

Die zarte Klara Bio

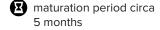
smooth and full-bodied

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



smooth, full-bodied

aturally smear-ripened

wheels with Ø 30cm, height 8-10cm

approx. 6 – 7kg

at least 53% fat in dry matter







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Nutritional values in 100g cheese		
Energy value	1730 kJ (414 l	kcal)
Fat		34g
Thereof saturate	ed fatty acids	21g
Carbohydrates	<	0.1g
Thereof sugar		0g
Protein		26g
Salt		1.5g

Cheese dairy no. 5228