


**Güntensperger**

swiss quality cheese  - since 1868.

# ORGANIC FIRSTKÖNIG 6+

Robust and distinctive, the spicy taste with the fine salt crystals is noticeable in the mouth. The mild sweetness in the finish gives a full bodied, aromatic pleasure.



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## History

The peaks of the seven Churfürsten mountains rise gracefully yet modestly against the sky. On a par with the peaks of the mountain range, the Firstkönig organic 6+ wears its crown with pride. In the Mettlen speciality cheese dairy, a small realm just for organic cheese, the aromatic organic milk is turned into the characterful Firstkönig organic 6+. Six months later, the matured Cheese King proudly presents its full-bodied, strong, spicy flavour to its cheese connoisseurs. A royal pleasure experience.

## Sales arguments

- Flavoursome and aromatic. A mature classic in our cheese range.
- Only 100 % organic milk is processed into Firstkönig organic 6+ at the traditional Mettlen cheese dairy.
- Full of character and unique, it crowns our organic cheese range - just like the seven Churfürsten mountains crown Toggenburg.

Nutrition facts per	100 g
Property	1870 kJ / 447 kcal
Total fat	38.20 g
saturated fat	25.60 g
Carbohydrates	0.50 g
thereof lactic acid	< 0.10 g
Protein	25.30 g
Salt	1.70 g

- hard cheese on cream level  
made from organic milk
- matured for at least 180 days
- FIDM min. 55 %