

6155 - Chällerhocker



Cheesemaker Walter Rass uses his years of experience making Appenzeller to create Chällerhocker. By altering the cook temperature, making his own rennet, and using unskimmed milk, Chällerhocker is a more flavorful cheese than what is typical of this region. Chällerhocker translates roughly to 'sitting in the cellar,' describing the location where the cheese is aged. The cheese matures...



MARKETING

Chällerhocker has a slightly tacky rind and smells of peanuts. The paste is firm and smooth, dense enough to be deemed fudgy, with an aroma of brown butter and cashews, and lingering flavors of malt.

Nutrition Facts

240 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 130

% Daily Value*

Total Fat 11 g 14%

Saturated Fat 8 g 40%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 180 mg 8%

Total Carbohydrates 0 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 0%

Calcium 207 mg 15%

Iron 0 mg 0%

Potassium 22 mg 0%

* 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			
14340		97629999020217		1/15 LB			
Brand		Brand Owner		GPC Description			
Switzerland		Columbia Cheese Inc.		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
14.42 LBR	13.42 LBR	Yes	Switzerland	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13.3 INH	13.3 INH	4.5 INH	0.46 FTQ	09x11	130 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 cow's milk, salt, starter culture, rennet

Switzerland

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PREPARATION & COOKING SUGGESTIONS

Great cheese for melting.

SERVING SUGGESTIONS

Cheese plates, Fondue, Grilled cheese

MORE INFORMATION