



Characteristic:

the tasty allrounder

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



The country-style "Bonero réserve" is humidly matured and covered 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.
No use of additives and genetically modified organisms whatsoever

Shape:

flat, round cheese wheel

Weight:

65 – 75 kg

Matured:

6 – 12 months

Rind:

natural, reddish-dark-brown

Holes:

none to sparse, small

Texture:

delicate, partly crumbly (depending on the maturity)

Fat content:

min. 450 g. / kg fat in dry matter, full-fat

Flavour:

aromatic, spicy

Producer:

Käserei Wüthrich AG, CH-9314 Steinebrunn



Average nutritional values per 100 g:

Water 36 g, Protein 29 g, Fat 31 g, Minerals 4 g, Joules 1640 kJ, Calories 395 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

