



Bodenseekäse







gentle and creamy

Our “Bodenseekäse” takes six to eight weeks to mature and develop its mild and creamy subtlety. We regularly check how much it has ripened, both manually and by using our instinct. Our “Bodenseekäse” is the unique result of our passion for cheesemaking and the perfect raw ingredient. Ultra mild and creamy – sheer indulgence. Wonderfully light and delicate, this cheese takes center stage on any cheeseboard or breakfast table. An homage to the beautiful landscape of our Lake Constance.



Description

Swiss semi hard/sliced cheese made with raw milk

-  maturation period circa 6 weeks
-  gentle, creamy
-  naturally smear-ripened
-  wheels with Ø 30cm, height 8–10cm
-  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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