

## Alter Fritz® – Gold medal



This cheese “Alter Fritz” we produce every day with fresh Milk from the Toggenburg valley in the east of Switzerland. The very ancient recipe is a familiar secret. In the time over 6 months we maintain the cheese with a special fluid-mix.

In that reason the cheese will have a very special taste and a spicy flavor.

The “Alter Fritz” inspires with its special quality.

At the World Championship Cheese Contest 2020 in Wisconsin (USA) this cheese has won a gold-medal. The whole company is very proud of it.

### Specification:

|                                 |  |                    |
|---------------------------------|--|--------------------|
| <b>Designation</b>              | Alter Fritz  |                    |
| <b>Type of cheese</b>           | Semi-hard cheese   |                    |
| <b>Milk</b>                     | Swiss Cow-milk   |                    |
| <b>Production</b>               | Raw-milk   |                    |
| <b>Maturation</b>               | About 6 months   |                    |
| <b>Wheel</b>                    | round, Ø 30cm  |                    |
| <b>Dimension</b>                | Ø 30cm, High about 9.5cm   |                    |
| <b>Weight</b>                   | About 6.5 KG   |                    |
| <b>Look / Color</b>             | Red-brown bark, light-yellow cheese  |                    |
| <b>Taste</b>                    | Spicy  |                    |
| <b>Consistency</b>              | Fine   |                    |
| <b>Dry matter</b>               | Ø 62 %   |                    |
| <b>Fat</b>                      | Ø 35 %   |                    |
| <b>Fat in dry matter</b>        | min. 53 %  |                    |
| <b>Ingredients</b>              | Milk (CH) 98,2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 % |                    |
| <b>Nutritional Value Ø 100g</b> | Calorific value  | 1720 kJ / 411 kcal |
|                                 | Fat  | 35 g               |
|                                 | Saturated fatty acids  | 20.4 g             |
|                                 | Carbohydrates  | 0 g                |
|                                 | Sugar  | 0 g                |
|                                 | Protein  | 26 g               |
|                                 | Salt   | 1.6 g              |
|                                 | Sodium   | 0.6 g              |

Please don't hesitate to contact us for further questions:

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