



Emmi
Swiss Emmental Cheese 3.3kg



GTIN	Material number	Production and conservation methods
97610900131351	101167 2x3.3 kg	Conventional, Pasteurisation

Description

Swiss Emmental Cheese is a renowned and beloved cheese that hails from Switzerland. This cheese is characterized by its iconic holes and pale yellow color. Swiss Emmental is known for its distinctive nutty and slightly sweet flavor, which becomes more pronounced as it ages. Its smooth and firm texture makes it perfect for slicing, melting, or grating. Whether enjoyed on its own, in sandwiches, fondues, or gratins, Swiss Emmental Cheese adds a delightful and rich taste to any dish.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Country of origin	Dairy farm
Switzerland	3. party plant



Ingredients

Raw milk, Salt, Bacterial culture, Rennet.

Allergens

milk, Milk & Products Thereof

Nutrition per 30 g	
Kcal	120 kcal
kJ	501.6 kJ
Fat	9 g
Saturated fat	6 g
TransFat	0.4 g
Carbohydrate	0 g
Sugar	0 g
Protein	9 g
Sodium	60 mg
Potassium	30 mg
Calcium	300 mg
Iron	0.1 mg