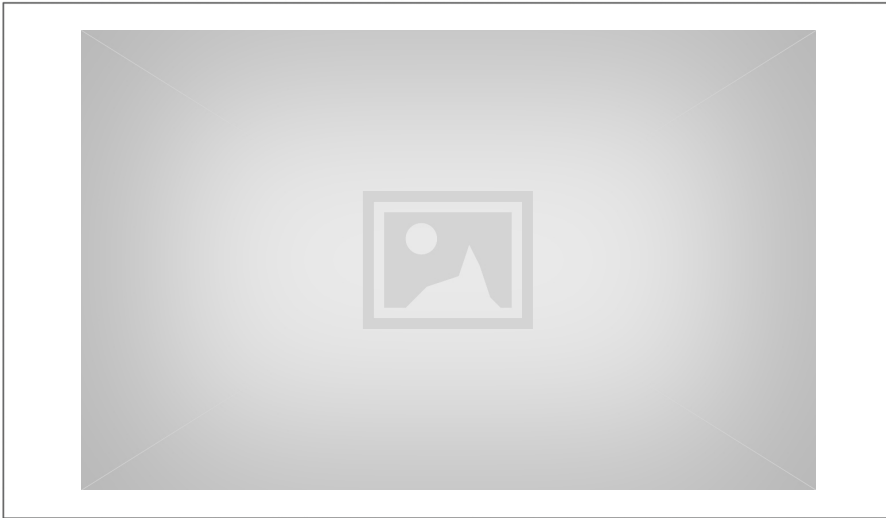




Le Superbe

392012 - Gruyere

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



Nutrition Facts

Servings per Container	
Serving size	30g
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans 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%

* Benefits

Its history dates back to the year 1115, when monks at the Rougemont monastery in the Gruyere region in West Switzerland began to cultivate the surrounding Alps. Gruyere 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 - Gruyere AOP is a cheese with an unmistakable character.

Ingredients

Raw cow's milk, salt, bacteria cultures, rennet

Allergens

Contains:



Free From:



* 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

keep refrigerated

Product Specifications

Brand		Manufacturer			
Le Superbe		GOURMET FOODS INT CHEESE			

Serving Suggestions

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

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581626013	392012	392012			1/8 OZ

Prep & Cooking Suggestions

ready to eat

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
0.83lb	0.5lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	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(U)		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

