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## *Tilsiter Mild*

Mild and slightly acidic with a tender consistency: that's Past-Tilsiter Switzerland. It is particularly popular amongst young consumers on account of its well-balanced aroma and easy-to-cut dough. This green cheese can be eaten as part of a simple meal or used as a basic ingredient for sophisticated dishes.

<b>Manufacture</b>	Using raw milk
<b>Maturation period</b>	30 to 60 days
<b>Flavour</b>	Mild, sourish
<b>Shape</b>	Ivory, Small, sparse round holes
<b>Weight</b>	4kg to 4.5kg
<b>Rind</b>	Natural smear formation, reddish brown
<b>Packaging</b>	Wheel, labeled
<b>Fat content</b>	Min. 50 % fat in dry matter