

## Wintermärchen



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

The days are getting shorter and the nights colder. This cheese speciality is lovingly produced in our family dairy according to traditional methods. During the long maturation period, the cheese is treated with a brine solution, giving the speciality its particularly rich flavour.

Ideal for warm and delicious winter dishes. Especially popular for cheese spaetzle, cheese on toast, and similar dishes.

Available from November to January.

### Specification:

<b>Designation</b>	Wintermärchen	
<b>Type of cheese</b>	Semi-hard cheese	
<b>Milk</b>	Swiss Cow-milk	
<b>Production</b>	produced with thermized milk	
<b>Maturation</b>	About 6 months	
<b>Wheel</b>	round	
<b>Dimension</b>	Ø 30cm, Height about 8cm	
<b>Weight</b>	About 6.7 KG	
<b>Look / Color</b>	Red-brown bark, light-yellow cheese	
<b>Taste</b>	mild, pure	
<b>Consistency</b>	Fine	
<b>Dry matter</b>	Ø 66 %	
<b>Fat</b>	Ø 32 %	
<b>Fat in dry matter</b>	at least 57 %	
<b>Ingredients</b>	Milk (CH) 98.7 %, Salt (CH) 1.2 %, Rennet (CH/EU) <0.1 %, Cultures (CH) < 0.1 %	
<b>Nutritional Value Ø 100g</b>	Calorific value	1568 kJ / 375 kcal
	Fat	29 g
	Saturated fatty acids	18 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	27 g
	Salt	1.6 g
	Sodium	0.5 g

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

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