

Di Bruno 34516 - **Gruyere**

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



		Nutrition Fa	cts			
		Servings per Container Serving size 30.0	0g (30g)			
		Amount per serving Calories	120			
		% Daily Value*				
		Total Fat 10g	13%			
		Saturated Fat 6g	30%			
		Trans Fat 0g				
		Cholesterol 27mg				
🗱 Benefits		Sodium 168mg	10%			
		Total Carbohydrate Og	0%			
Its history dates back to the year 1115 monastery in the Gruyre region in We	Dietary Fiber 0g	0%				
surrounding Alps. Gruyre AOP the me	Total Sugars 0g					
cheese is still today the favourite of t	he swiss among the local cheeses.	Includes 0g Added Sugar	0%			
Ingredients	Allergens	Protein 8g				
	Cantaina	Vitamin D 0mcg	0%			
Raw cow's milk, salt, bacteria cultures, rennet	Contains:	Calcium 260mg	20%			
cultures, rennet	(¹) milk	Iron Omg				
	Free From:	Potassium 27mg	0%			
	(Second construction) eggs (Construction) fish (Construction) peanuts (Construction) eggs (Construction) fish (Construction) peanuts (Construction) eggs (Construction	* 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	l P
refrigerate	

Serving Suggestions

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

Prep & Cooking Suggestions

Sliced to preferred thickness

Product Specifications

Brand				Manufacturer						
Di Bruno				GOURMET FOODS INT CHEESE 1074						
UPC	M	-G #	SP	SPC # GTIN		Pack		Pack Desc.		
	108205	31045620	34	516	1082	2058104	5620		1/6 LB	
Gross Weight Net Weigh		ght	nt Country of Origin		Kos	osher Ch		ild Nutrition		
6.4	6lb			Switzerland		N	o			
Shipping Information										
Length	Width	Height	Volur	ne	TIxHI	Shelf L	ife S	Storage Temp From/Te		
12in	10in	5in	0.35f	t3	20x6	180da	vs	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	168mg
Protein	8	Trans Fats	Og	Calcium	260mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	27mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	27mg		
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	

Additional Images



