

# CHÄLLERHOCKER



*" Perfect with a good wine and fresh bread "*



## IDENTITY

Type of milk : Cow  
Heat treatment : Raw  
Production : Small-scale production  
Style : Cooked pressed cheese  
Shape : Wheel / Avg Weight : 6 to 6,5 kg  
Diameter : 30cm / Height : 7 cm

## SENSORY

**Look** : dry rind , slightly reddish-brown to ochre with rustic impression, warm whitish paste  
**Texture** : slightly tacky rind, soft, creamy and smooth paste, noticeable crumbly spots with advanced ripeness  
**Smell** : caramel, roasted peanuts and aging meat.  
**Taste** : brown butter and melted leeks with a salted caramel finish.  
**Wine pairing** : Dry white wine (Fendant) / **Beer pairing** : White beer

## ORIGIN

**Country** : Switzerland  
**Canton** : St Gall



## Let's talk about it...

Chällerhocker is a semi-hard cheese that is aged at least for 8 months. It is produced traditionally with silo-free raw milk. This typical Swiss cheese is made by Walter Räss, who, tired of the stress related to the production of the PDO Appenzeller, decided to create the thermized milk Chällerhocker on the foreign markets, especially in the USA, where his cheese got very successful. Walter wanted his production to be different from what already existed on the markets, so he followed the advice of Michael Mathier and decided to make a raw milk Chällerhocker which became an exclusive Maison MonS cheese...

## PRODUCTION

Rennet is added to the milk coming from cows fed without silage for a fast coagulation followed by a curd-cutting and a brewing, further to which we warm the curd between 45°C and 50°C. Molded then pressed, it is then pickled before beginning the aging process.

## AGING

**Aging location :** MonS Cellars

**Aging 1 :** 8 months / **Aging 3 :** 10 months

The rind is regularly washed and very special cares are brought to the cheese. The cheese guarantees an exceptional quality after a minimum of 8 months of aging.

## QUALITY

**Minimum shelf life :** 35 days

**Preservation temperature :** between +4°C and +6°C

**Enterobacteriace :** < 100 / g / **Listéria :** Absence / 25 g

**Salmonelle :** Absence / 25 g / **Staphylococci Coagulase :** < 100 / g

## NUTRITION

**Ingredients :** Milk, Salt, Rennet, Lactic ferments and ripening cultures

**Allergens :** Milk and dairy products (including lactose)

**Coagulative :** Animal / **Energy kCal :** 440 / **Energy KJ :** 1800

**Carbohydrates (g/100g) :** 0,5 / **Including sugar (g/100g) :** 0 / **Fat (g/100g) :** 33 /

**Including saturated (g/100g) :** 21,5 / **Proteins (g/100g) :** 25 / **NaCl (mg/100g) :** 1500

## PACKING

**Large pack :** 2 pieces

**Length (mm) :** 390 / **Width (mm) :** 215 / **Height (mm) :** 115

**Small pack :** 1 piece

**Length (mm) :** 270 / **Width (mm) :** 270 / **Height (mm) :** 110