



 **cremoso**[®]
Primeur



Characteristic:

the delicate melting pleasure for he plate

The nutty, creamy cheese from Switzerland, a delicate melting pleasure for everybody's palate ... Gourmets will especially appreciate its aromatic components and delicate melting consistence. The "Cremoso primeur" is produced in Thurgau on Lake Constance, one of the most beautiful agricultural areas in Switzerland, with luscious green fields, large varieties of fruit plantations and stately farmsteads. Cheese connoisseurs appraise the "Cremoso primeur" as a delicacy on every cheese plate, a well-desired dessert cheese and a fully flavoured basis for the warm kitchen.



Description

Semi-hard cheese from Switzerland

Raw ingredient:

Fresh, raw milk from cows fed on non-silage fodder.
No use of additives and genetically modified organisms whatsoever

Shape:

round, flat or slightly domes wheels of cheese

Weight:

80 – 95 kg

Matured:

min. 75 days

Rind:

natural, firm, golden yellow, washed

Holes:

cherry sized, regular intervals

Consistency:

soft, delicate


Fat content:

min. 550 g. / kg fat in dry matter, creamy cheese

Flavour:

fresh, creamy, mild

Producer:

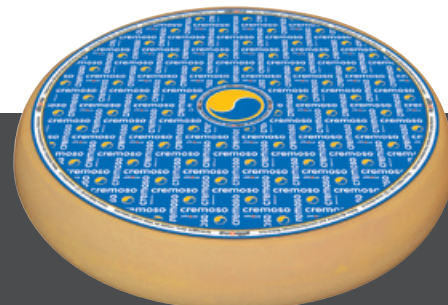
Käserei Wüthrich AG, CH-9314 Steinebrunn 

Average nutritional values per 100 g:

Water 38 g, Protein 24 g, Fat 35 g, Minerals 4 g, Joules 1850 kJ, Calories 442 kcal

Packaging:

¼, ½, ¼, ⅙, bloc or slices



Alibona AG

CH-9314 Steinebrunn

T: +41 (0)71 477 20 80

F: +41 (0)71 477 20 85 | www.alibona.ch | info@alibona.ch