

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

Uniquely spicy



Appenzeller® from organic milk. The organic cheese from the Appenzell region.

An unspoiled mountain world and the gently rolling hills around the Säntis massif with its healthy, rich grasses and herbs provide an ideal basis for the perfectly natural, robust raw milk which is used to make Appenzeller® cheese. Traditional cheese making is one of the passionately cultivated customs of the Appenzell region, like playing music on stringed instruments, «thaler rolling» or folkpainting on wood. Little wonder, then, that this is the home of one of Switzerland's best-loved cheeses.

Since the autumn of 1996, Appenzeller® cheese is also made from organic milk. Appenzeller® cheese is produced in the semi-cantons of Appenzell Innerrhoden and Ausserrhoden and in parts of the cantons of St. Gallen and Thurgau, and is carefully matured using a time-honoured recipe. This delicious cheese can be recognised by its yellow to reddish rind bearing the BIO stamp and its regular, medium-sized holes. Its uniquely spicy flavour comes from loving care, using the secret herbal brine that is made according to a closely guarded, centuries-old recipe. So do recommend this genuine, tangy example of Swiss cheese-making tradition. Appenzeller® cheese made from organic milk is no different in taste and consistency from the mildly spicy, fine and tender Appenzeller® CLASSIC, since it is treated identically during the maturing period. For all customers who prefer organic products, however, it offers a unique plus.

Appenzeller® organic-milk cheese is a delicacy on every cheese platter, and is ideal for hot cheese dishes and as a dessert. The special bio label and the BIO stamp on the rind guarantee the quality of Appenzeller® cheese made from organic milk.



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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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Appenzeller
 SWITZERLAND
 Uniquely spicy

Appenzeller® from organic milk. Cheese from Switzerland.

Origin of the name	Semi-cantons of Appenzell Innerrhoden and Ausserrhoden, northeastern Switzerland.			
Production area	Semi-cantons of Appenzell Innerrhoden and Ausserrhoden, parts of the cantons of St. Gallen and Thurgau.			
Shape, size, weight	Round, Ø 30–33 cm, height 7–9 cm, weight 6.4–7.4 kg.			
Special features	Produced according to BIO SUISSE guidelines. The use of additives is forbidden in the cheese-making process. During the maturing period, Appenzeller® organic milk cheese is regularly treated with the secret herbal brine, which provides it with its uniquely spicy flavour.			
Fat content	Min. 48% fat in dry matter.			
Rind	Natural, yellow to reddish, pitted, with BIO stamp.			
Body	Ivory-coloured to light yellow.			
Holes	Few round holes, roughly pea-sized (3–6 mm in diameter), evenly distributed.			
Flavour	Mildly spicy.			
Matured for	3–4 months.			
Nutritional values on average per 100g	Water	40g	Minerals	4g
	Protein	25g	Calories	394 kcal
	Fat	31g	Joules	1,650 kJ



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