



Switzerland

77721 - Jumi Truffle Raclette Cuts

In all weathers, the truffle pig was running around in the forest and thankfully it found what it was looking for. During maturation, the scent of pure truffle develops within the cheese. Now the entire cellar smells like a treasure chest full of truffle tubers.



* Benefits

It started once upon a time, long ago in 1896, with the great-grandfather Glauser. In the deep Emmental, the art of cheese making began with him. Over five generations, the Glauser family has become wonderful cheese artisans, with the goal of developing unique and delicious flavors and improving and enriching the range of Swiss cheeses for discerning customers. In all weathers the truffle pig was running around in the forest and thankfully it found what it was looking for. During maturation, the scent of pure truffle develops within the cheese. Now the entire cellar smells like a treasure chest full of truffle tubers.

Ingredients

unpasteurized cows milk, truffle, salt, rennet, cultures

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 9
Serving size 50.0g (50g)

Amount per serving
Calories 140

% Daily Value*	
Total Fat 12g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 390mg	17%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 14g	
Vitamin D 0.18mcg	0%
Calcium 339mg	25%
Iron 0mg	0%
Potassium 35mg	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.

Handling Suggestions

keep re Fridgerated

Serving Suggestions

ready to eat

Prep & Cooking Suggestions

ready to eat

📄 Product Specifications

Brand			Manufacturer			
Switzerland			GOURMET FOODS INT CHEESE 1184			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	137721 Bulk	77721	90820581777213		1/15 LB	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
16lb	15lb	Switzerland	No			
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.75in	10.9in	6.8in	0.46ft3	12x5	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	140	Total Fat	12g	Sodium	390mg
Protein	14	Trans Fats	0g	Calcium	339mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	35mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(IU)•		Vitamin D	0.18mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

