



Thurgauer[®] Spezial



Characteristic:

"Thurgauer Spezial" - the strong allrounder

Let yourself be surprised by the unique flavour of this natural product.

The country-style "Thurgauer Spezial" is humidly matured and treated with special herbal aspic. This is how it achieves the complete aromatic flavour, which cheese enthusiasts really appreciate.



Description

Hard cheese from Switzerland with raw milk

Raw ingredient:

Fresh, raw milk from cows fed on non-silage fodder.

Shape:

No use of additives and genetically modified organisms whatsoever

Weight:

Round, flat wheels of cheese, 80 cm in diameter, 10 – 12 cm in thickness

Matured:

60 – 75 kg

Rind:

At least 8 months

Holes:

Natural, patina-covered dark brown

Texture:

None to sparse, with crystalline salt fragments

Fat content:

Delicate, partly crumbly (depending on the maturity)

Flavour:

Min. 550 g/kg fat in dry matter

Producer:

aromatic, spicy, depending on the maturity
Käserei Wüthrich AG, CH-9314 Steinebrunn



Average nutritional values per 100 g:

Water 39 g, Protein 24 g, Fat 35 g, Minerals 4 g, Joules 1850, Calories 442 kcal

Packaging:

¼, ½, ¾, 1, bloc or slices

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