

Chili Johnny



Chili Johnny combines traditional Swiss cheesemaking craftsmanship with a delicately spicy note, offering an aromatic and pleasantly milky character.

Thanks to its careful maturation, it develops a harmonious depth, while the chili adds a gentle heat. A versatile delight for all lovers of distinctive cheese flavors.

Specification:

Designation	Chili Johnny	
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 8cm	
Weight	About 4.8 KG	
Look / Color	Red-brown bark, light-yellow cheese	
Taste	Spicy	
Consistency	Fine	
Dry matter	Ø 61 %	
Fat	Ø 34.5 %	
Fat in dry matter	min. 49 %	
Ingredients	Milk (CH) 97.4 %, Salt (CH) 1.8 %, Chili peppers (CHN) 0.8 %, Rennet (NZL) < 0.1 %, Cultures (CH) < 0.1 %	
Nutritional Value Ø 100g	Calorific value	1720 kJ / 408 kcal
	Fat	34.4 g
	Saturated fatty acids	20.2 g
	Carbohydrates	0.4 g
	Sugar	0 g
	Protein	26.8 g
	Salt	1.9 g
	Sodium	0.8 g

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

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