

# Der edle Maxx 365

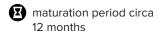
## extra-spicy and with maturation crystals

Even finer, even more spirited – that's the "Der edle Maxx 365" taste. This exquisite selection from "Der scharfe Maxx" means maxximum 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 percent unique, it goes fantastically well with a full-bodied red wine.



### Description

Swiss hard cheese made with raw milk



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

Nutritional valu	es in loog ch	eese
Energy value	2020 kJ (491	kcal)
Fat		43g
Thereof saturat	ed fatty acids	26g
Carbohydrates		< 0.1g
Thereof sugar		0g
Protein		25g
Salt		1.5g

Cheese dairy no. 5228

#### Käserei Studer AG

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