



Appenzeller® Fondue

Switzerland's tastiest fondue.

From the idyllic Appenzellerland with its unspoilt 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 45 local cheese dairies following an original recipe. It is made with natural raw milk that comes from cows fed exclusively on meadow grass and hay with no use of additives.

As it matures, each Appenzeller® cheese is treated regularly with a special herbal brine for at least three months. The exact composition of the herbal brine is a closely guarded secret. This treatment gives Appenzeller® Fondue its characteristic spicy and tangy flavor.

With its unique flavor Appenzeller® Fondue stands out from other ready-made fondues. Appenzeller® Fondue is easy to prepare and always a success as it comes with all the necessary ingredients. All it needs is constant stirring during the cooking process.

Appenzeller® Fondue

Contents	400 g bag of ready-mixed ingredients												
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												
Ingredients	Appenzeller® cheese, white wine, water, cornflour, kirsch, emulsifying salts (E339/E452), cooking salt, spices												
Particular features	Appenzeller® cheese made from natural organic raw milk without additives.												
Flavor	Tangy and aromatic												
Free from	flavor enhancers, lactose, gluten, colourings, colourings												
Average nutritional values per 100 g	<table><tr><td>Protein</td><td>15 g</td><td>Calories</td><td>256 kcal</td></tr><tr><td>Fat</td><td>17,5 g</td><td>Joules</td><td>1060 kJ</td></tr><tr><td>Minerals</td><td>4 g</td><td></td><td></td></tr></table>	Protein	15 g	Calories	256 kcal	Fat	17,5 g	Joules	1060 kJ	Minerals	4 g		
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