 kg
Shelf life: 180 Days
Case Configuration:
1 x 10 kg
Case Barcode:
97038010159018



A classic Norwegian cheese. Recognized by its light brown color. Dense soft, smooth texture. The taste is sweet and caramel-like with a hint of goat's milk. Sliceable.

Product Code: 1469
Unit size: 150g
Shelf life: 180 Days
Case Configuration:
12 x 150 g
Unit Barcode:
7038010028854

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