

3085 - Apple Smoked Processed Gruyere Cuts



Produced by Red Apple Cheese LLC, a 30-year-old family-owned business, our Apple Smoked Gruyere is made in Wisconsin. Apple Smoked Gruyere cheese is naturally cold smoked with apples and hardwoods creating our unique natural smoked flavor. Our Gruyere has a smooth nutty bold taste with a hint of natural cold smoked apple flavor. Can be used as an ingredient as well as a complem...



MARKETING

Red Apple Smoked Gruyere is a naturally smoked cheese with a smooth, bold flavor profile. It's the perfect cheese to upscale your favorite mac and cheese or top your traditional onion soup recipe. Ask Rachel Ray as she has used our Apple Smoked Gruyere on her TV Show!

Nutrition Facts

8 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 360 mg	16%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 183 mg	15%
Iron 0 mg	0%
Potassium 23 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			
SGruBr8z		10604262003082		14/8 OZ			
Brand		Brand Owner		GPC Description			
Red Apple		Gellert Global Group		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7.7 LBR	7 LBR	No	United States	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.8 INH	8 INH	4 INH	0.22 FTQ	20x12	338 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

Must be kept refrigerated until use. Can be stored back under refrigeration provided cheese is wrapped tightly with a multipurpose sealing wrap.---
UNIT UPC: 604262003085---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

Cultured Pasteurized Milk, Water, Salt, Sodium Phosphate, Natural Flavoring, Enzymes

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PREPARATION & COOKING SUGGESTIONS

Recommend product be taken out of refrigeration approximately 30 minutes before serving.

SERVING SUGGESTIONS

Product can shredded as an ingredient, or to top onion soup. It can also be cut into slices, cubes, or wedges for use as a table cheese or for any cheese platter.

MORE INFORMATION