

## Frühlingszauber



With our Cheese concept you have for every season the matching cheese speciality to enjoy

Matching to spring this speciality tastes smooth, light and a little savory. It's perfect as a little snack or for breakfast.

Only available from April to May

### Spezifikation:

|                                 |  |                    |
|---------------------------------|--|--------------------|
| <b>Designation</b>              | Frühlingszauber (cheese speciality spring)                                 |                    |
| <b>Type of cheese</b>           | Semi-hard Cheese   |                    |
| <b>Milk</b>                     | Swiss Cow-milk   |                    |
| <b>Production</b>               | Produced with raw-milk   |                    |
| <b>Maturation</b>               | About 2-3 months   |                    |
| <b>Wheel</b>                    | rund, Ø 30cm   |                    |
| <b>Dimension</b>                | Ø 30cm, Höhe ca. 8cm   |                    |
| <b>Weight</b>                   | ca. 6.5 KG (5.5 – 8 KG)  |                    |
| <b>Look / Color</b>             | Red-brown bark, yellow dough   |                    |
| <b>Taste</b>                    | Mild, savory   |                    |
| <b>Consistency</b>              | Bubbly to soft cut   |                    |
| <b>Dry matter</b>               | Ø 62 %   |                    |
| <b>Fat</b>                      | Ø 32 %   |                    |
| <b>Fat in dry matter</b>        | mind. 50 %   |                    |
| <b>Ingrediens</b>               | Milch (CH) 98.2 %, Salz (CH) 1.6 %, Lab (CH/EU) 0.1 %, Kulturen (CH) 0.1 % |                    |
| <b>Nutritional Facts Ø 100g</b> | Calorific value  | 1626 kJ / 392 kcal |
|                                 | Fat  | 32 g               |
|                                 | Saturated fatty acids  | 18 g               |
|                                 | Carbohydrates  | 1 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:

**Sandro Renz, Leiter Marketing & Verkauf**  
Tel. 071 914 43 49 / Mail [sandro.renz@hardegger-kaese.ch](mailto:sandro.renz@hardegger-kaese.ch)