

Emmi Le Gruyere-King Cut

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 Gruyère 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 | 017503 |
| Brand | Emmi |
| Sold By | CS |
| Pack Qty | 2 |
| Pack Size | 5 LB (RW) |
| Case GTIN/EAN/UPC | 90071928000369 |
| Unit UPC | N/A |
| Country of Origin | Switzerland |
| Shelf Life from Production | 180 days |
| Storage | Refrigerated |
| Kosher | No |
| Gross Case Weight | 10.68 LB (RW) |
| Ingredients | Cultured milk, salt, enzymes. |