



# Rapsody

enjoyable and invigorating

At Studer cheesemakers, a generous helping of blood, sweat and tears goes into developing new ideas for enjoying cheese. The lustrous, yellow-gold rapeseed fields next to Lake Constance captured the hearts of our master cheesemakers, and a heavenly cheese was born: “Rapsody” is a multifaceted, spice-infused cheese – melt-in-the-mouth cheese meets gently toasted rapeseed kernels. The crispy rapeseed kernels have a pleasantly nutty flavor and work very well in tandem with the softness of the cheese. Eye-catching to look at, thanks to its special ingredients this cheese also has an invigorating effect. You can count on one thing: “Rapsody” will set a new benchmark at any dinner or party!



## Description

Swiss semi hard/sliced cheese made with raw milk

- maturation period circa 4 months
- enjoyable, invigorating
- naturally smear-ripened
- wheels with Ø 30cm, height 8–10cm
- approx. 6–7kg
- at least 50% fat in dry matter



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## Nutritional values in 100g cheese

Energy value	1753 kJ (419 kcal)
Fat	35g
Thereof saturated fatty acids	20g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	25g
Salt	1.5g

Cheese dairy no. 5228