

Herbstgold



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

This cheese matches perfectly to with autumn. Thanks to the soft savoury taste and the smooth dough it's e very well-rounded cheese.
As a snack or a great companion on a beautiful autumn trekking route.

Available from September to October

Spezifikation:

Designation	Herbstgold (autumn speciality)	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	Produced with raw.milk	
Maturation	About 4 – 5 months	
Wheel	Ø 30cm	
Dimension	Ø 30cm, Hight 9cm	
Weight	ca. 6.3 KG	
Look / color	Red-brown bark, ivory to light yellow dough	
Taste	Fragrant and savory, strong	
Consistency	Soft and smooth dough	
Dry matter	Ø 63 %	
Fat	Ø 36 %	
Fat in dry matter	mind. 55 %	
Ingrediens	Milk (CH) 98 %, Salt (CH) 1.8 %, Rennet (CH/EU) 0.1 %, Kulturen (CH) 0.1 %	
Nutrition Facts Ø 100g	Calorific value	1740 kJ / 420 kcal
	Fat	36 g
	Saturated fatty acids	23 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	24 g
	Salt	1.8 g
	Sodium	0.7 g

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

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