



Wällechäs mild

delicately aromatic and melts in the mouth

There are lots of good reasons to love this mild cheese that's made with full milk. It starts by tripping lightly across the tongue, before subtly taking its leave. "Wällechäs" is a cheese-lover's idea of bliss. Its rounded, soft flavor is also popular with kids. The beautiful meadows on the slopes of Lake Constance are the perfect setting for wonderfully fresh full milk. After three months "Wällechäs mild" develops its full richness of flavor.



Description

Swiss semi hard/sliced cheese made with raw milk

- maturation period circa 3 months
- delicately aromatic, melts in the mouth
- naturally smear-ripened
- wheels with Ø 30cm, height 8–10cm
- approx. 6–8kg
- at least 53% 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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