



Der edle Maxx 365

extra-spicy and with maturation crystals

Even finer, even more spirited – that’s the “Der edle Maxx 365” taste. This exquisite selection from “Der scharfe Maxx” means maximum spicy cheese indulgence. Your senses have never partied this wildly before. After the cheese wheels have spent five months maturing, our master cheesemakers select a few of them with great care. These wheels then undergo a further ripening process for up to 365 days. This results in the finest cheese crystals that ultimately produce a premium flavor – only “Der edle Maxx 365” is this intense and well-rounded. One hundred per cent unique, it goes fantastically well with a full-bodied red wine.



Description

Swiss hard cheese made with raw milk

- maturation period circa 12 months
- extra-spicy, with maturation crystals
- naturally smear-ripened
- wheels with Ø 30cm, height 8–10cm
- approx. 6–7kg
- at least 58% fat in dry matter



Nutritional values in 100g cheese

Energy value	2020 kJ (491 kcal)
Fat	43g
Thereof saturated fatty acids	26g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	25g
Salt	1.5g

Käserei Studer AG

Romanshorneerstrasse 253 | 8580 Hefenhofen TG | T +41 58 227 30 60
info@kaeserei-studer.ch | www.kaeserei-studer.ch

Cheese dairy no. 5228