

Happy Swizz Cheese



The Happy Swizz Cheese stands out for its typically Swiss cheesemaking craftsmanship and its mild, aromatic flavor.

Its aroma is clean, mild, and pleasantly fragrant, while the taste delights with a subtle, well-balanced seasoning — perfect for any cheese platter or simply to enjoy on its own.

Specification:

Designation	Happy Swizz Cheese	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	produced with thermized milk	
Maturation	About 3 months	
Wheel	round	
Dimension	Ø 30cm, Height about 9.5cm	
Weight	About 6 KG	
Look / Color	Red-brown bark, light-yellow cheese	
Taste	mild	
Consistency	Fine	
Dry matter	Ø 66 %	
Fat	Ø 32 %	
Fat in dry matter	> 54 %	
Ingredients	Milk (CH) 98.7 %, Salt (CH) 1.2 %, Rennet (CH/EU) < 0.1 %, Cultures (CH) < 0.1 %	
Nutritional Value Ø 100g	Calorific value	1568 kJ / 375 kcal
	Fat	29 g
	Saturated fatty acids	18 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	27 g
	Salt	1.2 g
	Sodium	0.5 g

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

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