



Alter Schweizer Bio

smooth and powerful

One bite and you'll hear the cowbells ringing on the fragrant meadows, wanna bet? The tasty «Alter Schweizer Bio» cheese is 100 percent organic. During its 10-month maturation, this rustic hard cheese develops a smooth strong flavor that blends perfectly with a hint of soft caramel sweetness. Made from the finest Swiss organic raw milk, this cheese delicacy tells the story of tradition and quality. Time to dive into the organic cheese adventure!



Description

Swiss hard cheese made with organic raw milk

- maturation period circa 10 months
- smooth, powerful
- naturally smear-ripened
- wheels with Ø 30cm, height 8–10cm
- approx. 6–7 kg
- at least 50% fat in dry matter

Nutritional values in 100g cheese

Energy value	1800 kJ (436 kcal)
Fat	36g
Thereof saturated fatty acids	21g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	27g
Salt	1.5g

Cheese dairy no. 5228



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