

SWISS CHEESE - APPENZELLER



This cheese is shrouded in mystery.

- the maturing conditions in its production area are kept secret
- the cheeses are matured using white wine, flowers and fruits, with the exact quantities not disclosed...

This cheese can be sold under different names, depending on the length of maturing (shortest period first): Appenzeler classique

Appenzeler surchoix

Appenzeler extra

Its maturing process produces a supple texture, straightforward and excellent taste making this an unusual cheese.

PRODUCT ORIGIN	
Ce Declaration	Made in Switzerland
Country origin and processing	Switzerland
Food establishment approval number	FR 74-281-020 CE

PRODUCT SPECIFICATIONS	
Ingredients	Milk, salt, lactic acid
Description	A healthy, brined rind, a supple fine texture slightly hard, ivory-coloured
Nutritional information	Protein: 27 g Lipids: 35 g Carbohydrates: 5 g
Solid fat content	49%
Fat content of end product	29%
Type of milk (cow, buffalo...)	Cow
Milk (unpasteurised, heat-treated, pasteurised...)	unpasteurised
Type of cheese (blue cheese, soft cheese...)	Cooked pressed cheese
Net weight	10 to 38 kg
Net drained weight	10 to 38 kg
Format (cheese counter or self-service)	Cheese counter
Guaranteed shelf life on delivery	90 days
Total shelf life	90 days
Storage	4 ° to 8 °
Packaging	Folded brown paper
Size in mm	Height 800 to 110, diameter 300 to 650
Number of packages	x 1

