

# Bodenseekäse

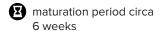
## gentle and creamy

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



gentle, creamy

naturally smear-ripened

wheels with Ø 30cm, height 8-10cm

approx. 6 – 7kg

at least 55% fat in dry matter





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Nutritional values in 100g cheese		
Energy value	1740 kJ (415	kcal)
Fat		37g
Thereof saturate	ed fatty acids	22g
Carbohydrates		< 0.1g
Thereof sugar		0g
Protein		21g
Salt		1.5g

Cheese dairy no. 5228