

# 99315 - Smoked Gruyere Cuts



With the smoky scent of a late afternoon ski lodge hearth, our Smoked Gruyere will make you crave for a fondue pot and a gathering of good friends. The natural nuttiness and meltiness of Gruyere makes it the perfect cheese to infuse with smoke to enhance the cheese's natural flavors. Slice it, cube it, or melt it, this cheese is meant to be shared!



## MARKETING

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## Nutrition Facts

Servings per container		1.0 OZ
<b>Serving Size</b>		<b>1.0 OZ</b>
<b>Amount Per Serving</b>		
<b>Calories</b>		<b>100</b>
		% Daily Value*
<b>Total Fat</b> 8 g		<b>10%</b>
Saturated Fat 4.5 g		<b>23%</b>
Trans Fat 0 g		
<b>Cholesterol</b> 25 mg		<b>8%</b>
<b>Sodium</b> 350 mg		<b>15%</b>
<b>Total Carbohydrates</b> 2 g		<b>2%</b>
Dietary Fiber 0 g		<b>0%</b>
Total Sugars 0 g		
Includes 0 g Added Sugars		<b>0%</b>
<b>Protein</b> 6 g		
Vitamin D 0 mcg		0%
Calcium 193 mg		15%
Iron 0 mg		0%
Potassium 40 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		
90023933300385		90023933300385		12/8 OZ		
Brand		Brand Owner		GPC Description		
Bob's Smoked		GOURMET FOODS INT CHEESE 1888		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.77 LBR	6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	203 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: 023933300382---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally not 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

Pasteurized Milk and Skim Milk, Whey, Cream, Sodium Citrate (Emulsifier), Less than 2% of Cultures, Enzymes, Salt, Color Added, Sodium Phosphate, Corn Starch, Sorbic Acid (to protect flavor).

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### PREPARATION & COOKING SUGGESTIONS

open and serve

### SERVING SUGGESTIONS

Smoked gruyere is great on grilled sandwiches such as your traditional grilled cheese and macaroni dishes. If you love cheeseboards, try adding it to mix up the flavor profile, and pairing with pinot noir.

### MORE INFORMATION