

Rheintal Cheese



Product

Table cheese with natural rind

A characterful product of nature and a tribute to its homeland. The taste is flavourful and self-assured like the force of the Rhine and the Föhn wind. A genuine native cheese from the Rhine valley.

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

Staatsstrasse 163

Tel +41 (0)71 761 11 10

CH-9463 Oberriet SG

www.imlig.com

Switzerland

info@imlig.com

Format

e30, r32

Shape and size

round 1/1 wheel, Sales Unit 1 Box, 1 x ca. 5 kg

½ wheel, Sales Unit 1 Box, 2 x ca. 2.5 kg

¼ wheel, Sales Unit 1 Box, 4 x ca. 1.25 kg

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Nutritional value (per 100g)	Energy	[kJ / kcal]	1456 / 348
	Total fat	[g]	27.3
	...of which saturated fat	[g]	16.4
	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	2- 4 months
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Recommended use	Cheese snacks, cheese board, lunch box, nibbles and salads. Rind not recommended for consumption - remove before eating.
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Accompaniments	Fresh white bread, figs, dried fruits.
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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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