



# Appenzeller® Organic Dark Green Label

A purely organic aromatic and full-bodied 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 40 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 ages, each Appenzeller® cheese is treated regularly with a special herbal brine. In the case of Organic Dark Green 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 Organic Dark Green Label its characteristic aromatic and full-bodied flavour. The flavour of Organic Dark Green Label, which was first added to the Appenzeller® organic product range in 2013, corresponds to the classic Gold Label variety.

Appenzeller® Organic Dark Green Label is easily recognizable to cheese lovers due to its beige “Bio” paper label attached to the casein mark, its guarantee of origin from the strictly limited production area between Alpstein and Lake Constance. The BIO stamp on the rind is an additional assurance of quality.



# Appenzeller® Organic Dark Green Label

<b>Origin of the name</b>	Appenzell Innerrhoden and Ausserrhoden, North-Eastern Switzerland			
<b>Production area</b>	Cantons of Appenzell Innerrhoden and Appenzell Ausserrhoden as well as parts of the cantons of St.Gallen and Thurgau			
<b>Shape, size, weight</b>	Round, diameter 30 – 33 cm, height 7 – 9 cm, average weight 6,7kg			
<b>Particular features</b>	Appenzeller® Organic Dark Green Label is made with pure, organic raw cow's milk without additives.			
<b>Fat content</b>	Min. 48 % fat (dry weight)			
<b>Hardness</b>	Hard cheese			
<b>Rind</b>	Natural, reddish brown, pitted			
<b>Cheese color</b>	Ivory to light yellow			
<b>Holes</b>	A few roughly pea-sized holes (3 – 6 mm), evenly distributed			
<b>Flavour</b>	Aromatic and full-bodied			
<b>Aged for</b>	4 – 5 months			
<b>Free from</b>	preservatives and additives, flavour enhancers, lactose, gluten, colourings and from genetically modified organisms (non GMO)			
<b>Average nutritional values per 100 g</b>	Water	40 g	Minerals	4 g
	Protein	25,8 g	Calories	391kcal
	Fat	32 g	Joules	1623kJ



## 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.