

13860 - Appenzeller Silver Cuts



Traditional Swiss specialties including AOP Gruyere, AOP Emmentaler, and 'Switzerland Swiss' – classics never go out of style. These cheeses are certified by the Swiss cheesemaking authorities to ensure they meet or exceed every criteria in order to represent the world-class cheese culture of Switzerland – making Grand Suisse cheese perfect for snacking or melting in your favo...



MARKETING

Appenzeller is noted for its nutty flavor combined with an herbal spiciness, suggesting ginger, black tea and clover. Semi-firm texture. Aged for a minimum of 90 days. Perfect in an omelet with smoked salmon or smoked trout, or on a sandwich with hard salami and peppered jam.

Nutrition Facts

6 Servings per container

Serving Size 28 grams

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 9 g	11%
Saturated Fat 5 g	27%
Trans Fat 0 g	
Cholesterol 25 mg	9%
Sodium 150 mg	6%
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 mcg	0%
Calcium 210 mg	15%
Iron 0 mg	0%
Potassium 20 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			
3860 Bulk		10820581138605		12/6 OZ			
Brand		Brand Owner		GPC Description			
Grand Suisse		Grand Suisse		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
5.5 LBR	4.5 LBR	No		Undeclared	No		
Shipping							
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To	
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	120 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---UNIT UPC: 820581138608---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

Cultured Cow's Milk, Salt, Enzymes

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Sandwiches or pair with smoked meat or fish.

MORE INFORMATION