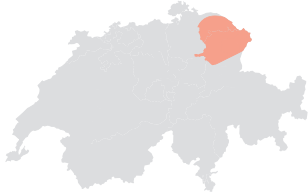


Fromage Käse Queso Cheese  
**Appenzeller**  
S W I T Z E R L A N D

Uniquely spicy



## Appenzeller® ¼-fat mild.

### The mild, light cheese from the Appenzell region.

Appenzeller® ¼-fat cheese was developed by artful Appenzell mountain herdsmen over 700 years ago. It is a superb example of necessity being the mother of invention: since the milk fat was valuable and thus sold for a high price on the market, most of the milk was made into butter, which could be sold immediately. On mule paths, the dealers transported their precious cargo down into the valley, where they were certain to find buyers in well-to-do town-dwellers. The cheese, however, which had to be matured over the winter before it could bring in the much-needed money, was produced using just the remaining milk fat.

This «diet recipe» is still very much in line with trends today, and particularly among modern nutrition-conscious consumers. With 30% fewer calories than full-fat Appenzeller® cheeses, the ¼-fat mild version has many enthusiasts among those who value light, easily digestible foods.

Like all Appenzeller® cheeses, the ¼-fat mild version is produced under extremely stringent quality controls and from the best raw milk – and then cared for with love, using the secret herbal brine, until it is mature enough for consumption. Appenzeller® ¼-fat mild cheese is a light, tasty speciality made from partially skimmed milk. The wheels have a silver and green label.



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 SWITZERLAND  
 Uniquely spicy

## Appenzeller® ¼-fat mild. Cheese from Switzerland.

<b>Origin of the name</b>	Semi-cantons of Appenzell Innerrhoden and Ausserrhoden, northeastern Switzerland.			
<b>Production area</b>	Semi-cantons of Appenzell Innerrhoden and Ausserrhoden, parts of the cantons of St. Gallen and Thurgau.			
<b>Shape, size, weight</b>	Round, Ø 30–33 cm, height 6–7 cm, weight 5–6.4 kg.			
<b>Special features</b>	Produced from the raw milk of cows that are never fed with silage. The use of additives is forbidden in the cheese-making process. During the maturing period, Appenzeller® ¼-fat mild is regularly treated with the secret herbal brine, which provides it with its uniquely spicy flavour.			
<b>Fat content</b>	Min. 18% fat in dry matter.			
<b>Rind</b>	Natural, red-brown, pitted.			
<b>Body</b>	Ivory-coloured to light yellow.			
<b>Holes</b>	Numerous small round holes (2–4 mm in diameter), evenly distributed.			
<b>Flavour</b>	Mild, light.			
<b>Matured for</b>	3–5 months.			
<b>Nutritional values on average per 100 g</b>	Water	49g	Minerals	5g
	Protein	34g	Calories	245 kcal
	Fat	12g	Joules	1,025 kJ



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