



Le Baron

mature and exquisite

An ancient soul slumbers within this cheese. We care for and nurture our “Le Baron” cheese for ten whole months. Using a method that has been passed down for generations, we give this cheese the VIP treatment. At the end of the maturation period we are left with a cheese whose especially rounded, flavorful, nutty, smooth flavor speaks volumes. Refined with a precious hint of nutmeg. A cheese round with roughly hewn edges that enrich its distinctive noblesse. Because here, by Lake Constance, enjoying fine cheese is a deep-rooted tradition.



Description

Swiss hard cheese made with raw milk

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

Nutritional values in 100g cheese

Energy value	1840 kJ (440 kcal)
Fat	37g
Thereof saturated fatty acids	22g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	27g
Salt	1.5g

Cheese dairy no. 5228



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