

Edelfels Höhlenkäse



This exclusive cheese is aged in a natural cave until perfection. The cool and damp climate of the cave lends the cheese its special taste.

Edelfels Höhlenkäse impresses with its mild to slightly savory aroma.

Spezifikation:

Designation	Edelfels Höhlenkäse	
Type of cheese	Semi-Hard Cheese	
Milk	Swiss Cow-milk	
Production	Produces with raw-milk	
Maturation	About 3 months	
Wheel	Ø 25cm	
Dimension	Ø 25cm, Hight ca. 8 cm	
Weight	ca. 4.3 KG	
Look / Color	Red-brown natural bark, ivory to light yellow dough	
Taste	Mild savory	
Consistency	Bubbly to soft cut, smooth	
Dry matter	Ø 60 %	
Fat	Ø 29 %	
Fat in dry matter	Min. 45 %	
ingrediens	Milk (CH) 98.2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Culutres (CH) 0.1 %	
Nutritional Facts Ø 100g	Calorific value	1585 kJ / 379 kcal
	Fat	30.2 g
	Saturated fatty acids	18 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	26.1 g
	Salt	1.7 g
	Sodium	0.6 g

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

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