

98126 - Emmentaler Cuts



Aromatic, sweet and delightfully intricate in flavor, Emmentaler is a semi-hard cheese often identified by its cherry-sized holes. The flavor is strong and fruity with a mature woody finish while smooth in texture. Emmentaler is the famous Swiss cheese with holes. Unlike deli-slicing versions that are floppy and mild, this aged version is dense and smooth, with complex, sweet, ...



MARKETING

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Nutrition Facts

8 Servings per container

Serving Size 28 grams

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 9 g	12%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 55 mg	2%
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 20 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		
98126		10820581981263		12/8 OZ		
Brand		Brand Owner		GPC Description		
Grand Suisse		Grand Suisse		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.267 LBR	6 LBR	No	Switzerland	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	180 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

See label for suggestions---UNIT UPC: 820581981266---

ALLERGENS

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

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

INGREDIENTS

Raw Cow's milk, salt, cheese culture, enzymesContains: Milk

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PREPARATION & COOKING SUGGESTIONS

Sliced to preferred thickness

SERVING SUGGESTIONS

Great for use as a snacking cheese and eaten cold. Layers great with meats for sandwiches, or served on a cheese platter with fruit in nuts. As part of the Swiss family, it melts well and it is great in any dish that requires melted cheese, such as gratins and casseroles, grilled cheese sandwiches, pasta, and egg dishes.

MORE INFORMATION