

3451 - 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

The spicy, mature taste with fine salt crystals, the fruity note, the fine aroma of roasted chestnuts or hazelnuts - Gruyère AOP is a cheese with an unmistakable character.

Nutrition Facts

160 Servings per container

Serving Size **28.0 GR**

Amount Per Serving
Calories **110**

% Daily Value*

Total Fat 9 g **9%**

Saturated Fat 5 g **25%**

Trans Fat 0 g

Cholesterol 25 mg **8%**

Sodium 170 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 mcg 2%

Calcium 246 mg 20%

Iron 0 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		
3451		90820581034514		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
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	20x08	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-----

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, bacterial cultures, rennet

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PREPARATION & COOKING SUGGESTIONS

Sliced to preferred thickness

SERVING SUGGESTIONS

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

MORE INFORMATION