

Alpine Gruyere

34848 - Alpine Gruyere Loaf



Alpine Gruyere- imported from Austria. Hard cheese made from raw cow's milk. It has an aromatic, slightly robust flavor. It is composed and ripened using traditional methods the ensure it's unique and powerful aroma.



* Benefits

Alpine Gruyere is an aromatic hard cheese lovingly made from the very best raw milk from grass fed cows and aged over 120 days. It is composed and ripened using traditional methods the ensure it's unique and powerful aroma. This cheese contains only natural ingredients, and is lactose free and rich in calcium. Gruyeres versatility makes it the perfect cooking cheese. Goes great melted on top of open face sandwich or grated over soups and salads.

Ingredients	A Allergens		
Mil, Salt, Enzymes, rennet	Contains: implies milk Free From: crustaceans eggs fish peanuts soy tree nuts wheat		

Nutrition Facts

Servings per Container 2200 100.0g (100g) Serving size

Amount per serving Calories

423

Calulies	423
% Da	aily Value*
Total Fat 33.94g	15%
Saturated Fat 22.18g	111%
<i>Trans</i> Fat	
Cholesterol 0mg	0%
Sodium 0.4mg	0%
Total Carbohydrate 0.01g	0%
Dietary Fiber 0g	0%
Total Sugars 0.01g	
Includes 0g Added Sugar	0%
Protein 27.2g	
	00/
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
Potassium 0mg * The % Daily Value (DV) tells you how mucl	

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Product Specifications

Refrigerate

Serving Suggestions

Great table cheese- Melts wonderfully. Soups & Salads.

Prep & Cooking Suggestions

Let cheese get to room temp

Brand	Manufacturer	Product Category
Alpine Gruyere	Intersource Inc	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	1000	34848	99120022032668		2/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.56lb	12lb	Austria	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.38in	9.37in	5.13in	0.4ft3	13x12	60days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	423	Total Fat	33.94g	Sodium	0.4mg
Protein	27.2	Trans Fats		Calcium	0mg
Total Carbohydrates	0.01g	Saturated Fat	22.18g	Iron	0mg
Sugars	0.01g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
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						

