



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:



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(U) | | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12 | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

