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Product description Chällerhocker

Chällerhocker is a semi-hard cheese that ripened at least for 8 months. It is produced in original manner with silo-free raw milk. The dough is slightly dry and grainy because of the length of time the ripening requires. In the holes already some “tears” congregate. It tastes natural and pure. Chällerhocker is best savoured with a good wine and fresh bread.

Shape:	round loaves of about 7 cm high
Size:	30 cm diameter
Weight:	6 to 6.5 kg
Crust:	dry, slightly reddish-brown to ochre crust with rustic impression
Punching:	sporadic pea-sized round punching. Clear, transparent “tears”, in older age sporadic “Gläs”
Taste:	amazingly aromatic, final note of citrus fruit
Dough:	soft, creamy and smooth, noticeable crumbly spots with advanced ripeness, warm whitish color
Raw materials:	– fresh milk from silo-free fed cows, partially warmed-up – chymosin (naturally coagulation enzyme) – salt – lactobacillus (FSML, yoghurt)
Fat content:	minimum 53% fat in dry matter
water content:	maximum 38%