



Appenzeller® Black Label

A sharp and robust cheese experience.

From the idyllic Appenzellerland with its unspoiled alpine landscape and green hills comes one of the great Swiss cheese specialities. Appenzeller® cheese is produced as it was 700 years ago using traditional artisan methods in around 40 local cheese dairies following an original recipe. It is made with pure raw cow's milk that comes from cows fed exclusively on meadow grass and hay with no use of additives.

As it ages, each Appenzeller® cheese is treated regularly with a special herbal brine. In the case of Black Label, it is left to age for at least six months. The exact composition of the herbal brine is a closely guarded secret.

This treatment gives the Black Label its characteristic sharp and robust flavour. For Appenzeller® Black Label the master cheesemakers selects only the very best of those cheese wheels which are suitable for longer aging. It develops its sharp and robust aroma in the humid cheese cellar at around 14 degrees Celsius/57 degrees Fahrenheit and is only released for sale after a further quality inspection.

The exclusive Appenzeller® Black Label is easily recognisable to cheese lovers due to its black label. The casein mark guarantees the first-class quality of each individual cheese and its origin from the strictly limited production area between Alpstein and Lake Constance.



Appenzeller® Black Label

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|---|--|----------|----------|----------|-----|---------|-------|----------|----------|-----|-------|--------|--------|
| 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 6,7kg | | | | | | | | | | | | |
| Particular features | Appenzeller® Black Label is made with pure, raw cow's milk without additives. | | | | | | | | | | | | |
| Fat content | Min. 48 % fat (dry weight) | | | | | | | | | | | | |
| Hardness | Hard cheese | | | | | | | | | | | | |
| Rind | Natural, reddish brown, pitted | | | | | | | | | | | | |
| Cheese color | Ivory to light yellow | | | | | | | | | | | | |
| Holes | A few roughly pea-sized holes (3–6 mm), evenly distributed | | | | | | | | | | | | |
| Flavour | Sharp and robust | | | | | | | | | | | | |
| Aged for | 6 months | | | | | | | | | | | | |
| Free from | preservatives and additives, flavour enhancers, lactose, gluten, colourings and from genetically modified organisms (non GMO) | | | | | | | | | | | | |
| Average nutritional values per 100 g | <table><tr><td>Water</td><td>40 g</td><td>Minerals</td><td>4 g</td></tr><tr><td>Protein</td><td>26,3g</td><td>Calories</td><td>400 kcal</td></tr><tr><td>Fat</td><td>32,8g</td><td>Joules</td><td>1661kJ</td></tr></table> | Water | 40 g | Minerals | 4 g | Protein | 26,3g | Calories | 400 kcal | Fat | 32,8g | Joules | 1661kJ |
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Quality mark

The casein mark guarantees the first-class quality of each individual cheese. It contains the cheese dairy number, guarantee of origin, production date and cheese number and enables each piece of Appenzeller® cheese with rind to be checked for its authenticity.