

GTIN

90059441184858

Material number

70791 1x36 kg

Production and conservation methods

Conventional, Pasteurisation

Description

Swiss Gruyere Cheese is a remarkable cheese known for its rich and complex flavor. Made with high-quality ingredients, this cheese offers a firm and dense texture that is both creamy and slightly crumbly. With its distinctive nutty and sweet taste, Swiss Gruyere Cheese adds a delightful depth of flavor to any dish. Whether enjoyed on a cheese platter, melted in sandwiches, or grated over recipes, Swiss Gruyere Cheese brings a touch of sophistication and versatility to your culinary creations.

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

Nutrition per 30 g

<i>Kcal</i>	120 kcal
<i>kJ</i>	502.08 kJ
<i>Fat</i>	10 g
<i>Saturated fat</i>	6 g
<i>TransFat</i>	0.4 g
<i>Carbohydrate</i>	0 g
<i>Sugar</i>	0 g
<i>Protein</i>	8 g
<i>Sodium</i>	180 mg
<i>Potassium</i>	30 mg
<i>Calcium</i>	250 mg
<i>Iron</i>	0.1 mg