

Jumi celebrates 10 years of cheese enjoyment in Vienna - a festival for gourmets!

On June 12, 2025, Jumi celebrated raw milk cheese from the Emmental in Josefstadt for ten years. Wait enjoyable cheese variations!



Josefstadt, Österreich - A very special anniversary is celebrated on Friday in the Lange Gasse in Vienna in Vienna: Jumi can look back on ten years of successful cheese production. Clemens Castan and Veit Watzal are committed to the raw milk cheese production with their company and offer an exquisite selection of products that are not only very popular in domestic gastronomy.

The cheese mainly come from the Glauser family in the Swiss Emmental family. The famous Swiss Emmental AOP is particularly manufactured here, which can come up with

ripening of at least five to six months. This cheese is characterized by its nutty-spicy taste and is superior to other Emmentalers in its quality. The Jumi experts also only deliver fillet pieces with bark on one side, so that customers get the best of the best.

diverse cheese offer

The Jumi product range is truly impressive. These include the popular Belper tuber, which is often grated over Tatar in gourmet restaurants, as well as the truffle -filled soft cheese "La Bouse", which means "cow flatbread". The originally protected Emmentaler with his characteristic holes is also very popular.

When producing the Emmentaler, attention is paid to the quality: the raw milk comes 100 percent of Kuhrhohmilch and is free of lactose. This careful handling guarantees that the cheese not only tastes great, but is also healthy. The fat content is about 45 % F.I.tr - a real taste experience for cheese lovers.

the manufacturing process

But how does such a fine cheese actually arise? Cheese production is a multi -stage process that includes different work steps. The milk is first filtered, and the pasteurization is no longer necessary when producing raw milk cheese. This is followed by the thickness of the milk by adding lactic acid bacteria and Lab, causing the mass and the so -called thicket is created. This cheese break is then cut into pieces and pressed before the salt bath or the dry salt takes place. Finally, the cheese matures in modern ripening cellars, where temperature and moisture are carefully monitored to give the cheese its unique character.

Jumi has managed to spread the love of cheese art in Vienna in the past ten years. With a good hand for taste excellence and a deep understanding of craftsmanship, Jumi not only found his place in Vienna's gastronomy, but has also become known far

beyond the city limits. A visit to Jumi is a must for every cheese lover - because this is really not a cheese!

For more information about the products and their manufacture, interested parties can be interested in the websites of [I love cheese](#).

Details	
Ort	Josefstadt, Österreich
Quellen	<ul style="list-style-type: none">• www.diepresse.com• www.der-kaese.de• ich-liebe-kaese.de

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