



Appenzeller® Organic Green Label

A purely organic creamy and zesty 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 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 Green Label, it is left to age for three months. The exact composition of the herbal brine is a closely guarded secret.

This treatment gives the Organic Green Label its characteristically creamy and zesty flavour. The flavour of Organic Green Label, which was first produced in 1996, corresponds to the classic Appenzeller® Silver Label.

Appenzeller® Organic 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 Green 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 30 - 33 cm, height 7 - 9 cm, average weight 6,7kg			
Particular features	Appenzeller® Organic Green Label is made with pure, organic 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	Creamy and zesty			
Aged for	3 months			
Free from	preservatives and additives, flavour enhancers, lactose, gluten, colourings and from genetically modified organisms (non GMO)			
Average nutritional values per 100 g	Water	40 g	Minerals	4 g
	Protein	25,2 g	Calories	389 kcal
	Fat	32 g	Joules	1612 kJ



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.