

# Saint Gall Cream Cheese

## *St. Galler Rahmkäse*



### 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.

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#### Producer

Imlig Käserei Oberriet AG

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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. 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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<b>Nutritional value</b> (per 100g)	Energy	[kJ / kcal]	1612 / 386
	Total fat	[g]	33.5
	...of which saturated fat	[g]	20.1
	Carbohydrates (without org. acids)	[g]	0.0
	Sugar	[g]	<0.1
	Protein	[g]	21.4
	Food grade salt	[g]	1.7

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<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 Cream-Cheese
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<b>Maturation</b>	2- 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 white bread, figs, dried fruits.
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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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