

Sennenkäse



Sennenkäse stands out thanks to its pleasantly mild and harmonious taste.

Ideal for both cold and warm dishes, Sennenkäse is loved equally by the whole family.

Its quality was awarded by DLG with a gold medal.

Spezifikation:

Designation	Sennenkäse																
Type of cheese	Semi-hard cheese																
Milk	Swiss Cow-milk																
Production	Produced with pasteurized milk																
Maturation	About 3 months																
Wheel	Ø 30cm																
Dimension	Ø 30cm, Hight ca. 9.5cm																
Weight	ca. 6 KG																
Look / color	Red-brown bark, ivory to yellow dough																
Taste	Pure, lightly sour																
Consistency	Bubbly soft dough																
Dry matter	Ø 60 %																
Fat	Ø 29 %																
Fat in dry matter	> 54 %																
Ingredients	Milk (CH) 98,3 %, Salt (CH) 1.5 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %																
Nutrition Facts Ø 100g	<table><tr><td>Calorific value</td><td>1549 kJ / 373 kcal</td></tr><tr><td>Fat</td><td>29 g</td></tr><tr><td>Saturated fatty acids</td><td>17 g</td></tr><tr><td>Carbohydrates</td><td>0 g</td></tr><tr><td>Sugar</td><td>0 g</td></tr><tr><td>Protein</td><td>28 g</td></tr><tr><td>Salt</td><td>1.5 g</td></tr><tr><td>Sodium</td><td>0.6 g</td></tr></table>	Calorific value	1549 kJ / 373 kcal	Fat	29 g	Saturated fatty acids	17 g	Carbohydrates	0 g	Sugar	0 g	Protein	28 g	Salt	1.5 g	Sodium	0.6 g
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Please don't hesitate to contact us for further questions:

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