



Der freche Maxx

delicately aromatic and melts in the mouth

“Der freche Maxx” is a fairly young cheese. Being young and cheeky, it wants to get out and about and not hang around. Because “Der freche Maxx” knows the time has come to live the culinary high life. It spends just three months in the maturation cellar before going out into the big wide world to make lots of new friends, thanks to its mild flavor and melt-in-the-mouth texture. This is a cheese that unfolds a richness of flavors on your palate and proves to be ultra-smooth and delicately aromatic. “Der freche Maxx” is wild, yet utterly uncomplicated and good-natured – the perfect match for any meal.



Description

Swiss semi hard/sliced cheese made with raw milk

- maturation period circa 3 months
- delicately aromatic, melts in the mouth
- 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	1776 kJ (425 kcal)
Fat	38g
Thereof saturated fatty acids	23g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	22g
Salt	1.5g

Cheese dairy no. 5228



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