



Emmi

# Swiss Emmental Cheese 3.3kg



## GTIN

97610900131351

## Material number

101167 2x3.3 kg

## Production and conservation methods

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	502.08 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