



# Bio Bodenseekäse

gentle and creamy

You'll notice its charming, refined character at first glance. "Bio Bodenseekäse" spends six weeks maturing and developing its delicate, subtle, yet aromatic flavor. This flavor comes from the cows' favorite places on the sunlit slopes around Lake Constance where they go to seek out delicious grazing. "Bio Bodenseekäse" is a precious gift of nature produced using pure, fresh, organic raw milk. A healthy, natural product that satisfies the requirement for unadulterated foods and acts as an exquisite highlight on every cheeseboard, or as the perfect start to the day.



## Description

Swiss semi hard/sliced cheese made with organic raw milk

- maturation period circa 6 weeks
- gentle, creamy
- naturally smear-ripened
- wheels with Ø 30cm, height 8–9cm
- approx. 6–7kg
- at least 55% fat in dry matter

## Nutritional values in 100g cheese

Energy value	1740 kJ (415 kcal)
Fat	37g
Thereof saturated fatty acids	22g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	21g
Salt	1.5g

Cheese dairy no. 5228



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