

Sommertraum



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

This cheese is perfect for light summer cuisine. Thanks to its mild flavour and firm texture, it can be enjoyed in many different ways. Whether for breakfast, as a snack, or served with a delicious salad for dinner – it is a true all-rounder.

Available only from June to August.

Specification:

Designation	Sommertraum	
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, clean, aromatic	
Consistency	Fine	
Dry matter	Ø 66 %	
Fat	Ø 32 %	
Fat in dry matter	Ø 53 %	
Ingredients	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:

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