



MATERIAL SPECIFICATIONS

APPENZELLER CLASSIC WHEEL

Margot Fromages SA, Route de Lausanne 21/23, CH 1400 Yverdon-les-Bains, www.margotfromages.ch

1. Product definition

1.1 Origin of name: From Saint Gall, in the Saint Gall region in Switzerland.

1.2 Product region: Appenzell Rhodes-Interieures, Appenzell Rhodes Exterieures districts and some neighbouring Saint Gall, Thurgovie districts.

1.3 List of Ingredients: Untreated mountain milk from cows fed on natural fodder without adding preservatives, (summer grass, hay and renewed in winter). Using additives during production and maturing is prohibited. Withot silage. Brine is a secret recipe (sulz) prepared with mountain plants.
We add lactic ferment (from the whey) for the maturation of milk. We add rennet (weal stomach extract) for the coagulation. A the end the wheels are immersed during 24 hours in a bath of salt

1.4 Shape and appearance: wheel with a natural rind, yellow to reddish colour.

Thickness : 1 cm
Format: 10 x 11 cm
Weight: 200 g



Maturity : 3-4 months

Opening: The presence of opening is possible, but not essential. The holes can have a diameter of 4 to 6 mm. Small woollens closed, isolated are allowed.

Pastry: When touching, the paste has the appearance of a fine, slightly moist surface. It is soft, moderately firm and not very crumbly. Ivory and plain colour that varies according to the seasons.

Taste: Supported by a more or less salty note, the dominant fruity flavours can vary according to the terroir

2. Labeling statement:

2.1 Gruyère (protected designation of origin) (Labels provided by the the organisme intercantonal of certification)

Registered as a Protected Designation of Origin by decision of 1 January 2013 of the Federal Office for Agriculture. Approval number, month and day production on the whole cheese. Guarantee traceability number on the label for the packaging.

2.2 Shelf live : 3-4 months

Provided that maturation meets the requirements of the specifications. And that hygiene measures and temperatures are observed.

2.3 Bar code : EAN 13



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3. Estimation of the nutritional value :

3.1 Main Components :

Moisture	40.0	g / 100g
Fat	31.0	g / 100g
Protein	25.0	g / 100g
Moisture in Fat-Free Cheese	58.0	g/100g
Fat in Dry Matter (FDM)	51.6	g/100g

Cheese type : hard cheese

Codex Standar A-6 Category: full fat

3.2 Average composition

Average

Moisture	40.0	g / 100g
Protein	25.0	g / 100g
Fat	31.0	g / 100g
Saturated Fatty Acids	19.3	g / 100g
Monounsaturated Fatty Acids (MUFA)	10.2	g / 100g
Polyunsaturated Fatty Acids (PUFA)	1.8	g / 100g
Trans Fatty Acids	1.5	g / 100g
Conjugated Linolic (CLA)	0.4	g / 100g
Omega-3 Fatty Acids	0.5	g / 100g
Cholesterol	112 mg	g / 100g
Carbohydrates (incl. Organic acids)	0.99	g / 100g
Thereof Sugar	0.39	g / 100g
Therof Polyols	0	g / 100g
Therof Starch	0	g / 100g
Therof Organic Acids (Lactate)	0.99	g / 100g
Fibres alimentaires	0	g / 100g
Minerals	4.0	g / 100g
Cooking salt (NaCl)	1.6	g / 100g
Sodium (NA)	600	mg / 100g
Potassium (K)	87	mg / 100g
Calcium (Ca)	924	mg / 100g
Magnesium (MG)	33	mg / 100g
Phosphorus (P)	553	mg / 100g
Iron (Fe)	0.16	mg / 100g
Zinc (Zn)	3.6	mg / 100g
Copper (Cu)	0.03	mg / 100g
Manganese (Mn)	16	ug / 100g
Selenium (SE)	8	ug / 100g
Chloride (Cl)	900	mg / 100g



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3.3 Energy acc. Swiss Ord. No 817.022.21

Lipids	1221 KJ/ 100g	297 kcal/ 100g
Protein	394 KJ/ 100g	109 kcal/ 100g
Carbohydrates	0 KJ/ 100g	0 kcal/ 100g
Organic Acids	12.9 KJ/100g	3 kcal/100g
Total	1628 KJ/100g	409 kcal/100g

4. Microorganisms :

Escherichia Coli	<100 / g
Listeria monocytogenes	Absence in 10 g
Salmonella	Absence in 25 g
Enterobacteriaceae	Absence in 1 g
Mesophilic aerobic micro organism	< 10 ⁸ par g
Staphylococcus aureus	Absence / g
Yeast	< 10 / g
Mold	< 10 / g

5. Foreign bodies and substances excluded:

5.1 OGM : Product complies with European regulations (regulations 1829 /2003 / EC and 1830/2003 / EC

Non-genetically modified compound and not containing genetically modified compound.

Obligation to report any change in production two months in advance

5.2 Additifs : without additives

5.3 Glass, plastic, wood, metal : No risk of contamination (HACCP)



6. Allergens:

Product complies with European regulations (Directive 2003 /89 / EC).

Presence of milk, dairy products and derivatives.

Absence of walnut, hazelnut, sesame and other nut fruits.

Absence of cereals containig gluten.

Absence of crustaceans and shellfish products.

Absence of egg and egg products.

Absence of fish and fish products.

Absence of peanuts and product based on peanut.

Absence of soya beans and celery-based products.

Absence of celery and celery-based products.

Absence of mustard and mustard-based products.

Absence of sulfites and sulfur oxides in concentrations of more than 10mg / kg.

Absence of mollusique and mollusc products.

Absence of lupine and lupine-based products.

No risk of contamination by these unintentionally elements (transcortamination) during production, storage and transportation

7. Traceability:

In production: Cheese approval number on the cheese wheel, date of production, brand wheel with casein number of inter Swiss cheese brands.

Product entry: Waybill transportation program, record of pre cellaring, Margot weighing report.

In cave : Stock statuts

Product outlet countries: approval number – waybill & invoice

Output export : approval number – waybill. Invoice form tag 11.030, export certificate
Veterinary certificate, certificate of origin, TIR, CMR.

Margot number Authentication : CH 2114



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8. Packaging / packing:

8.1 Type of packaging / packing :

Rectangular portions 10*11*1 cm packed in a film flowpack vacuum.
In standard white cardboard 22.5*12*13 / 10 portions on the box

8.2 Unités et palettisation

Unit	200 g / portion
Palletization	270 cartons
Layer pallet	30 x 9
Type range	wood with protective cardboard over plastic wire

8.3 Warehousing and storage condition

Storage and refrigerated delivery container or truck at temperature of 3-5 °C.

9. Delivery modification :

Any changes in terms of delivery must be specified by mail or fax.

10. Fournisseur :

Margot Fromages SA
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Case Postale 932
CH 1400 Yverdon-les-Bains

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