

SWISS CHEESE > GRUYERE



Gruyere is known throughout the world.

- cheese without holes , approx 35 kg
- its long maturing phase confers exceptional qualities
- Appellation d'Origine Contrôlée (guaranteed origin) since 2001, the proof of traditional and artisanal production, guaranteeing an authentic and aromatic taste

According to the client's requirements, the maturing phase for Gruyère varies:

Mild Gruyère: 5 to 8 months

Gruyère Réserve: 10 to 12 months

Gruyère Grande Réserve: 13 to 18 months

Gruyère d'Alpage: only made in the summer, with milk from one herd, only a very small quantity is produced, matured for up to 24 months.

These different types of Gruyère produce different tastes, and this variety is unrivalled.

PRODUCT ORIGIN

Ce Declaration	Made in Switzerland
Country origin and processing	Switzerland
Food establishment approval number	FR 74-281-020 CE

PRODUCT SPECIFICATIONS

Ingredients	Milk, salt, lactic acid
Description	A hard cheese with a natural, yellowy-brown brined rind ivory to pale yellow in colour
Nutritional information	Protein: 27 g Lipids: 32 g Carbohydrates: 5 g
Solid fat content	45 %
Fat content of end product	29%
Type of milk (cow, buffalo...)	Cow
Milk (unpasteurised, heat-treated, pasteurised...)	unpasteurised
Type of cheese (blue cheese, soft cheese...)	Cooked pressed cheese
Net weight	20 to 40 kg
Net drained weight	20 to 40 kg
Format (cheese counter or self-service)	Cheese counter
Guaranteed shelf life on delivery	120 days
Total shelf life	120 days
Storage	4° to 8 °
Packaging	Brown paper
Size in mm	Height 900 to 130 , diameter 400 to 650
Number of packages	x 1

