

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

Uniquely spicy



## Appenzeller® ¼-fat mature.

The herbal-spicy 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.

The recipe is still a success today. Appenzeller® ¼-fat mature, with its smooth to crumbly, rather dry texture, has a highly loyal following. These enthusiasts love its unmistakable, markedly tangy taste, which in the case of the ¼-fat mature version even increases in accordance with the length of the maturing period.

Like all Appenzeller® cheeses, the ¼-fat mature 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 mature cheese is a herbal-spicy speciality made from partially skimmed milk, for lovers of particularly full-flavoured cheeses. You can recognise it by its silver and brown label.



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#### Quality seal

The cheese passport on the underside of each wheel of cheese is your assurance of top quality. The quality seal contains the cheese dairy number, guarantee of origin, date of manufacture and number of each individual wheel of cheese. It enables the authenticity of every piece of Appenzeller® cheese to be verified.

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 SWITZERLAND  
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## Appenzeller® ¼-fat mature. 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 mature 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, partly wrapped in cloth.		
<b>Body</b>	Ivory-coloured to light yellow.		
<b>Holes</b>	Numerous small round holes (2–4 mm in diameter), evenly distributed; with progressing maturity, salt water in the holes desirable.		
<b>Flavour</b>	Herbal-spicy.		
<b>Matured for</b>	6–8 months.		
<b>Nutritional values on average per 100 g</b>	Water	49 g	Minerals 5 g
	Protein	34 g	Calories 245 kcal
	Fat	12 g	Joules 1,025 kJ



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