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Appenzeller Mild

Mildly Appenzeller is one of the Switzerland's outstanding cheese specialties. The cheese is matured for at least three months, cared for using the mysterious herbal brine. The enchanting, hilly Appenzell landscapes with their wholesome, richly aromatic pastures provide the ideal basis for the natural, robust raw milk from which Appenzeller cheese is made.

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| Manufacture | Using raw milk |
| Maturation period | 3 to 4 months |
| Flavour | Mildly spicy |
| Shape | Flat, round cheese wheels 7 to 9 cm in height and 30 to 33 cm in diameter |
| Weight | A whole wheel weighs between 6.4 and 7.4kg (Ø6.7kg) |
| Rind | Natural, yellow to reddish-brown, pitted |
| Packaging | Wheel, labeled |
| Fat content | 48 % fat in dry matter |