



Grand Suisse

# 98126 - Emmentaler 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 8  
Serving size 1.00Z (1oz)

Amount per serving  
**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%

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

### Ingredients

Cultured pasteurized milk and nonfat milk, salt, enzymes

### Allergens

#### Contains:



#### Free From:



### 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

Sliced to preferred thickness

### Product Specifications

Brand	Manufacturer	Product Category
Grand Suisse	Grand Suisse	Cheese Swiss

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581981266	98126	98126	10820581981263		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



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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-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

