



Grand Suisse

47617 - Emmentaler Swiss Cuts

Aromatic, sweet and delightfully intricate in flavor, Emmentaler is a semi-hard cheese often identified by its cherry-sized holes. The flavor is strong and fruity with a mature woody finish while smooth in texture.



Nutrition Facts

Servings per Container 160
Serving size 1.00Z (1oz)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 8g	11%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 25mg	9%
Sodium 45mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 9g	
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.

* Benefits

Aromatic, sweet, and delightfully intricate in flavor, Emmentaler is a semi-hard cheese often identified by its cherry-sized holes. The flavor is strong and fruity with a mature woody finish while smooth in texture. Emmentaler is the famous Swiss cheese with holes. Unlike deli-sliced versions that are floppy and mild, this aged version is dense and smooth, with complex, sweet, and nutty flavors.

Ingredients

Cultured pasteurized cow's milk and nonfat milk, salt, enzymes

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 sesame soy tree nuts wheat

Handling Suggestions

See label for suggestions

Serving Suggestions

Great for use as a snacking cheese and eaten cold. Layers great with meats for sandwiches, or served on a cheese platter with fruit in nuts. As part of the Swiss family, it melts well and it is great in any dish that requires melted cheese, such as gratins and casseroles, grilled cheese sandwiches, pasta, and egg dishes.

Prep & Cooking Suggestions

Ready to go

📄 Product Specifications

Brand	Manufacturer
Grand Suisse	Grand Suisse

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	47617	47617	90820581476178		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.37lb	10lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	10in	5in	0.35ft3	12x8	180days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	45mg
Protein	9	Trans Fats	0g	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	

Additional Images

