

# Old Swiss



## Product

### Table cheese with natural rind

A speciality cheese to delight the palate of connoisseurs and cheese enthusiasts alike. The unique and spicy taste develops while the wheels mature in the cellar under the watchful eye of the Kellermeister.

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.

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## Producer

Imlig Käserei Oberriet AG

Staatsstrasse 163

Tel +41 (0)71 761 11 10

CH-9463 Oberriet SG

[www.imlig.com](http://www.imlig.com)

Switzerland

[info@imlig.com](mailto:info@imlig.com)

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## Format

e30, r32

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## Shape and size

round 1/1 wheel, Sales Unit 1 Box, 1 x ca. 7 kg

½ wheel, Sales Unit 1 Box, 2 x ca. 3.5 kg

¼ wheel, Sales Unit 1 Box, 4 x ca. 1.75 kg

<b>Nutritional value</b> (per 100g)	Energy	[kJ / kcal]	1544 / 369
	Total fat	[g]	29.7
	...of which saturated fat	[g]	17.8
	Carbohydrates (without org. acids)	[g]	0.0
	Sugar	[g]	<0.1
	Protein	[g]	26.1
	Food grade salt	[g]	1.8

<b>Information</b>	<ul style="list-style-type: none"> <li>- Allergens: contains milk ingredients</li> <li>- lactose-free (contains less than 0.1% lactose)</li> <li>- Non-animal Rennet produced by microbial fermentation.</li> <li>- suitable for vegetarians</li> <li>- GMO free.</li> </ul>
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<b>Product Designation (CH)</b>	Semi-hard Full-fat Cheese
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<b>Maturation</b>	3- 4 months
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<b>Recommended use</b>	Cheese snacks, cheese board, lunch box, nibbles and salads. Rind not recommended for consumption - remove before eating.
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<b>Accompaniments</b>	Fresh brown bread, grapes, nuts.
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<b>Serving suggestions</b>	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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<b>Storage</b>	Refrigeration. Store between 0 - 10° C Once opened keep in fridge and use within 3 days.
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