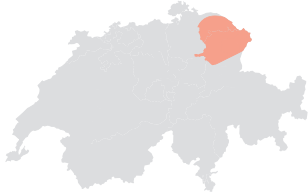


Fromage Käse Queso Cheese  
**Appenzeller**  
S W I T Z E R L A N D

Uniquely spicy



## **Appenzeller® CLASSIC.** The mildly spicy cheese from the Appenzell region.

Appenzeller® CLASSIC is always the best recommendation for your customers: this mildly spicy cheese from the Appenzell region is one of Switzerland's supreme cheese specialities.

Mentioned in documents over 700 years ago, it has been appreciated by all connoisseurs ever since. A mountainous area that is still intact and the gently rolling countryside between Lake Constance and the Säntis massif with its healthy, rich herbal meadows provide an optimum basis for the natural, robust raw milk from which Appenzeller® cheese is made. In Appenzell, the traditional craft of the cheese maker is one of the well-preserved customs along with string music, "thaler rolling" or rural painting. No wonder, then, that this is the homeland of one of Switzerland's favourite cheeses.

The strictly delimited production area is a guarantee of authenticity: Appenzeller® cheese is exclusively manufactured and matured, according to the traditional recipe, in the semi-cantons of Appenzell Innerrhoden and Appenzell Ausserrhoden as well as in parts of the cantons of St. Gallen and Thurgau. It obtains its uniquely spicy taste from the loving application of the mysterious herbal brine, the composition of which is a closely guarded secret.

Do recommend a genuine, spicy piece of Swiss cheese tradition. Connoisseurs from around the world appreciate Appenzeller® CLASSIC. As a delicacy on every cheese platter, for the preparation of delicious hot dishes or as a dessert. Its silver label with the blue and red trademark guarantees the quality of Appenzeller® CLASSIC.



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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.



**Appenzeller® CLASSIC.**  
**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 7–9 cm, weight 6.4–7.4 kg.			
<b>Special features</b>	Made from raw milk coming from cows that have not been fed on silage. The use of additives is forbidden in the cheese-making process. During the maturing process, it is regularly treated with the secret herbal brine that gives it its uniquely spicy taste.			
<b>Fat content</b>	Min. 48% fat in dry matter.			
<b>Rind</b>	Natural, yellow to reddish brown, pitted.			
<b>Body</b>	Ivory to light yellow.			
<b>Holes</b>	Few, approximately pea-sized (3–6 mm), evenly distributed.			
<b>Flavour</b>	Mildly spicy.			
<b>Matured for</b>	3–4 months.			
<b>Nutritional values on average per 100 g</b>	Water	40g	Minerals	4g
	Protein	25g	Calories	394 kcal
	Fat	31g	Joules	1650 kJ



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