



KALTBACH APPENZELLER®

The famous Appenzeller® cheese owes its tangy flavour to the care with the secret, legendary herbal brine. Based on the strictest criteria, only the best wheels are selected and brought into the KALTBACH cave. The care by the cave master's hand and the natural climate of the sandstone cave give the Appenzeller® its unique KALTBACH aroma.

Kaltbach's strongest character

Aged for 7 months



Item No.	Description	Case Size	Case Size detail	Price UOM
1343724	Kaltbach Appenzeller	1 Wheel	Variable 6.4 - 6.849 kgs / Piece	KG
1160318	Kaltbach Emmentaler	2 Blocks	Variable 3 -3.4 Kg / Piece	KG
1001902	Kaltbach Emmentaler	2 Wedges	1/8 wedges variable 10-12 Kgs / Piece	KG



KALTBACH EMMENTALER AOP

It takes 12 months for an Emmentaler AOP to become a KALTBACH Emmentaler AOP. The nutty-tangy aroma develops as the Cheese ages in the damp climate of our sandstone Cave and through the expertise of our Cavemasters. During this period the natural black-brown rind and the inclusions of white salt crystals and water droplets form. So that ultimately each wheel is a masterpiece in its own right.

Refined for 12 months

