Der scharfe Maxx Bio

tangy and melts in the mouth

Spirited and tangy with organic raw milk – «Der scharfe Maxx Bio» will take your palate by storm. The cheese wheels are stored in a specially air-conditioned cellar for five months. During this maturation period the cheese develops a variety of characteristic aromas to captivate your taste buds. This cheese dares to be more rebellious than any other in Switzerland. Discover its unique taste and temptingly subtle texture on your tongue! A healthy, natural product that satisfies the requirement for unadulterated foods.

Description
Swiss semi hard / sliced cheese made with organic raw milk

- maturation period circa 5 months
- tangy, melts in the mouth
- naturally smear-ripened
- wheels with Ø 30cm, height 8 – 10cm
- approx. 6 – 7kg
- at least 56% fat in dry matter

Nutritional values in 100g cheese

Energy value	1836 kJ (443 kcal)
Fat	39g
Thereof saturated fatty acids	23g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	23g
Salt	1.8g

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