



Appenzeller® for Raclette

Switzerland's tastiest raclette.

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. The cheese used for Switzerland's spiciest raclette is left to age for at least four months. The exact composition of the herbal brine is a closely guarded secret. This treatment gives the Appenzeller® for Raclette its characteristic robust and meltable flavour.

No wonder then that Appenzeller® for Raclette particularly appeals to all cheese lovers who often find that this traditional Swiss dish is not spicy enough. With its uniquely robust flavour and softly melting and extremely creamy consistency, it is a welcome enhancement to any raclette dinner.



Appenzeller® for Raclette

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 70 – 77 mm, weight Ø 6 kg												
Particular features	Appenzeller® for Raclette is made with pure, raw cow's milk without additives.												
Fat content	Min. 48% fat (dry weight)												
Hardness	Hard cheese												
Rind	Natural, reddish brown to brown, pitted (in the cheese cellars)												
Cheese color	Ivory to light yellow												
Consistency	Soft, good melting characteristics, creamy												
Holes	Small to larger number of holes, round and oval												
Flavour	Robust and meltable												
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>39 g</td><td>Minerals</td><td>4 g</td></tr><tr><td>Protein</td><td>26 g</td><td>Calories</td><td>383 kcal</td></tr><tr><td>Fat</td><td>31 g</td><td>Joules</td><td>1589 kJ</td></tr></table>	Water	39 g	Minerals	4 g	Protein	26 g	Calories	383 kcal	Fat	31 g	Joules	1589 kJ
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Season	From September to March												



Quality mark

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

Proof of origin

Similar to a DNA test, with the help of lactic acid bacteria samples, the authenticity of every piece of Appenzeller® cheese, no matter how small it is, can now be clearly proven.