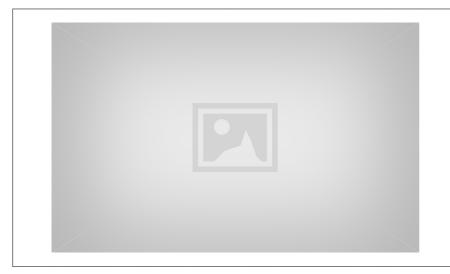


Gourmino

35471 - Emmentaler Gotthelf Aop



Our Emmental AOP is produced by 9 Gourmino cheesemakers. Some of them are world champion cheesemakers and all of them have one goal: to produce perfect quality so that the Emmentaler can be matured for up to 24 months.



* Benefits

Our Emmental AOP is produced by 9 Gourmino cheesemakers. Some of them are world champion cheesemakers and all of them have one goal: to produce perfect quality so that the Emmentaler can be matured for up to 24 months. Made exclusively in the mountain dairy Hpfenboden and refined by hand in the Emmental. Gotthelf Emmental AOP tastes sweet, like roasted cashew nuts. Swiss full fat hard raw milk cheese. Ready to Eat

Ingredients	Allergens
raw cow milk, salt, lactic starter, rennet	Contains:
	Free From: Scrustaceans Oeggs fish peanuts soy tree nuts wheat

Nutrition Facts Servings per Container **10Z** Serving size Amount per serving

Colorios	110
Calories	110
% Da	ily Value*
Total Fat 9g	12%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 25mg	8%
Sodium 50mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 8g	_
Vitamin D 0mcg	0%
Calcium 290mg	20%
Iron 0mg	0%
Potassium 20mg	0%

* 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.

Manufacturer

Handling Suggestions

Product Specifications

Brand

cool

Serving Suggestions

ready to eat

Prep & Cooking Suggestions	rep 8	ng :	& Coo	Suggestions
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ready to eat

	Gourmino		Estancia Holdings			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	GO18	35471			1/180 I B	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
181lb	180lb	Switzerland	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	33.5in	33.5in	8.5in	5.52ft3	1x5	60days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	50mg
Protein	8	Trans Fats		Calcium	290mg
Total Carbohydrates	0g	Saturated Fat	5g	Iron	0mg
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	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		

