

The Little Dairyman

Der Kleine Senn



Product

Table cheese with natural rind

Natural product: Mild, slightly acid flavour, fresh and friendly. The soft, supple texture makes it most enjoyable to eat.

Traditional, all natural Cheese from the Rhine valley. Made from Swiss milk and ripened to maturity in the cheese cellars of the Dorfkäserei Oberriet.

Guaranteed and Certified: Cheese produced with just Swiss milk, cultures, rennet and salt.

Producer

Imlig Käserei Oberriet AG

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Format

r20

Shape and size

round 1/1 wheel, Sales Unit 1 Box, 1 x ca. 2.2 kg

½ wheel, Sales Unit 1 Box, 2 x ca. 1.1 kg

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Nutritional value (per 100g)	Energy	[kJ / kcal]	1456 / 348
	Total fat	[g]	27.3
	...of which saturated fat	[g]	16.3
	Carbohydrates (without org. acids)	[g]	0.0
	Sugar	[g]	<0.1
	Protein	[g]	25.7
	Food grade salt	[g]	1.9

Information	<ul style="list-style-type: none">- Allergens: contains milk ingredients- lactose-free (contains less than 0.1% lactose)- Non-animal Rennet produced by microbial fermentation.- suitable for vegetarians- GMO free.
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Product Designation (CH)	Semi-hard Full-fat Cheese
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Maturation	4- 8 weeks
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Recommended use	Cheese snacks, cheese board and salads.
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Accompaniments	Fresh white bread, grapes.
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Serving suggestions	Take the cheese out of the refrigerator half an hour before serving to allow its full aroma and flavour to develop. A glass of fruity red wine rounds off the table perfectly.
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Storage	Refrigeration. Store between 0 - 10° C Once opened keep in fridge and use within 3 days.
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