

# 98111 - Gruyere Cuts



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 favorite of the Swiss among the local cheeses. Gruyere is a Swiss staple and beloved cheese around the world. Switzerland is so proud o...



## MARKETING

Gruyere is a firm textured cheese that is rich and creamy. The spicy, mature taste, fine salt crystals, fruity notes, and a fine aroma of roasted chestnuts makes Gruyère AOP a cheese with an unmistakable character. Unlike other Swiss it is saltier and usually has no holes. Great for melting!

## Nutrition Facts

8 Servings per container

**Serving Size** **28 grams**

---

**Amount Per Serving**

**Calories** **110**

---

% Daily Value\*

<b>Total Fat</b> 9 g	<b>11%</b>
Saturated Fat 5 g	<b>27%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 170 mg	<b>7%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 8 g

---

Vitamin D 0 mcg	0%
Calcium 246 mg	20%
Iron 0.1 mg	0%
Potassium 25 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		
98111		10820581981119		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	
7.48 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

refrigerate---UNIT UPC: 820581981112---

## 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

## 98111 - Gruyere Cuts

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 favorite of the Swiss among the local cheeses. Gruyere is a Swiss staple and beloved cheese around the world. Switzerland is so proud o...



### PREPARATION & COOKING SUGGESTIONS

Sliced to preferred thickness

### SERVING SUGGESTIONS

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

### MORE INFORMATION