

## Gallus Grand Cru® - World champion



This special cheese “**Gallus Grand Cru**” is named by the founder of the famous monastery of St. Gallen. In the archive of the world-famous and very historical library, we found the information, that the monks produced a cheese from a special recipe and a very strict process in the year 1565.

Today we will continue this old tradition. The cheese will be produced in a small family-owned cheese factory in the valley of Toggenburg. They always use local fresh milk from the farmers. The careful maintenance and the special climate in the cellar give him a very special unique spicy taste.

In March 2020 the “**Gallus Grand Cru**” won the gold-medal as the best semi-hard cheese of the world and the cheese is the vice world champion of all the categories.

### Specification:

|                                 |  |                    |
|---------------------------------|--|--------------------|
| <b>Designation</b>              | Gallus Grand Cru   |                    |
| <b>Type of cheese</b>           | Hard cheese  |                    |
| <b>Milk</b>                     | Swiss Cow-milk   |                    |
| <b>Production</b>               | Produced with raw-milk   |                    |
| <b>Maturation</b>               | 6 - 8 months   |                    |
| <b>Wheel</b>                    | round, Ø 30cm  |                    |
| <b>Dimension</b>                | Ø 30cm, Hight ca. 9.5cm  |                    |
| <b>Weight</b>                   | ca. 6.5 KG   |                    |
| <b>Look / Color</b>             | Red-brown, naturally look  |                    |
| <b>Taste</b>                    | Spicy, salty   |                    |
| <b>Consistency</b>              | Smooth cheese, with maturation-crystals                                      |                    |
| <b>Dry matter</b>               | Ø 67 %   |                    |
| <b>Fat</b>                      | Ø 36 %   |                    |
| <b>Fat in dry matter</b>        | min. 53 %  |                    |
| <b>Ingrediens</b>               | Milk (CH) 98,4 %, Salt (CH) 1.5 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 % |                    |
| <b>Nutritional Value Ø 100g</b> | Calorific value  | 1808 kJ / 433 kcal |
|                                 | Fat  | 36 g               |
|                                 | Saturated fatty acids  | 22 g               |
|                                 | Carbohydrates  | < 0.1 g            |
|                                 | Sugar  | < 0.1 g            |
|                                 | Protein  | 26 g               |
|                                 | Salt   | 2 g                |
|                                 | Sodium   | 0.9 g              |

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

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