

#### **Smoky Park**

# 10850 - Smoked Gruyere Processed Cheese Loa



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!



#### \* Benefits

With the smoky scent of a late afternoon ski lodge hearth, our Smoked Gruyere will make you crave for a fondue pot and a with the smoky scent of a late afternoon ski lodge nearth, our smoked Gruyere will make you crave for a fondue pot and 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! Our smoke artisans hand-craft specific cold-smoking programs for each cheese variety to naturally enrich the cheese with authentic smoke notes while maintaining each unique cheese flavor. We use real wood to smoke our cheeses, and always set high standards for ourselves. Taste the difference with our authentic cold-smoked cheeses on sandwiches and burgers, baked in meatloaf or shredded on pizza, in macaroni or mashed potatoes you will love the complex flavor it adds to your meals.

### Ingredients

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

Allergens

#### **Contains:**



#### Free From:







# **Nutrition Facts**

Servings per Container 1.00Z (1oz) Serving size

**Amount per serving** Calories

100

Oalones	100
% Dai	ily Value*
Total Fat 8g	10%
Saturated Fat 4.5g	23%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 350mg	15%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 193mg	15%
Iron 0mg	0%
Potassium 40mg	1%
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\* 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.

#### Handling Suggestions

#### Refrigerate

# 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!

## Prep & Cooking Suggestions

Open and serve (Or cut into smaller pieces)

#### **Product Specifications**

Brand	Manufacturer	Product Category
Smoky Park	Smoky Park	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10989	10850	90820581108505		2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.38lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.5in	7.5in	4.5in	0.24ft3	16x10	176days	35°F / 37°F





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# Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	350mg
Protein	6	Trans Fats		Calcium	193mg
Total Carbohydrates	2g	Saturated Fat	4.5g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images					

