



Appenzellerin® Elegant

The cheese with charm that's really something else

One of Switzerland's finest cheese specialities comes from the idyllic Appenzell region with its unspoilt mountains and hills of green. Appenzeller® cheese is produced in the same way as it was 700 years ago, according to old artisan traditions and traditional recipes in close to 40 village cheese dairies - without any additives and using natural raw milk from cows that feed exclusively on grass and hay.

Appenzeller® has created a new cheese, the Appenzellerin® Elegant, which differs significantly from the existing range. The cheese is aimed at lovers of mild, fruity and floral cheeses.

It is a mild cheese, with a discreet aroma, slightly milky and well-balanced. Less tangy, but it is still full of taste and seduces with its supple charm. So, it's perfect for anyone who doesn't like cheeses that are too tangy. Moreover, the consistency of the cheese is slightly firmer and drier and a little less fatty than that of a typical Appenzeller®.

During its maturation period of three to five months, the Appenzellerin® Elegant is regularly treated with a herbal brine. The exact composition of the herbal brine remains a well-kept secret.

Cheese lovers recognise Appenzellerin® Elegant by its pink label. Its authenticity from the strictly limited area of production between Alpstein and Lake Constance is guaranteed by the casein marking.



Appenzellerin® Elegant

A hard cheese from the Appenzell region

Origin of the name	Appenzell Innerrhoden and Ausserrhoden, North-Eastern Switzerland			
Production area	Cantons of Appenzell Innerrhoden and Appenzell Ausserrhoden as well as parts of the cantons of St. Gallen and Thurgau			
Shape, size, weight	Round, diameter Ø 30–33 cm, height 7–9 cm, average weight Ø 6,7 kg			
Special features	Appenzellerin® Elegant is made with natural raw milk without additives.			
Fat content	Min. 48 % fat (dry weight)			
Hardness	Hard cheese			
Rind	Natural, dry, little surface smear, light brown			
Cheese color	Ivory to light yellow			
Holes	From none to a few, pea-sized holes (3–6 mm in size), evenly distributed			
Flavour	Mild and discreetly aromatic, slightly milky, floral and delicate			
Aged for	3 to 5 months			
Free from	Preservatives and additives, flavour enhancers, lactose, gluten			
Average nutritional values per 100 g	Water	36 g	Minerals	4,5 g
	Protein	27,3 g	Energy	395 kcal
	Fat	32 g	Joules	1653 kJ



Quality Seal

The casein marking guarantees the premium quality of each individual wheel. It includes the cheese factory number, guarantee of origin, date of manufacture and wheel number, allowing the authenticity of every individual piece of Appenzellerin® cheese with rind to be verified.