

47617 - Emmentaler Swiss 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-sliced versions that are floppy and mild, this aged version is dense and smooth, with complex, sweet, ...



MARKETING

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Nutrition Facts

160 Servings per container

Serving Size 1.0 OZ

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 | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|
| 47617 | | 90820581476178 | | 1/10 LB | | |
| Brand | | Brand Owner | | GPC Description | | |
| Grand Suisse | | Grand Suisse | | Cheese (Perishable) | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 10.371 LBR | 10 LBR | Yes | Switzerland | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 12 INH | 10 INH | 5 INH | 0.35 FTQ | 12x08 | 181 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-----

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 - MC
- Soybean - MC
- Wheat - MC
- Sesame - MC
- Molluscs - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

INGREDIENTS

Cow's milk, salt, cheese culture, enzymes

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PREPARATION & COOKING SUGGESTIONS

Ready to go

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