

Bundner Bergkase Mustair



Source

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Type of milk

- Cow

An Alpine cheese produced from pasteurized cow's milk and organic farms in Switzerland. The Bundner Bergkäse is produced in the Alps in Switzerland and is characterized by the aroma of fresh grass with which the cows are fed at high altitude.

Organoleptic characteristics

Aspect and texture: intense straw-colored paste, compact, dense with medium or large holes

Taste: intense, sweet

Serving suggestions: Red wines. Aromatic honey. Mustard pumpkin. Fresh fruit (pear Passacrassana). Black rye bread, porridge

Technical characteristics

Milk: pasteurized cow's milk, rennet, salt

Production method: artisanal

Paste: cooked, pressed

Salting: in brine

Ripening: 60 days minimum

Production period: all over the year

Fats: 55% F-dm

Weight: 4 - 5 Kg

Dimensions: diameter 20-30 cm, h 8-10 cm

Producers: farmers from Swiss Alps



Allevatore di Formaggi

Whole cheese code: 1011649

Cutted cheese code: 1011650