

Meisterwerk 1956® – Cave-aged



A true masterpiece! With a lot of pride and passion the **Meisterwerk 1956** is produced. Only the highest quality milk from the lush meadows of Toggenburg and the best ingredients are used for the production of this cheese specialty.

The production of **Meisterwerk 1956** is the responsibility of the master cheesemaker, who has won several national and international awards. He produces the cheese according to a recipe handed down from 1956 and makes it what it is: a masterpiece!

“**Meisterwerk 1956**” is matured and carefully cared for in our natural cave. The daily control and the strict quality regulations make the cheese a unique masterpiece that delights with its pure, spicy and full-bodied taste. The cheese is only available in limited quantities.

Spezifikation:

Designation	Meisterwerk 1956 – Cave Matured	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	Produced with raw-milk	
Maturation	about 6 months	
Wheel	Ø 25 cm	
Dimension	Ø 25 cm, Height ca. 8 cm	
Weight	ca. 4.3 KG	
Look / Color	red-brown natural bark, ivory to light yellow dough	
Taste	Spicy, intense	
Consistency	bubbly to soft cut, smooth	
Dry matter	Ø 60 %	
Fat	Ø 29 %	
Fat in dry matter	min. 45 %	
Ingredients	Milk (CH) 98.2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %	
Nutritional Value Ø 100g	Calorific value	1585 kJ / 379 kcal
	fat	30.2 g
	Saturated fatty acids	18 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	26.1 g
	Salt	1.7 g
	Sodium	0.6 g

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

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