

Switzerland 337200 - Swiss Cheese Cuts

Switzerland Swiss Cheese. The traditional aging process results in the iconic nutty aroma, smooth texture, and mild buttery taste. Aged for three+ months. Perfect for a wide variety of recipes. Emmi Roth imports the world's best Swiss-made cheese.



		Nutrition Facts		
	Servings per Container 7 Serving size 1.00Z (1oz)			
Svi Svi Svi		Amount per serving Calories	110	
		% Da	aily Value*	
	进过	Total Fat 8g	11%	
		Saturated Fat 5g	25%	
		Trans Fat		
		Cholesterol 20mg	7%	
★ Benefits	Sodium 55mg	2%		
		Total Carbohydrate Og	0%	
Switzerland Swiss Cheese. The traditional aging pro- texture, and mild buttery taste. Aged for three+ mo	hths. Perfect for a wide variety of recipes.	Dietary Fiber 0g	0%	
Emmi Roth imports the world's best Swiss-made chemilk into Switzerland Swiss have not changed for m dates back for centuries, and we're honored to be p	ore than 700 years. Cheesemaking in Switzerland	Total Sugars 0g		
dates back for centuries, and were nonored to be p	art of the story.	Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 8g		
		Vitamin D 0.3mcg	2%	
Cultured pasteurized milk and non-fat milk, salt, enzymes.	Contains:	Calcium 290mg		
	(Î) milk	Iron 0.1mg	1%	
	Free From:	Potassium 20mg	0%	
	soy () tree nuts () wheat	* The % Daily Value (DV) tells you how much a nutrien a serving of food contributes to a daily diet. 2,000 calo a day is used for general nutrition advice.		

Handling Suggestions

Keep refrigerated

Serving Suggestions

Great for a wide variety of recipes including grilled cheese, breakfast casseroles, French Onion soup. Pair with light beer, pickled fruits and vegetables, and greens.

Prep & Cooking Suggestions

Serve and enjoy

Product Specifications

Brand		Manufacturer		Product Category				
Switzerland			Emmi Roth USA Inc.					
UF	РС	MFG #	SPC #	ŧ	GTIN		Pack	Pack Desc.
073015	102939	33720	33720	0 000	7301510	2922		12/7 OZ
Gross V	Veight	Net Wei	Net Weight Country c		Origin	Kosher Cl		nild Nutrition
5.69	lb	5.251	D	Switzerland		Nc		
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf Li	fe St	Storage Temp From/To	
8.86in	7.68in	5.19in	0.2ft3	25x8	75day	s	35°F / 37°F	





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GOURNET FORA

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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	55mg
Protein	8	Trans Fats		Calcium	290mg
Total Carbohydrates…	Og	Saturated Fat	5g	Iron	0.1mg
Sugars	Og	Added Sugars	Og	Potassium	20mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



