



Product specification of Bodensee Switzerland Swiss

Our Bodensee Switzerland Swiss is made using only the finest ingredients. Only fresh raw milk from the region is used.

The cheese owes its unique aroma and unmistakable character to the lush pastures on Lake Constance, which are particularly rich in herbs thanks to their favourable climate. This mild product with a sweet nutty taste, fatty cheese curd and regular holes is very popular among broad sections of the population.

Bodensee Switzerland Swiss

- Character: nutty taste, slightly sweet
- Rind: yellow
- Holes: Cherry shaped holes
- Dimensions: 72 x 72 cm, Height 18 to 22 cm
- Weight: 90 to 105 kg

Average nutritional value per 100 g:

- Energy value: 1660 kJ/ 399 kcal
- Fat: 31 g
- Of which saturated fatty acids: 18.6 g
- Carbohydrates: < 0.1 g
- Of which sugar: < 0.1g
- Protein: 29 g
- Salt: 1.0 g

