

Wildberger



Wildberger impresses thanks to its fragrant and savory aroma. Over a period of at least three months, the specialty is treated with a secret herbal brawn.

This specialty is already well-known and especially popular among cheese lovers.

Spezifikation:

Designation	Wildberger	
Type of cheese	Semi-hard cheese	
Milk	Swiss Cow-milk	
Production	Produced with thermalized milk	
Maturation	About 4. months	
Wheel	Ø 31.5cm	
Dimension	Ø 31.35cm, Hight ca. 8cm	
Weight	Ca. 6.8 KG	
Look / Color	Red-brown natural bark, ivory to yellow bark	
Taste	Fargrant and savory	
Consistency	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 %, Cultures (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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