

Kretschmar

89513 - 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.



* 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-slicing versions that are floppy and mild, this aged version is dense and smooth, with complex, sweet, and nutty flavors.

Ingredients	▲ Allergens	
Cultured pasteurized milk and nonfat milk, salt, enzymes	Contains: in milk Free From:	
	crustaceans of eggs fish of peanuts soy of tree nuts swheat	

Nutrition Facts

Servings per Container 8 Serving size 1.00Z (1oz)

Amount per serving

110

Calories	110
%	Daily Value*
Total Fat 8g	11%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 25mg	8%
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	22%
Iron 0mg	0%
Potassium 20mg	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

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

Sliced to preferred thickness



Product Specifications

Brand	Manufacturer	Product Category
Kretschmar	Kretschmar	

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
820581895136	10820581895133	89513	10820581895133		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.04lb	6lb	Switzerland	No	

Shipping Information							
Length Width Height Volume TlxHl Shelf Life Storage Temp Fron					Storage Temp From/To		
9.5in	6.38in	5in	0.18ft3	28x8	180days	35°F / 37°F	





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Nutrition Analysis - By Measure

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



