

Meisterwerk 1956



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 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	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	Produced with thermized milk	
Maturation	about 6 months	
Wheel	round	
Dimension	Ø 25 cm, Height ca. 8 cm	
Weight	ca. 4.8 KG	
Look / Color	red-brown natural bark, ivory to light yellow dough	
Taste	Spicy, intense	
Consistency	bubbly to soft cut, smooth	
Dry matter	Ø 63 %	
Fat	Ø 33 %	
Fat in dry matter	min. 50 %	
Ingredients	Milk (CH) 97.9 %, Salt (CH) 1.9 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %	
Nutritional Value Ø 100g	Calorific value	1680 kJ / 405 kcal
	Fat	33 g
	Saturated fatty acids	20 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	27 g
	Salt	1.9 g
	Sodium	0.8 g

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

Sandro Renz, Head of Sales & Marketing
Phone +41 (0)71 656 00 70 / Mail sandro.renz@hardegger-kaese.ch