

Alter Schweizer

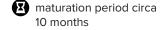
well rounded and culinary

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





aturally 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	1800 kJ (436	kcal)
Fat		36g
Thereof saturat	ed fatty acids	21g
Carbohydrates	<	< 0.1g
Thereof sugar		0g
Protein		27g
Salt		1.5g

Cheese dairy no. 5228