



Wällechäs rezent

mature and melts in the mouth



Place «Wällechäs rezent» on your table and serve up a delicacy that's sophisticated yet down-to-earth. The secret to this piquant, semi-hard cheese is rooted in the use of unadulterated, fresh milk and our deep affinity with the art of cheesemaking. This culinary delicacy takes five months to mature and develop fully. An aromatic cheese with a tangy, full-bodied flavor that garners the highest praise.

Description

Swiss semi hard/sliced cheese made with raw milk

- maturation period circa 5 months
- mature, 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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