



Le Superbe

700770 - Sap Sago

Sap Sago or Swiss Schabziger is widely appreciated as an aromatic, spicy and flavoursome original cheese, ideal for grating, spreading, seasoning and dipping.



# Nutrition Facts

Servings per Container 18  
Serving size 5.0OZ (5oz)

Amount per serving  
**Calories 10**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 136mg	<b>6%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	<b>0%</b>
Calcium 84mg	<b>6%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* 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

The history of Swiss Schabziger cheese (also known as Sap Sago in the USA) stretches back over more than 1000 years. From the 8th century up until 1395 Glarnerland, the home of Swiss Schabziger, was owned by the Monastery of Sckingen. The local population had to pay taxes to the monastery, and this included parting with some of their low-fat white Glarner cheese. However, because the flavour of this cheese was too insipid for the good ladies of Sckingen, they started to add blue fenugreek, a strongly flavoured herb from the monastery garden, which had probably been brought back by crusaders from the Middle East. And so the Schabziger cheese was born! On 24 April 1463 at the Glarner Landsgemeinde (an open-air local parliament where the inhabitants came to vote on the pressing matters of the day) the citizens of Glarner passed a law obliging all cheese producers to conform to certain quality standards and to mark their products with a stamp of origin. This means that Swiss Schabziger was the first branded product to be manufactured in Switzerland. And today the Swiss Schabziger trademark is protected worldwide and its products are exported to around 50 countries.

## Ingredients

Curd (made from skimmed and pasteurised cow's milk), salt, blue fenugreek (Trigonella Melilotus Caerulea)

## ⚠ Allergens

### Contains:



### Free From:



## Handling Suggestions

needs no refrigeration

## 📄 Product Specifications

Brand	Manufacturer	Product Category
Le Superbe	Lustenberger + Durst Sa	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	700770	700770	08988280020128		30/3.17 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.89lb	5.95lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.15in	2.68in	3.31in	0.08ft3	6x15	273days	35°F / 37°F

## Serving Suggestions

Grate and use as addition to pasta, potatoes, fondues, raclette, salads and much more; Or mixed with butter or cream cheese as a delivious spread or accomaniment.

## Prep & Cooking Suggestions

ready to eat



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### Nutrition Analysis - By Measure

Calories	10	Total Fat	0g	Sodium	136mg
Protein	2	Trans Fats		Calcium	84mg
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

