

Alter Fritz® – Gold medal



This cheese “Alter Fritz” we produce every day with fresh Milk from the Toggenburg valley in the east of Switzerland. The very ancient recipe is a familiar secret. In the time over 6 months we maintain the cheese with a special fluid-mix.

In that reason the cheese will have a very special taste and a spicy flavor.

The “Alter Fritz” inspires with its special quality.

At the World Championship Cheese Contest 2020 in Wisconsin (USA) this cheese has won a gold-medal. The whole company is very proud of it.

Specification:

Designation	Alter Fritz	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	Raw-milk	
Maturation	About 6 months	
Wheel	round	
Dimension	Ø 30cm, High about 9.5cm	
Weight	About 6.5 KG	
Look / Color	Red-brown bark, light-yellow cheese	
Taste	mild and clean-tasting	
Consistency	Fine	
Dry matter	Ø 66 %	
Fat	Ø 32 %	
Fat in dry matter	min. 53 %	
Ingredients	Milk (CH) 96,9 %, Salt (CH) 2 %, 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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