



Grand Suisse

13860 - 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.



Nutrition Facts

Servings per Container 6
Serving size 1.00Z (1oz)

Amount per serving
Calories 110

% Daily 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.

* 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

CULTURED MILK, SALT, ENZYMES.

⚠ Allergens

Contains:

milk

Free From:

- crustaceans eggs fish peanuts
sesame soy tree nuts wheat

Handling Suggestions

keep refrigerated UNIT UPC:
820581138608

Serving Suggestions

Sandwiches or pair with smoked meat or fish.

Prep & Cooking Suggestions

Ready to eat

📄 Product Specifications

Brand	Manufacturer
Grand Suisse	Grand Suisse

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581138608	3860 Bulk	13860	10820581138605		12/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.5lb	4.5lb		No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	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	

Additional Images

