



EMMI-ROTH KASE

# 001501 - Cheese Gruyere Loaf Switzerland 057

Le Gruyere has been crafted since the 12th century using the same recipe. Today more than 160 creameries in small villages throughout a designated area in Switzerland carry on this same tradition. During the 5+ month aging process, the affineurs delicately turn, lightly brine and brush every wheel. Le Gruyere is made exclusively in copper vats for a unique, complex character that features notes of candied walnuts, dried fruit, and spice with firm but pliant texture.



## Nutrition Facts

Servings per Container **96**  
Serving size **1oz(28g)**

Amount per serving  
**Calories 110**

	% Daily Value*
<b>Total Fat</b> 9g	<b>11%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 170mg	<b>7%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 8g	
Vitamin D 0.3mcg	<b>2%</b>
Calcium 250mg	<b>19%</b>
Iron 0.1mg	<b>1%</b>
Potassium 20mg	<b>0%</b>

\* The % Daily Value (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.

### \* Benefits

#### Ingredients

Cultured milk, salt, enzymes

#### ⚠ Allergens

##### Contains:



##### Free From:

- crustaceans
- eggs
- fish
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

Keep refrigerated. Maintain between 33-40F.

### Serving Suggestions

Recipe ideas: French onion soup, fondue, or grated atop hot popcorn with truffle salt. Pairing ideas: White wines such as dry or sweet Riesling, Chardonnay, or medium bodied beers.

### Prep & Cooking Suggestions

Ready to eat.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
EMMI-ROTH KASE	Emmi Roth USA, Inc.	Cheese

MFG #	SPC #	GTIN	Pack	Pack Desc.
33375	001501	90071928000369	2	2 / 5.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
12lb	11.97lb	Yes	CHE		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.8in	7.68in	5.12in	0.29ft3	18x7	180DAYS	33°F / 40°F



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## Nutrition Analysis - By Serving

Calories	110	Total Fat	9g	Sodium	170mg
Protein	8	Trans Fats	0g	Calcium	250mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0.1mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

