Güntensperger
swiss quality cheese – since 1868.

RAUCH MUTSCHLI

As soon as the cheese is released from its packaging a fine, smoky aroma wafts around the nose and makes you eagerly anticipate. The bite into the light golden dough melts mildly creamy on the tongue and releases the surprisingly savoury taste. The mild sweetness is replaced by bacon flavours and the smoky note wafts over the palate with a fine roasted aroma.

The enjoyment tip. For a special taste experience, take a bite with cheese rind.



RAUCH MUTSCHLI

History

What the butchers conjure up with their smoked sausages, our innovative cheesemakers can also do. Before the young, mild cheese mutschli get too bored in the cheese cellar, they get a change of scenery after about 40 days of maturing. In a former butcher's shop in Bütschwil, the Mutschli enjoy an extra-class smoking bath for one hour. For the perfect aroma, the oven is fired with beech wood. After the bath, the light shimmer of the embers is reflected bronze-coloured on the cheese rind. With its new aroma, the Rauchmutschli proudly presents itself on the aperitif platter and winks teasingly at the Rauch sausage.

Sales arguments

- The mild Mutschli surprises cheese connoisseurs with its tasty smoke flavours.
- The cheese with the bacon flavour brings variety to the cheese platter.
- It offers the perfect vegetarian alternative.
- Gold and category win for «semi-hard cheese with a wheel size of less than 3 kg with flavouring additives» at the Swiss Cheese Awards 2022 and 2024!

Nutrition facts per	**100 g**
Property	1502 kj / 359 kcal
Total fat	29.50 g
saturated fat	20.00 g
Carbohydrates	0.50 g
thereof lactic acid	<0.10 g
Protein	22.9 g
Salt	1.50 g

- **semi-hard cheese**
- **aged min. 30 days**
- **FIDM min. 52 %**