



Frühlingszauber



As part of our seasonal concept, there is a matching cheese speciality to enjoy in every season.

Perfect for spring, this cheese speciality delights with its light, delicate, and harmonious flavour. It can ideally be enjoyed as a snack or for breakfast.

Available only from April to May.

Specification:

Designation	Frühlingszauber	
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 6.7 KG	
Look / Color	Red-brown bark, light-yellow cheese	
Taste	Mild, pure, aromatic	
Consistency	Fine	
Dry matter	Ø 66 %	
Fat	Ø 32 %	
Fat in dry matter	min. 53 %	
Ingrediens	Milk (CH) 98,2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %	
Nutritional Value Ø 100g	Calorific value	1683 kJ / 406 kcal
	Fat	34 g
	Saturated fatty acids	19 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	25 g
	Salt	1.6 g
	Sodium	0.6 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