



Grand Suisse

# 98111 - Gruyere Cuts

Gruyere is a firm textured cheese that is rich and creamy. The spicy, mature taste, fine salt crystals, fruity notes, and a fine aroma of roasted chestnuts makes Gruyere AOP a cheese with an unmistakable character. Unlike other Swiss it is saltier and usually has no holes. Great for melting!



## Nutrition Facts

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

Amount per serving  
**Calories 110**

% Daily Value\*

Total Fat	9g	12%
Saturated Fat	5g	25%
Trans Fat	0g	
Cholesterol	25mg	25%
Sodium	170mg	7%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	8g	
Vitamin D	0.3mcg	2%
Calcium	246mg	20%
Iron	0mg	0%
Potassium	25mg	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

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 favorite of the Swiss among the local cheeses. Gruyere is a Swiss staple and beloved cheese around the world. Switzerland is so proud of this cheese that its production is strictly regulated. Any cheese bearing the name 'Gruyere' can be trusted as the authentic product of Switzerland, made in the traditional way. Gruyere is a raw cow's milk cheese with deeply complex and delicious flavors of butter, nuts, grass, and brothy meatiness. It's a classic ingredient in fondue and for melting. When melted the cheese becomes velvety soft, with a gooey stretch that cheese lovers dream about. Gruyere is available at different ages, after various stages of maturation. The longer the cheese is aged, the more intense the flavors will be.

### Ingredients

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

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

refrigerate UNIT UPC:  
820581981112

### Serving Suggestions

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

### Prep & Cooking Suggestions

Sliced to preferred thickness

### Product Specifications

Brand	Manufacturer
Grand Suisse	Grand Suisse

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581981112	98111	98111	10820581981119		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.27lb	6lb	Switzerland	No	

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



Grand Suisse

# 98111 - Gruyere Cuts

Gruyere is a firm textured cheese that is rich and creamy. The spicy, mature taste, fine salt crystals, fruity notes, and a fine aroma of roasted chestnuts makes Gruyere AOP a cheese with an unmistakable character. Unlike other Swiss it is saltier and usually has no holes. Great for melting!



## Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	170mg
Protein	8	Trans Fats	0g	Calcium	246mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	25mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

