



## APPENZELLER

Switzerland's tastiest secret.

No other Appenzeller® than the Black Label represents better the characteristics of the people of its home region in the Alpstein: it has a robust and hearty character, is sometimes a bit sharp but still very well balanced. As the cheese ages, the cheesemakers search for the very best wheels and store them in a damp cellar at around 14 degrees Celsius to mature them for at least 6 months. This process creates a cheese with a unique flavour, a must have for those who love tart cheese.



Item No.	Description	Case Size	Case Size detail	Price UOM
1006073	Appenzeller Extra	1 Wheel	Variable 6.7 - 7.2 Kg/Piece	KG

