



Schellen Bell  
26389 - Schellen Bell Alpine Wheel

Schellen Bell is an Alpine style cheese that is cave aged for a minimum of 10 months. Schellen Bell is best eaten at room temperature and paired with sweet and savory items such as charcuterie, cornichons, fresh fruits, and jams.



\* Benefits

Schellen Bell is a raw milk, cave aged, Alpine style cheese that is imported from Switzerland and aged a minimum of 10 months. It has a brownish natural rind and semi-firm paste with a complex flavor profile. This cheese is best served at room temperature and with savory and sweet pairings such as charcuterie and fresh fruit and jams. Like many Alpine cheeses, Schellen Bell is perfect for melting and has rich flavor notes of brown butter, roasted nuts, and broth.

Ingredients

RAW COW'S MILK, SALT, CULTURES, ENZYMES.

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 224  
Serving size 1.00Z (1oz)

Amount per serving  
Calories 120

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0.2mcg	1%
Calcium 230mg	18%
Iron 0.1mg	1%
Potassium 20mg	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

refrigerator

Serving Suggestions

Baking, Cooking, and Snacking

Prep & Cooking Suggestions

Slice into 6-8 oz wedges and serve.

📄 Product Specifications

Brand		Manufacturer		Product Category		
Schellen Bell		Schellen Bell		Cheese		
UPC	MFG #	SPC #	GTIN		Pack	Pack Desc.
	33880	26389	90820581284926			1/14 LB
Gross Weight		Net Weight	Country of Origin		Kosher	Child Nutrition
14.75lb		14lb	Switzerland		No	
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.94in	12.4in	12.4in	0.35ft3	8x9	105days	35°F / 37°F



Schellen Bell  
26389 - Schellen Bell Alpine Wheel

Schellen Bell is an Alpine style cheese that is cave aged for a minimum of 10 months. Schellen Bell is best eaten at room temperature and paired with sweet and savory items such as charcuterie, cornichons, fresh fruits, and jams.



Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	170mg
Protein	7	Trans Fats		Calcium	230mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0.1mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0.2mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

