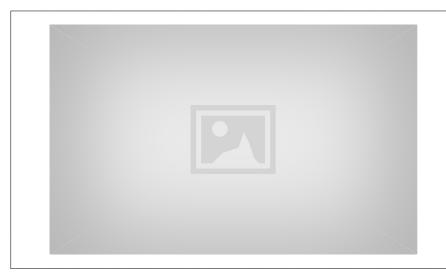


#### Le Superbe

#### 392011 - **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.



#### \* Benefits

Its history dates back to the year 1115, when monks at the Rougemont monastery in the Gruyre region in West Switzerland began to cultivate the surrounding Alps. Gruyre AOP the most influential and important Swiss cheese is still today the favourite of the Swiss among the local cheeses. 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.

Ingredients	A Allergens	
Raw cow's milk, salt, bacteria cultures, rennet	Contains:  in milk  Free From:	
	crustaceans eggs fish peanuts soy tree nuts wheat	

# **Nutrition Facts**

Servings per Container Serving size

30g

Calories	120
% Da	aily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
<i>Trans</i> Fat	
Cholesterol 27mg	10%
Sodium 10mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 260mg	20%
Iron 0mg	0%
Potassium 27mg	0%

#### a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### **Handling Suggestions**

Keep refrigerated

#### Serving Suggestions

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

#### Prep & Cooking Suggestions

ready to eat



## Product Specifications

Brand	Manufacturer
Le Superbe	GOURMET FOODS INT CHEESE

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581626082	392011	392011			1/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.33lb	1lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	4in	0.2ft3	99x99	150days	35°F / 37°F





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### Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	10mg
Protein	8	Trans Fats		Calcium	260mg
Total Carbohydrates	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	27mg
Dietary Fiber	0g	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	

0	Additional Images		

