



Product specification Thurmesan

The Thurmesan owes its name to the river flowing through the Thurgau, the Thur. This particularly tasty cheese originally obtained its typical aroma from this dynamic stretch of water. In the Thur valley, that is rich in culture and natural landscapes, our cows graze on lush meadows that offer the best herbs. They thus produce a unique, tasty milk. This carefully selected raw material, paired with the most expert craftsmanship, ensure our Thurmesan thrives in producing a spicy and fruity cheese.

Thurmesan round:

- Character: fruity, spicy, fine consistency
- Rind: yellow to hazel in colour, dry
- Holes: Sparse, max. 0.5 cm
- Dimensions: Diameter 55 to 65 cm, height 9 to 13 cm
- Weight: 30 - 40 kg

Average nutritional value per 100 g:

- Energy value: 1680 kJ/ 405 kcal
- Fat: 33 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

Thurmesan rectangular:

- Character: fruity, spicy, fine consistency
- Rind: Yellow to hazel in colour, dry
- Holes: Sparse, 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: 1680 kJ/ 405 kcal
- Fat: 33 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

