



Appenzeller® Gold Label

A tangy and aromatic cheese experience.

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 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 Gold Label, it is left to age for four to five months. The exact composition of the herbal brine is a closely guarded secret. This treatment gives the Gold Label its characteristic tangy and aromatic flavour.

Appenzeller® Gold Label is easily recognisable to cheese lovers due to its golden 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® Gold Label

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® Gold 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	Tangy and aromatic												
Aged for	4–5 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>25,8 g</td><td>Calories</td><td>391kcal</td></tr><tr><td>Fat</td><td>32 g</td><td>Joules</td><td>1623kJ</td></tr></table>	Water	40 g	Minerals	4 g	Protein	25,8 g	Calories	391kcal	Fat	32 g	Joules	1623kJ
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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.

Proof of origin

In the same way as a DNA test, the authenticity of even tiny pieces of Appenzeller® cheese can now be clearly proven with the aid of lactic acid bacteria samples.