



Käsermeister

flavorsome and aromatic

Our passion for cheese inspires us to excellence every day. This occasionally leads to unexpected masterpieces, such as “Käsermeister”. A flavorsome, semi-hard cheese made with raw milk that confidently shows who sets the tone around here. Flavorsome, aromatic, enjoyable. For five months our master cheesemakers keep watch over it as it becomes the apple of their eye. The cheese undergoes a special process to give it its full-flavored, aged taste. “Käsermeister” embodies true cheese expertise!



Description

Swiss semi hard/sliced cheese made with raw milk

- maturation period circa 5 months
- flavorsome, aromatic
- 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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