

## St. Galler Rahmkäse® – DLG-Gold



The **St. Galler Rahmkäse** is produced by the awarded cheese master from our own factory. The master will care for the **St. Galler Rahmkäse** with lot of love and passion. This effects a smoothly and mildy unique taste.

We know the farmers personally and it's very important for us to use just the best and fresh cow-milk which we produce every day. In the region there are a lot of juicy meadows and that makes the milk very tasty and clear.

The time is come for the **St. Galler Rahmkäse**. Very light and digestible cheeses are trendy now and liked by the whole family.

### Spezifikation:

<b>Designation</b>	St. Galler Rahmkäse®	
<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 - 3months	
<b>Wheel</b>	Ø 30 cm	
<b>Dimension</b>	Ø 30 cm, Hight about 9.5 cm	
<b>Weight</b>	ca. 6.5 kg	
<b>Look / Color</b>	yellow dough	
<b>Taste</b>	Mildy, creamy	
<b>Consistency</b>	bubbly to soft cut, smooth	
<b>Dry matter</b>	Ø 62 %	
<b>Fat</b>	Ø 35 %	
<b>Fat in dry matter</b>	min. 55 %	
<b>Ingrediens</b>	Milk (CH) 98.2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %	
<b>Nutritional Value Ø 100g</b>	Calorific value	1720 kJ / 411 kcal
	fat	35 g
	Saturated fatty acids	20 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	26 g
	Salt	1.6 g
	Sodium	0.6 g

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

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