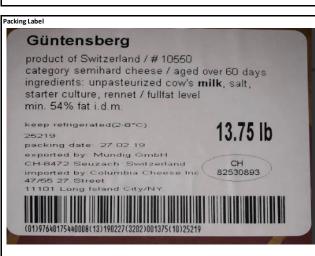
GÜNTENSBERG SPEC SHEET:

Company: Columbia Cheese Contact Name: Jonathan Richardson Email: Phone: 718.937.7452

									CASE DIMENSIONS			CASE TYPE		
Vendor Item #	Item Description	Case GTIN 14 digit	Case Pack	Item Size	Pick up Location	Gross Weight	Net Weight	w	Н	L	Packaging	ті	н	# OF CASES PER PALLET
10550	Güntensberg	97640175440008	1		Larkin Cold Storage	15/lbs	14/lbs	12.5 in	4.5 in	12.5 in	Paper in cardboard	9	8	72



Nutritionals **Nutrition Facts** Serving size Amount Per Serving 120 **Calories** % Daily Value Total Fat 10g Saturated Fat 6g Trans Fat 0g Cholesterol 30mg 10% Sodium 180mg 8% Total Carbohydrate 0g 0% Dietary Fiber 0g 0% Total Sugars 0g Includes 0g Added Sugars Protein 6g 12% Vitamin D 0.1 mcg 0% Calcium 273mg 20% Iron Omg 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.



Product Description

Güntensberg is the namesake cheese of the family behind the dairies of Bütschwil and Bodmen in the historic Toggenburg region of Northeast Switzerland. Third generation cheesemaker Reto Güntensperger makes this variation on Appenzeller using his own house made cultures & raw, whole milk.

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

Cheesemaker
Güntensperger grew up in the historic Bodmen dairy, his bed miere steps from the room where its father & grandfather crafted Appenzeller by hand in their 5,000 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 heir family business at their own children grew into the company. The dairy is now a modern efficiency and time-honored 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 attitude farms' milk to their Appenzeller production and using the remaining 50 Bergmikh suppliers (whose Brown Swiss and Braunvieh herds average 10-30 cows) for their own recipes.