



Product specification Handwerker

The origins of the Handwerker cheese date back several decades. We found this recipe in our grandfathers' diaries- neatly noted down with carbon pencil and captured emotionally. In the fifties, this specialty was very popular among the local village craftsmen, and was usually savoured with fresh bread every day for their "Znüni" (morning snack).

Six decades later, cheese from local milk is carefully obtained from cows on lush pastures. The fresh clover, the lush grass and the local Lake Constance air round off the special taste of the Handwerker cheese.

The cheese speciality is characterised by the traditional authentic values of their grandfathers. The Handwerker is produced with great care and finesse. In-depth knowledge and state-of-the-art technologies elevate the Handwerker to the status of a top product.

Handwerker:

- Character: mild, slightly salty
- Rind: Yellow dry
- Holes: Spärlich, max. 0.5 cm
- Dimensions: 62 x 31 cm, height 9 to 11 cm
- Weight: 20 - 22 kg

Average nutritional value per 100 g:

- Energy value: 1754 kJ/ 423 kcal
- Fat: 35 g
- Of which saturated fatty acids: 18.6 g
- Carbohydrates: < 0.1 g
- Of which sugar: < 0.1 g
- Protein: 27 g
- Salt: 1.5 g

