

# 3920 - Gruyere Swiss Cut Loaf

Its history dates back to the year 1115, when monks at the Rougemont monastery in the Gruyère region in West Switzerland began to cultivate the surrounding Alps. Gruyère AOP – the most influential and important Swiss cheese – is still today the favourite of the Swiss among the local cheeses.



## MARKETING

The spicy, mature taste with fine salt crystals, the fruity note, the fine aroma of roasted chestnuts or hazelnuts - Gruyère AOP is a cheese with an unmistakable character.

## Nutrition Facts

90 Servings per container

**Serving Size** **30 g**

**Amount Per Serving**  
**Calories** **120**

% Daily Value\*

**Total Fat** 10 g **13%**

Saturated Fat 6 g **30%**

Trans Fat 0 g

**Cholesterol** 27 mg **10%**

**Sodium** 10 mg **10%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 8 g

Vitamin D 0 mcg 0%

Calcium 260 mg 20%

Iron 0 mg 0%

Potassium 27 mg 0%

\* The % Daily Values (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 SPECIFICATIONS

Code		GTIN		Pack Description			
3007		97610563204027		2/5 LB			
Brand		Brand Owner		GPC Description			
Le Superbe		Lustenberger + Durst Sa		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
11 LBR	10 LBR	Yes	Switzerland	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.6 INH	4.5 INH	3.6 INH	0.1 FTQ	18x07	162 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

## HANDLING SUGGESTIONS

Refrigerate -----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Raw cow's milk, salt, bacteria cultures, rennet

Le Superbe

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### PREPARATION & COOKING SUGGESTIONS

Sliced to preferred thickness

### SERVING SUGGESTIONS

Fondue moitié-moitié, Chaeschuechli (Swiss cheese tartlets), Gratins, Deluxe Mac and Cheese

### MORE INFORMATION