



Distinctive mountain specialty with a delicate core

# Urschwyzer

A premium specialty cheese with an incomparable flavour: fresh, tender, mild, made from natural raw milk from grass-fed cows – that's our Swiss mountain cheese «Urschwyzer». Its balanced yet powerful flavour is reminiscent of the first blades of bold spring grass that break through the thawing snow.

Urschwyzer is inspired by the legend of William Tell. A freedom fighter, a little rough around the edges, but true to his roots: proud, honest and honorable. A true Swiss native, as fierce and uncompromising as he was gentle and compassionate. The tradition and integrity of Tell's inspi-

ring story are reflected in our Urschwyzer cheese, and give it a tender heart – enclosed in a protective outer rind.

The pure mountain milk comes from cows fed exclusively with grass and hay, and is processed into the finest cheese using time-honored craftsmanship, with no artificial additives. Our Urschwyzer is ripened to the peak of its flavour for at least six months using traditional maturing methods, resulting in an incomparably mild and delicate cheese which has already become a legend in its own right.



## Urschwyzer

### Product specification

Ingredients	Cow's milk raw, salt, bacterial cultures, rennet
Origin	Canton Schwyz (Central Switzerland)
Flavour	mild
Maturation	6 months
Production	Artisanal
Maturing method	Traditional, natural smear-ripening
Shape / Size	Round wheel, $\emptyset$ 59 – 60 cm, height 10 – 11 cm
Weight	Ca. 35 kg
Rind / Appearance	Smear-rind, darky grey/red
Texture	Firm to smooth, ivory coloured to yellow
Holes	Few, small, round to none
Water content	35 %
Type / wff	Hard / 51 %
Fat in dry matter	51 %
Shelf life	3 months

### **Nutrition Facts**

Amount per 100 g		
Calories	416 kcal / 1740 kJ	
Total Fat	34 g	
- Saturated Fat	20 g	
Carbohydrate	о g	
- Sugar	o g	
Protein	27 g	
Salt	1.5 g	

- ✓ 100 % natural, GMO-free
- √ lactose-free (<0.1 g/100 g)
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- $\checkmark$  gluten free

#### Lustenberger & Dürst SA