



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

- maturation period circa 10 months
- strong, enjoyable
- naturally smear-ripened
- wheels with Ø 30cm, height 8–10cm
- approx. 6–7kg
- at least 53% fat in dry matter



Käsererei Studer AG

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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