

# 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

**Cuttet cheese code:** 1011650