



Alter Schweizer

well rounded and culinary

What do you get when you mix genuine passion for cheesemaking with superbly fresh Swiss milk? Culinary cloud nine! Our “Alter Schweizer” cheese spends ten months maturing and developing its sophisticated flavor blend: Strongly aromatic and surprisingly smooth. A rustic hard cheese with a crumbly texture which turns a subtle caramel note into a masterpiece of authentic cheese tradition. The lush green meadows of the region around Lake Constance provide a wonderfully fertile area for top-quality cow’s milk.



Description

Swiss hard cheese made with raw milk

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

Nutritional values in 100g cheese

Energy value	1800 kJ (436 kcal)
Fat	36g
Thereof saturated fatty acids	21g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	27g
Salt	1.5g

Cheese dairy no. 5228



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