

## 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:

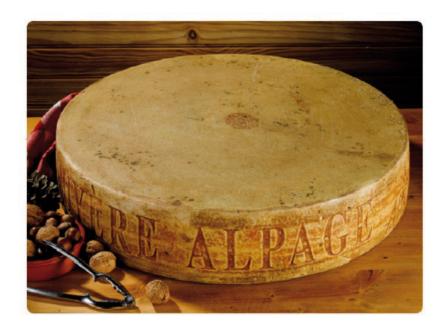
Mild Gruyère: 5 to 8 months Gruyère Réserve: 10 to 12 months Gruyère Grande Réserve: 13 to 18 months

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 in unrivalled.

PRODUCT ORIGIN	
Ce Declaration	Made in Switzerland
Country origni 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	



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