



Bio Welle

melt-in-the-mouth and delicately aromatic

“Bio Welle” develops its natural, piquant, and aromatic delicacy after a three-month period of maturing. This is what nature tastes like. Only by treating our environment with respect can we produce high-quality food that tastes exceptionally good. This melt-in-the-mouth, delicately aromatic organic cheese has its origins in fresh, organic raw milk. The milk is provided by farmers who put their heart and soul into farming. In an era when there is a noticeable desire for authentic, unadulterated foods, this fine cheese will always make an impression on your plate!



Description

Swiss semi hard/sliced cheese made with organic raw milk

- maturation period ca. 3 months
- delicately aromatic, melt-in-the-mouth
- naturally smear-ripened
- wheels with Ø 30cm, height 8–10cm
- approx. 6–8kg
- at least 50% fat in dry matter

Nutritional values in 100g cheese

Energy value	1730 kJ (414 kcal)
Fat	34g
Thereof saturated fatty acids	21g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	26g
Salt	1.5g

Cheese dairy no. 5228



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