

Wällechäs rezent

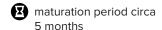
mature and melts in the mouth

Place «Wällechäs rezent» on your table and serve up a delicacy that's sophisticated yet down-to-earth. The secret to this piquant, semi-hard cheese is rooted in the use of unadulterated, fresh milk and our deep affinity with the art of cheesemaking. This culinary delicacy takes five months to mature and develop fully. An aromatic cheese with a tangy, full-bodied flavor that garners the highest praise.



Description

Swiss semi hard/sliced cheese made with raw milk



mature, melts in the mouth

naturally smear-ripened

wheels with Ø 30cm, height 8–10cm

approx. 6 – 8kg

at least 53% fat in dry matter





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Nutritional values in 100g cheese

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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