



 **RUSTICO**[®]
Sélection 

Characteristic:

the delicate, aromatic speciality

With salt crystals and salt water in the holes – an exclusive speciality and winner of the “Swiss Cheese Awards” 2001 and 2002.



This special aromatic hard cheese is produced from non-silage fresh and raw cow milk. The distinctive maturation and cultivation with various herbs bestows the Rustico selection with this aromatic flavour. The “Rustico selection” is a humid stored hard cheese with a darkish coloured rind.

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:

round, flat or slightly domed wheels of cheese.

Weight:

80 – 95 kg

Matured:

min. 10 months

Rind:

natural, patina-covered dark brown rind

Holes:

Cherry-sized, typical oval hole with crystalline salt fragments

Texture:

soft-crumby, light yellow colour

Fat content:

min. 550 g. / kg fat in dry matter

Flavour:

richly aromatic

Producer:

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, ¼, ⅙, bloc or slices

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