



FamilieChäs

mild and creamy

So young and beautiful: A true specialty cheese! The mild, delicately aromatic aroma and wonderfully smooth composition of “FamilieChäs” make it a kind of culinary poetry. Feel the interplay of subtle nuances on your palate. This cheese is smooth and restrained in character. Anyone who has tried it knows there can never be enough “FamilieChäs” on the table!



Description

Swiss semi hard/sliced cheese made with raw milk

- maturation period circa 6 weeks
- mild, 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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