

Grand Suisse

11385 - Appenzeller Silver Cuts



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.



* Benefits

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 favorite traditional dishes like fondue!

Ingredients	▲ Allergens
Cultured Milk, Salt, Enzymes	Contains:
	Free From: (**) crustaceans (**) eggs (**) fish (**) peanuts (**) sesame (**) soy (**) tree nuts (**) wheat

Nutrition Facts

Servings per Container 8 Serving size 1.00Z (1oz)

Amount per serving

110

Calories	110
% Dai	ily Value*
Total Fat 9g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 288mg	20%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value (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.

Handling Suggestions Product Specifications

Keep refrigerated

Serving Suggestions

Sandwiches or pair with smoked meat or fish.

Prep & Cooking Suggestions

Ready to eat

Brand	Manufacturer
Grand Suisse	Grand Suisse

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	3860 PW Bulk	11385	90820581113851		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	5.88in	0.3ft3	20x8	78days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	170mg
Protein	7	Trans Fats	0g	Calcium	288mg
Total Carbohydrates···	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

