

Ennstaler wine cheese



Packaging sizes	250g & 1,3kg round
Type of cheese	Soft cheese
Fat in dry matter	65%
Fat absolute	37g / 100g
Type of milk	Cow milk
Raw milk	no
Heat treatment	pasteurised
Type of rennet	microbial
Salt	1,6g / 100g
Lactose	Lactosefree thanks to natural ripening <0,1g Lactose/100g
EAN Code piece	250g: 9004380143501 1,3 kg round: 9004380143600
Pieces/box	250g: 6 pieces/box 1,3 kg round: 1 piece/box
Layers/palette	250g: 5 layers/palette 1,3 kg: 4 layers/palette
Piece/palette	250g: 1.440 pieces 1,3 kg: 240 pieces
BBD	35 days

This wine cheese matures with its natural rind in Zweigelt Geläger, a by-product of the wine production. The repeated rubbing with Zweigelt geläger gives the edible rind its special color and the fruity taste.

ENNSTAL MILCH KG

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