

St. Galler Rahmkäse® – DLG-Gold



The **St. Galler Rahmkäse** is produced by the awarded cheese master from our own factory. The master will care for the **St. Galler Rahmkäse** with lot of love and passion. This effects a smoothly and mildy unique taste.

We know the farmers personally and it's very important for us to use just the best and fresh cow-milk which we produce every day. In the region there are a lot of juicy meadows and that makes the milk very tasty and clear.

The time is come for the **St. Galler Rahmkäse**. Very light and digestible cheeses are trendy now and liked by the whole family.

Spezifikation:

Designation	St. Galler Rahmkäse®	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	Produced with thermized milk	
Maturation	about 2	
Wheel	round	
Dimension	Ø 31 cm, Height about 9.5 cm	
Weight	ca. 6.7 kg	
Look / Color	yellow dough	
Taste	Mildy, creamy	
Consistency	bubbly to soft cut, smooth	
Dry matter	Ø 62 %	
Fat	Ø 36 %	
Fat in dry matter	min. 56 %	
Ingrediens	Milk (CH) 98.2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %	
Nutritional Value Ø 100g	Calorific value	1740 kJ / 420 kcal
	fat	36 g
	Saturated fatty acids	23 g
	Carbohydrates	1 g
	Sugar	0 g
	Protein	24 g
	Salt	1.6 g
	Sodium	0.6 g

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

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