

3894 - Schebelhorn Wheel



Schnebelhorn continues cheesemaker Reto Güntensperger's journey as a cheesemaker. A cream added cheese, it is richer and more decadent than most of the cheeses from this cheese-rich region. Named after the region's highest mountain peak, Schnebelhorn stands out for its elaborate textural and flavor characteristics. Aged 8-9 months, the cheese develops a pronounced level of Alpi...



MARKETING

Alpine style cheese aged 8-9 months, the cheese develops a pronounced level of Alpine cheese spiciness, balanced by tremendous butter & cream. Cream added cheese.

Nutrition Facts

240 Servings per container

Serving Size 28 grams

Amount Per Serving
Calories 125

% Daily Value*

Total Fat 10.7 g 14%

Saturated Fat 7.1 g 36%

Trans Fat 1 g

Cholesterol 27.1 mg 9%

Sodium 196 mg 9%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0.1 mcg 1%

Calcium 225.4 mg 17%

Iron 0 mg 0%

Potassium 28.8 mg 1%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
10560		97640175443781		1/15 LB		
Brand		Brand Owner		GPC Description		
Kaserei Neuweis		Columbia Cheese Inc.		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
16 LBR	15 LBR	Yes	Switzerland	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13 INH	13 INH	5 INH	0.49 FTQ	09x11	72 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Keep refrigerated -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

unpasteurized cows milk, salt, rennet, bacterial culture

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PREPARATION & COOKING SUGGESTIONS

ready to eat

SERVING SUGGESTIONS

Ready to eat

MORE INFORMATION