

Emmi Le Gruyere-Cuts

Le Gruyère has been crafted since the 12th century using the same recipe. Today more than 160 creameries in small villages throughout a designated area in Switzerland carry on this same tradition. Not only do farmers feed their cows a naturally sustainable diet of pasture grass in the summer and hay in the winter. Emmi's cheesemakers also incorporate only the freshest milk supplied twice a day from nearby farms. They then craft exclusively in copper vats to impart a unique, complex character that connoisseurs crave. As Le Gruyére AOP slowly matures in the cave-like atmosphere of the cellars, each wheel is delicately turned, lightly brined and brushed. This brings out the inimitable flavor featuring notes of candied walnuts, dried fruit and spice.



Product Details

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Item	017602
Brand	Emmi
Sold By	CS
Pack Qty	16
Pack Size	6 oz
Case GTIN/EAN/UPC	00073015001645
Unit UPC	073015001720
Country of Origin	Switzerland
Shelf Life from Production	150 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	6.63 LB
Ingredients	Cultured milk, salt, enzymes.