

SPEC SHEET : Chällerhocker

Company: Columbia Cheese
 Contact Name: Jonathan Richardson
 Email: orders@columbiacheese.com
 Phone: 718.937.7452

Vendor Item #	Item Description	Case GTIN 14 digit	Case Pack	Item Size	Pick up Location	Gross Weight	Net Weight	W	CASE DIMENSIONS			CASE TYPE		# OF CASES PER PALLET
									H	L	Packaging	TI	HI	
14340	Chällerhocker	9762999020214	1/15lbs	15lbs	Larkin Cold Storage	16 lbs	15 lbs	13 in	4.5 in	13 in	Paper in cardboard	9	11	100

Allergen: Dairy Country of Origin: Switzerland



Product Description

Walter Räss, the cheesemaker at Kaserei Tufertschwil in the Canton of St. Gallen, Switzerland, uses his years of experience crafting Appenzeler to create an original variation of the time honored favorite: Chällerhocker. By altering the cook temperature, making his own rennet, and using unskimmed milk, Räss creates a cheese rooted in tradition but substantially more flavorful than cheeses we know from this region.

Chällerhocker translates roughly to 'sitting in the cellar,' which is exactly where Räss keeps the cheese to age. For at least 10 months the cheese matures on wooden planks, each wheel carefully turned and brushed with Räss' perfected brine.

Due to its repeated washings, Chällerhocker has a slightly tacky rind and smells of peanuts. The paste is firm and smooth, dense enough to be deemed fudgy, with an aroma of brown butter and cashews, and lingering flavors of malt and caramel.

Kaserei Tufertschwil lies nestled in Lütisburg, Switzerland, a town of 300 people, about 700 meters above sea level up in the Saint-Gallen region of Northeastern Switzerland. Originating as a dairy in 1896, it was bought by the Räss family in 1987, and has continued to follow the traditional village dairy model to this day. Walter Räss, Master Cheesemaker, honed his skills making Appenzeler, but new Swiss dairy regulations allowed him to create Chällerhocker in 2003. Räss makes cheese once a day, using milk sourced from within a mile of his cheese making facility that is dropped off twice daily by the dairy farmers.

Nutritionals

Nutrition Facts	
Serving size	
Amount Per Serving	
Calories 130	
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 25mg	5%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0.1mcg	0%
Calcium 207mg	15%
Iron 0mg	0%
Potassium 22mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Packing Label

Chällerhocker
 product of Switzerland / # 14340
 category semihard cheese / aged over 60 days
 ingredients: unpasteurized cow's milk, salt,
 starter culture, rennet / cream level
 min. 53% fat i.d.m.

Keep refrigerated(2-8°C)

218193
 packing date: 27.08.19

exported by: Mundig GmbH
 CH-8472 Seuzach Switzerland
 imported by: Columbia Cheese Inc
 47/55 27 Street
 11101 Long Island City/NY

14.43 lb

CH
 82530893

(01)9762999020214(13)191125(3202)001443(10)218193