



Bio FamilieChäs

mild and creamy

The cows bask in the sunshine that floods the brightly flowering meadows and produce wonderfully fresh, fragrant milk. We then use this to create our mild and creamy “Bio FamilieChäs” – an organic cheese rich in precious nutrients. Lovingly created by our master cheesemakers. The secret to this melt-in-the-mouth, delicately aromatic cheese for all the family lies in our master cheesemakers’ expertise, passed down for generations. The wonderful balance between the mellow flavor and first-rate aroma can be enjoyed by all the family – whether for breakfast, elevenses or as an afternoon snack.



Description

Swiss semi hard/sliced cheese made with organic raw milk

- maturation time approx. 6 weeks
- mild, creamy
- naturally smear-ripened
- wheels with Ø 30cm, height 8–9cm
- approx. 6–7kg
- at least 55% fat in dry matter

Nutritional values in 100g cheese

Energy value	1714 kJ (410 kcal)
Fat	36g
Thereof saturated fatty acids	21g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	23g
Salt	1.5g

Cheese dairy no. 5228



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