



# Die zarte Klara Bio







## smooth and full-bodied

The freshest, unadulterated organic whole milk from Thurgau goes into making “Die zarte Klara Bio” – a natural, mild, and aromatic cheese for gourmets. We look after each individual cheese wheel in our maturation cellar with passion and dedication until the flavors have developed their full strength. “Die zarte Klara” develops its smooth, full-bodied flavor after spending five months maturing. Nature’s purity in its most delicious form. “Die zarte Klara Bio” is an organic semi-hard cheese that always goes down well as a melt-in-the-mouth treat.



### Description

Swiss semi hard/sliced cheese made with organic raw milk

-  maturation period circa 5 months
-  smooth, full-bodied
-  naturally smear-ripened
-  wheels with Ø 30cm, height 8 – 10cm
-  approx. 6 – 7kg
-  at least 53% fat in dry matter

### Nutritional values in 100g cheese

Energy value	1730 kJ (414 kcal)
Fat	34g
Thereof saturated fatty acids	21g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	26g
Salt	1.5g

Cheese dairy no. 5228



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