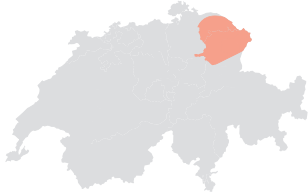


Fromage Käse Queso Cheese
Appenzeller
S W I T Z E R L A N D

Uniquely spicy



Appenzeller® SURCHOIX. The strongly spicy cheese from the Appenzell region.

Appenzeller® SURCHOIX is always the best recommendation for your customers, because this strongly 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® SURCHOIX, whether as a delicacy on every cheese platter, for the preparation of delicious hot dishes or as a dessert. Its gold label with the blue and red trademark guarantees the quality of Appenzeller® SURCHOIX.



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.

Fromage Käse Queso Cheese
Appenzeller
 SWITZERLAND
 Uniquely spicy

Appenzeller® SURCHOIX. 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	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.			
Fat content	Min. 48 % fat in dry matter.			
Rind	Natural, yellow to reddish brown, pitted.			
Body	Ivory to light yellow.			
Holes	Few, approximately pea-sized (3–6 mm), evenly distributed.			
Flavour	Strongly spicy.			
Matured for	4–6 months.			
Nutritional values on average per 100 g	Water	40 g	Minerals	4 g
	Protein	25 g	Calories	394 kcal
	Fat	31 g	Joules	1,650 kJ



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