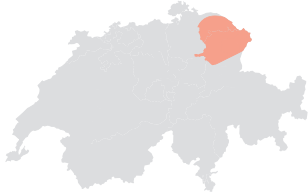


Fromage Käse Queso Cheese  
**Appenzeller**  
S W I T Z E R L A N D

Uniquely spicy



## Appenzeller® EXTRA.

### The extra spicy cheese from the Appenzell region.

This exclusive speciality from a small and friendly region has a guaranteed maturing period of six months, and is treated for an especially long time with the spicy herbal brine.

The Appenzeller® cheese experts carefully select only the best of the good cheeses for this speciality. Only wheels that fulfil specific criteria and that are suitable for the long maturing process are given the opportunity to become Appenzeller® EXTRA. Only those that meet the high quality standards are released for sale by the examination commission and receive the protected label.

These experts guarantee six months of careful attention in the damp cheese cellars, at a temperature of 14–14.5° C, and thus a fully mature aroma flavour. Just like Appenzeller® CLASSIC and SURCHOIX, of course, Appenzeller® EXTRA is treated with the mysterious herbal brine, the composition of which has to this day remained a closely guarded secret of just a few insiders. As in the case of wine, where not every vintage is suited to long storage, not every Appenzeller® cheese can be matured sufficiently well to receive the EXTRA label. Since this is a demanding natural product where no compromises are made with regard to quality, it is possible that this extra spicy speciality may occasionally be unavailable.

Appenzeller® EXTRA is a delicacy that inspires every cheese lover. Cheese connoisseurs worldwide appreciate it, whether as a delicacy on every cheese platter or as a dessert. Its noble black label with the silver and gold trademark guarantees the quality of Appenzeller® EXTRA.



Switzerland Cheese Marketing AG  
Brunnmattstrasse 21, CH-3007 Bern  
Phone ++41 (0)31 385 26 26 Fax ++41 (0)31 385 26 27  
info@switzerland-cheese.com www.switzerland-cheese.com

SO Appenzeller Käse GmbH  
Poststrasse 12, CH-9050 Appenzell  
Phone ++41 (0)71 788 30 40 Fax ++41 (0)71 788 30 45  
appenzeller@appenzeller.ch www.appenzeller.ch





**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® EXTRA. 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, reddish to dark brown, pitted.			
<b>Body</b>	Ivory to light yellow.			
<b>Holes</b>	Few, approximately pea-sized (3–6 mm), evenly distributed.			
<b>Flavour</b>	Extra spicy.			
<b>Matured for</b>	6 months (guaranteed).			
<b>Nutritional values on average per 100 g</b>	Water	40 g	Minerals	4 g
	Protein	25 g	Calories	394 kcal
	Fat	31 g	Joules	1650 kJ



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appenzeller@appenzeller.ch www.appenzeller.ch

