



“Every wheel is a blend of traditional methods and modern innovation – that’s the magic of KALTBACH.”

Michu Iff
KALTBACH Cave Master

At KALTBACH, we never stop. We’re traditional yet innovative, and through carefully honed techniques and the alchemy of our ancient sandstone cave, we continue to push the boundaries of cheese making. The KALTBACH Rustic is our newest addition, and yet another product of our expertise and the perfect art of crafting cheese.

Description

KALTBACH Rustic, Swiss cave-aged hard cheese, full-fat, made from pasteurized milk, minimum 48 % fat in dry measure.

Product advantages

- Aged for six months in the 22-million year-old KALTBACH sandstone cave.
- Distinctively tangy with subtle fruity notes. A great addition to any cheese boards.
- Firm texture.
- Crafted by expert cave masters for consistent quality and flavor development.



NEW

Flavour	Rich, tangy and fruity
Packaging formats	Various (wheel, portion)
Dimensions	Ø 240 mm Height 90 mm
Maturation time	6 months
Storage temperature	4–8 °C recommended

Nutritional information

per 100 g

Caloric value	1647 kJ / 397 kcal
Fat	31.2 g
Saturated fat	21.8 g
Carbohydrates	< 0.1 g
of which sugar	< 0.1 g
Protein	28.2 g
Salt	1.9 g

Contact

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