

905571 - Gruyere 1655 Eighth Wheel

A remarkably elegant and traditional Gruyere AOP, 1655 is the fruit of a partnership between cheesemaker Jean- Marie Dunand at Fromagerie Le Cret and affineur Gérald Roux at Fromage Gruyere SA. Drawing on his extensive experience in the production and refining of Gruyere, Gerald identified the premier dairies among the 27 in his caves by taste, consistency and a qualitative eva...



MARKETING

1655 is marked by a fresh cream blast, a bright fruity flavor, and a deep, structured nuttiness. With an even, toothsome body studded with pinpoint crystals this cheese shines above other Gruyeres.

Nutrition Facts

304 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 160 mg 7%

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 0.4 mcg 2%

Calcium 390 mg 30%

Iron 0 mg 0%

Potassium 0 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			
11970		97630014218182		2/9 LB			
Brand		Brand Owner		GPC Description			
Switzerland		Columbia Cheese Inc.		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
20 LBR	18 LBR	Yes	Switzerland	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14 INH	14 INH	5.75 INH	0.65 FTQ	08x10	59 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

Keep refrigerated. -----

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

Farm-Fresh part skim cow's milk, bacterial cultures, salt, rennet, enzymes

Switzerland

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Cheese plates, melting, fondue, cooking

MORE INFORMATION