



Switzerland

# 36293 - Guntensberg Wheel

Guntensbergs golden brown rind encases a densely creamy body that releases a bright lactic blast, warming into notes of buttered popcorn, cream & egg yolks.



## Nutrition Facts

Servings per Container 227  
Serving size 28.0g (28g)

Amount per serving  
**Calories 120**

% Daily Value\*

Total Fat	10g	13%
Saturated Fat	6g	30%
Trans Fat		
Cholesterol	30mg	10%
Sodium	180mg	8%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	6g	
Vitamin D	0.1mcg	1%
Calcium	273mg	21%
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

Guntensberg is the namesake cheese of the family behind the dairies of Btschwil and Bodmen in the historic Toggenburg region of Northeast Switzerland. Third generation cheesemaker Reto Gntensperger makes this variation on Appenzeller using his own house made cultures & raw, whole milk. Guntensbergs golden brown rind encases a densely creamy body that releases a bright lactic blast, warming into notes of buttered popcorn, cream & egg yolks. Cheesemaker Reto Gntensperger grew up in the historic Bodmen dairy, his bed mere steps from the room where his father & grandfather crafted Appenzeller by hand in their 1,500 liter vat. By 1999, his father and two brothers moved operations into the village of Butschwil below, purchasing the fallow dairy and rebuilding it, expanding their family business as their own children grew into the company. The dairy is now a model of balance between modern efficiency and timehonored tradition. As Appenzeller quotas (overall association production capacity) have reduced in recent years, Reto and his father have partitioned their milk supply, sending the 75 lower altitude farms milk to their Appenzeller production and using the remaining 50 Bergmilch suppliers (whose Brown Swiss and Braunvieh herds average 0-30 cows) for their own recipes.

### Ingredients

unpasteurized cow's milk, salt, starter culture, rennet

### ⚠ Allergens

#### Contains:



milk

#### Free From:



crustaceans



eggs



fish



peanuts



soy



tree nuts



wheat

### Handling Suggestions

keep refrigerated

### Serving Suggestions

Ready to eat

### Prep & Cooking Suggestions

Ready to eat

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Switzerland	Columbia Cheese Inc.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10550	36293	97640175440315		1/14 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15lb	14lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.5in	12.5in	4.5in	0.41ft3	9x8	130days	35°F / 37°F



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#### Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	180mg
Protein	6	Trans Fats		Calcium	273mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		Vitamin D	0.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

#### Additional Images

