**24th Bernese Alp Cheese Championships at the Swiss Open-Air Museum**

Sample over 100 examples of AOP Berner Alpkäse, Hobelkäse and Alp-Mutschli.

**The 24th edition of the Bernese Alp Cheese Championships, organised by the trade organisation CASALP and held on Sunday, 17 September 2023 at the Swiss Open-Air Museum, will be entirely dedicated to Bernese cheese.**

The hugely popular Bernese Alp Cheese Championships take place on the third Sunday in September every year. This year, the traditional event will be held at Ballenberg.

**Sample 100 examples of AOP Berner Alpkäse, Hobelkäse and Alp-Mutschli**

A panel of experts will judge more than 100 examples of Berner Alpkäse, Hobelkäse and Alp-Mutschli according to set criteria. From 10 am on Sunday, 17 September 2023, you will have the unique opportunity to try the cheeses being judged and discover the full complexity of flavour in this high-quality natural product at the Public Works Barn from Aarau, Aargau (695). The event will also feature musical entertainment, refreshments and market stalls selling cheese specialities from the Haslital valley.

**Programme on Sunday, 17 September 2023:**

10 am – 2 pm Tasting featuring around 100 examples of AOP Berner Alpkäse, Hobelkäse and Alp-Mutschli

10 am – 5 pm Refreshments & market stalls (below the refreshment stands by the Wine Press)

From 1:45 pm Prize-giving ceremony with an official speech by Grand Council member Peter Flück

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| **General information about AOP Berner Alpkäse and Hobelkäse**The premium king of cheeses, AOP Berner Alpkäse, is produced on around 500 Alpine meadows in the canton of Bern during the short summer period (from approx. mid-May until the end of September). The cheese matures in three stages, allowing it to develop its own unique character. During the first 4½ months, it is a floral young semi-hard Alpine cheese. It then develops into a characterful AOP Berner Alpkäse (Coeur des Alpes) before turning into exquisite AOP Berner Hobelkäse from 18 months onwards. No menu would be complete without this extra-hard cheese, no matter whether it is served in pieces or as shavings. The quality of this natural product made from unpasteurised milk, which is high in omega-3 fatty acids and bioactive peptides and thus has health benefits, has significantly improved in the past 20 years. The Bernese Alp Cheese Championships from CASALP, the trade organisation for AOP Berner Alpkäse and Hobelkäse, have been instrumental to this improvement. Every wheel of AOP Berner Alpkäse is one-of-a-kind and is shaped by the place where it is produced and the position of the Alpine meadow. Each one is as unique as the stories and faces of the Alpine craftspeople who pour so much passion and skill into the creation of this high-quality product. |

**Media contact**

**Ballenberg, Swiss Open-Air Museum CasAlp**

Anja Bauer, Marketing Manager in Marisa Pfander, Coordination & Marketing

Email anja.bauer@ballenberg.ch marketing@casalp.ch

Tel +41 33 952 10 30 +41 31 636 04 98