

The background of the entire image is a dark navy blue with a pattern of thin, light grey contour lines, resembling a topographic map. The lines are irregular and wavy, creating a sense of depth and movement.

3454

MOUNTAIN
ESSENCE 

The highest
Balsamico manufactory
in the world.

*The exquisite flavours
develop at an altitude of 3454 metres
above sea level.*

On the Jungfrauoch, in the
Swiss mountains, the unique,
exclusive *Beyond Balsamico flavour*
unfolds.

3454 Mountain Essence contains selected,
fully ripened Swiss fruits, subtly rounded off with
sophisticated, perfect Beyond Balsamico.



*Deep in the Jungfrauoch
tunnel, the conditions are
always perfect for the
maturation of the exceptional
balsamico, stored in French oak
barrels. In the low-oxygen
alpine climate, we create a
sought-after natural product
that becomes more concen-
trated, thicker and richer in
flavour with each passing day.*

Selected fruit notes for a creative taste experience.
Whether it's apple, apricot or pear, blueberry, raspberry or
blackberry, cherry, quince or plum: these natural balsamicos
are the first choice of gourmets and star chefs.

Something special for every day. Nine aromatic varieties, with refined *3454 Beyond Balsamico* in them.

Exquisite. Natural. Extraordinary.

beyond3454.com



Apple
3454 Mountain Essence



Pear
3454 Mountain Essence



Quince
3454 Mountain Essence



Apricot
3454 Mountain Essence



Cherry
3454 Mountain Essence



Blueberry
3454 Mountain Essence



Blackberry
3454 Mountain Essence



Plum
3454 Mountain Essence



Raspberry
3454 Mountain Essence

3454 Mountain Essence
An invitation to creative cooking

Nine variations for unique taste experiences. Our secret: fully ripe fruit and 5% exquisite 3454 Beyond Balsamico.

3454 Mountain Essence is a purely natural speciality without additives. The special feature of these unique balsamico creations lies in their Swiss origin – from selected fruit varieties to the exquisite end product. Whether it's a cold starter, a hearty main course, a cheese full of character or a sophisticated dessert: 3454 Mountain Essence inspires extravagant gourmet compositions. Culinary connoisseurs truly appreciate this.



Available online
beyond3454.com

*Loved by the best chefs
in the world.*

Renowned and
award-winning chefs
rely on this pure,
natural product and its
incomparable taste.

beyond3454.com

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Franck Giovannini

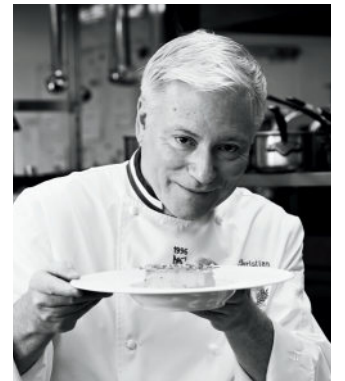
3 Michelin Stars 2021

It was a pleasure to discover this balsamico. I found a new balance between flavours and intensity, but not too much, which I think is perfect. I particularly appreciate the roundness, and it's my favourite flavour.

Christian Têtedoie

**Chef étoilé, Meilleur Ouvrier de France Président des
Maîtres Cuisiniers de Franc**

This balsamico certainly has a sweet side, but it's a genuine sweetness because it comes from the produce, and then there's the other side that awakens the taste buds, the one that's a little acidic. This makes the flavour explode in your mouth.



Stéphane Goubin

Food Artist at 3T

You have the fruit, you have the quality and most of all, you have an infinite number of ways to express yourself in the kitchen: From sweet to salty to iodine. I've got the entire 3454 product range in stock.

3454 Mountain Essence

Gift box with four balsamicos that you get to select yourself.

Is a sensual, natural pleasure just the way you like it? Want to surprise someone with unique Swiss delicacies? Or do you love to enhance cold and hot dishes with a fruity note? Then this balsamico relish box is just the thing!





*3454 Mountain Essence
Gift box with four individually selected balsamicos.
The pleasure experience for unique moments.*



Apple:
seductively
good.

Nutrition facts	per 100 ml
Energy	1630 kJ / 384 kcal
Fat	< 0.1 g
Carbohydrates	95.4 g
Sugar	95.4 g
Protein	0.5 g
Salt	0.06 g

Salt calculated from sodium	0.0588 g
Protein (factor 6.25)	0.5 g
Fructose	50.3 g
Glucose	31.8 g
Sucrose	13.3 g
Maltose	< 0.5 (BG)
Lactose	< 0.5 (BG)
Sugars	95.4 g
Total acidity	6%
Density (at 20 °C)	1.3410 g/ml

Once there were about 4000 varieties of the most important fruit in the world. Only about two thirds of these are still in existence today.

Our 3454 Mountain Essence Apple Balsamico contains a very small but sophisticated portion.

It's the perfect glaze for any apple pie.

Pairs perfectly with:

Chicken fillet, Caesars salad,
Pumpkin dishes, Emperor's Mess



Pear:
God's gift.

Nutrition facts	per 100 ml
Energy	1491 kJ / 351 kcal
Fat	< 0.1 g
Carbohydrates	87.3 g
Sugar	87.3 g
Protein	0.4 g
Salt	0.01 g

Salt calculated from sodium	0.0103 g
Protein (factor 6.25)	0.4 g
Fructose	58.3 g
Glucose	20.7 g
Sucrose	7.8 g
Maltose	0.5 g
Lactose	< 0.5 (BG)
Sugars	87.3 g
Total acidity	6%
Density (at 20 °C)	1.3554 g/ml

Homer, the first poet of the Occident, considered pears to be a gift from the gods. During the course of time, around 1,500 varieties of this ancient stonefruit developed. 3454 Mountain Essence Pear Balsamico adds that extra something special to poultry stews as well as Roquefort.

Pairs perfectly with:

Blue cheese, asparagus salad,
Char, Pear Helene



Quince:
hard with a sour
centre.

Nutrition facts	per 100 ml
Energy	1289 kJ / 303 kcal
Fat	< 0.1 g
Carbohydrates	75 g
Sugar	75 g
Protein	0.8 g
Salt	0.07 g

Salt calculated from sodium	0.0688 g
Protein (factor 6.25)	0.8 g
Fructose	43.8 g
Glucose	21.8 g
Sucrose	7.0 g
Maltose	2.4 g
Lactose	< 0.5 (BG)
Sugars	75 g
Total acidity	6%
Density (at 20 °C)	1.3557 g/ml

Cultivated as far back as 4000 years ago in the Caucasus, it lends a great aroma to numerous dishes. Its Portuguese name Marmelo gave the jam its name. Quince Balsamico 3454 Mountain Essence elegantly complements fish dishes.

Pairs perfectly with:

Asian dishes, mushroom dishes, fish, pumpkin dishes



Apricot:
the precocious
fruit.

Nutrition facts	per 100 ml
Energy	1148 kJ / 270 kcal
Fat	< 0.1 g
Carbohydrates	65.4 g
Sugar	65.4 g
Protein	2.1 g
Salt	0.04 g

Salt calculated from sodium	0.0445 g
Protein (factor 6.25)	2.1 g
Fructose	21.1 g
Glucose	31.8 g
Sucrose	10.4 g
Maltose	2.1 g
Lactose	< 0.5 (BG)
Sugars	65.4 g
Total acidity	6%
Density (at 20 °C)	1.3321 g/ml

This subtly flavoured, highly delicate fruit with its distinctively tempting aroma originated in Imperial China. It adds a classy touch to our 3454 Mountain Essence Apricot Balsamico. It pairs well with numerous dishes, but particularly with foie gras terrine.

Pairs perfectly with:

Venison carpaccio, rabbit, chutney, gamba carabiniera



Cherry: Lucullan.

Nutrition facts	per 100 ml
Energy	1297 kJ / 305 kcal
Fat	< 0.1 g
Carbohydrates	74.6 g
Sugar	74.6 g
Protein	1.7 g
Salt	0.16 g

Salt calculated from sodium	0.162 g
Protein (factor 6.25)	1.7 g
Fructose	27.1 g
Glucose	47.5 g
Sucrose	< 0.5 (BG)
Maltose	< 0.5 (BG)
Lactose	< 0.5 (BG)
Sugars	74.6 g
Total acidity	6%
Density (at 20 °C)	1.3362 g/ml

This round red stone fruit can be traced back to Anatolia. Via the Balkans and the commander Lucullus, it found its way to Rome and all over the world. Today there are 400 varieties. One of them is in the Cherry Balsamico 3454 Mountain Essence and turns a simple duck in red wine into a culinary flight of fancy.

Pairs perfectly with:

Pasta salads, sorbets, veal, foie gras terrine



Blueberry: ancient and wild.

Nutrition facts	per 100 ml
Energy	1073 kJ / 252 kcal
Fat	< 0.1 g
Carbohydrates	62.5 g
Sugar	62.5 g
Protein	0.6 g
Salt	0.04 g

Salt calculated from sodium	0.0433 g
Protein (factor 6.25)	0.6 g
Fructose	32.2 g
Glucose	30.3 g
Sucrose	< 0.5 (BG)
Maltose	< 0.5 (BG)
Lactose	< 0.5 (BG)
Sugars	62.5 g
Total acidity	6%
Density (at 20 °C)	1.3284 g/ml

It's known as blueberry and sometimes whortleberry, depending on the region. Originally wild, this small, somewhat sour fruit was tamed around 1900. 3454 Mountain Essence Blueberry Balsamico adds more than a touch of sophistication to game dishes.

Pairs perfectly with:

Feta, leaf salads, strawberries, pancakes



Blackberry:
the black
acidic fruit.

Nutrition facts	per 100 ml
Energy	972 kJ / 229 kcal
Fat	< 0.1 g
Carbohydrates	55 g
Sugar	55 g
Protein	2.2 g
Salt	0.03 g

Salt calculated from sodium	0.0295 g
Protein (factor 6.25)	2.2 g
Fructose	26.4 g
Glucose	28.6 g
Sucrose	< 0.5 (BG)
Maltose	< 0.5 (BG)
Lactose	< 0.5 (BG)
Sugars	55 g
Total acidity	6%
Density (at 20 °C)	1.3553 g/ml

Also flourishes wild as a hedge or fence plant and has a magical attraction for both young and old, anyone with a sweet tooth. Perhaps it's the slight, almost wine-like tartness. A few drops of 3454 Mountain Essence Blackberry Balsamico will turn a blackberry soufflé into an irresistible treat.

Pairs perfectly with:

Pickled onions, grilled chicken, leaf salads, chocolate parfait



Plum:
the sweet
treat.

Nutrition facts	per 100 ml
Energy	1141 kJ / 268 kcal
Fat	< 0.1 g
Carbohydrates	65.2 g
Sugar	65.2 g
Protein	1.9 g
Salt	0.16 g

Salt calculated from sodium	0.164 g
Protein (factor 6.25)	1.9 g
Fructose	19.8 g
Glucose	42.1 g
Sucrose	3.3 g
Maltose	< 0.5 (BG)
Lactose	< 0.5 (BG)
Sugars	65.2 g
Total acidity	6%
Density (at 20 °C)	1.3463 g/ml

It melody in early autumn. A relation of apricots and almonds, the yellow, fleshy, juicy plum is the sweetest plum variety. A little 3454 Mountain Essence Plum Balsamico will take even the best blue cheese to the next level.

Pairs perfectly with:

Vinegar plums, game, autumn salads, lamb racks



Raspberry:
the symbol of
summer.


Nutrition facts	per 100 ml
Energy	848 kJ / 200 kcal
Fat	< 0.1 g
Carbohydrates	46.6 g
Sugar	46.6 g
Protein	3.3 g
Salt	0.03 g

Salt calculated from sodium	0.0275 g
Protein (factor 6.25)	3.3 g
Fructose	24.4 g
Glucose	22.2 g
Sucrose	< 0.5 (BG)
Maltose	< 0.5 (BG)
Lactose	< 0.5 (BG)
Sugars	46.6 g
Total acidity	6%
Density (at 20 °C)	1.3393 g/ml

It ripens as the warmest season reaches its peak. The thorny plant delivers a wealth of fruit acid and valuable vitamins. A few splashes of 3454 Mountain Essence Raspberry Balsamico make raspberry sorbets even more delicious.

Pairs perfectly with:

Duck breast, red cabbage
calf liver, oysters



Swiss Mountain Essence AG

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Principality of Liechtenstein

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