



## KALTBACH GOUDA

A premium Gouda is produced with the best Swiss milk in Switzerland and with the expertise of our Cavemasters, it is refined for 6 months in the unique KALTBACH Cave. The result is a dark brown rustic rind, pale yellow paste and a unique, full taste with fine spicy caramel notes and slightly crumbly texture.

*With fine, spicy caramel notes*

*Aged for 6 months*



Item No.	Description	Case Size	Case Size detail	Price UOM
1311911	Kaltbach Switzerland Gouda	2 Units	1/2 Wheel x 2	KG
NA	Kaltbach Goat	1 Wheel	Variable 4.0 - 4.269 kgs / Piece	KG



## KALTBACH GOAT CHEESE

KALTBACH Goat Cheese is produced, matured and refined in Kaltbach, a tiny Swiss village, and combines all the cheese-making expertise of Emmi KALTBACH. The use of fresh Swiss goat's milk, the careful care of the cave master and the natural climate of our sandstone cave give KALTBACH Goat's Cheese its fruity, creamy taste, which is not only convincing for goat cheese lovers!

*Made from Swiss goat milk*

*Refined for 4 months*

