



Fürtüfel

devilishly hot and heavenly delicious

“Fürtüfel” is a unique specialty cheese. Ready to take center stage and in no way ordinary. This is a cheese that embodies our master cheesemakers’ concentrated passion and expertise. Vibrant and ablaze with personality. A creamy cheese with three varieties of chili and pepper that demands your full attention. Our master cheesemakers’ inventiveness knows no bounds. The best bit: “Fürtüfel” unites the fiery heat of chili peppers and pepper with a heavenly silkiness. A spice-packed cheese in a league of its own!



Description

Swiss semi hard / sliced cheese made with raw milk

- maturation period circa 3 months
- devilishly hot, heavenly delicious
- naturally smear-ripened
- wheels with Ø 30cm, height 8–9cm
- approx. 6–7kg
- at least 53% fat in dry matter

Nutritional values in 100g cheese

Energy value	1610 kJ (388 kcal)
Fat	31g
Thereof saturated fatty acids	19g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	26g
Salt	2g

Cheese dairy no. 5228



Käserei Studer AG

Romanshornstrasse 253 | 8580 Hefenhofen TG | T +41 58 227 30 60
info@kaeserei-studer.ch | www.kaeserei-studer.ch