

Käsermeister reserve

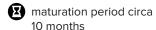
strong and enjoyable

Powerful and full of flavor, our "Käsermeister reserve" is not only a favorite of cheese connoisseurs. A piquant hard cheese that packs a serious punch. This is a cheese with considerable power to tempt – and one that's worth tasting. A special cheese created from unadulterated, fresh full milk. We give it all the time in the world to mature: Our master cheesemakers will leave it for ten months to develop its full spectrum of flavor. The cheese then reveals its subtle strength. A true big-hitter in its league!



Description

Swiss hard cheese made with raw milk



strong, enjoyable

aturally smear-ripened

wheels with Ø 30cm, height 8-10cm

approx. 6 – 7kg

at least 53% fat in dry matter









Käserei Studer AG

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

Cheese dairy no. 5228