



Appenzeller® Silver Label

A mild and creamy cheese experience.

From the idyllic Appenzellerland with its unspoiled 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 Silver Label, this ageing process takes at least three months. The exact composition of the herbal brine is a closely guarded secret. This treatment gives the Silver Label its characteristically mild and creamy flavour.

The popular Appenzeller® Silver Label is easily recognizable to cheese lovers due to its silver 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® Silver 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 6,7 kg												
Particular features	Appenzeller® Silver Label is made with pure, raw cow's milk without additives.												
Fat content	Min. 48 % fat (dry weight)												
Hardness	Hard cheese												
Rind	Natural, yellow to reddish brown, pitted												
Cheese color	Ivory to light yellow												
Holes	A few roughly pea-sized holes (3–6 mm), evenly distributed												
Flavour	Mild and creamy												
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	<table> <tr> <td>Water</td> <td>40 g</td> <td>Minerals</td> <td>4 g</td> </tr> <tr> <td>Protein</td> <td>25,2 g</td> <td>Calories</td> <td>389 kcal</td> </tr> <tr> <td>Fat</td> <td>32 g</td> <td>Joules</td> <td>1612 kJ</td> </tr> </table>	Water	40 g	Minerals	4 g	Protein	25,2 g	Calories	389 kcal	Fat	32 g	Joules	1612 kJ
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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.