

## Emmi Le Gruyere-Quarter Wheel

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

|                                   |                               |
|-----------------------------------|-------------------------------|
| <b>Item</b>                       | 017504                        |
| <b>Brand</b>                      | Emmi                          |
| <b>Sold By</b>                    | CS                            |
| <b>Pack Qty</b>                   | 1                             |
| <b>Pack Size</b>                  | 17 LB (RW)                    |
| <b>Case GTIN/EAN/UPC</b>          | 90071928000161                |
| <b>Unit UPC</b>                   | N/A                           |
| <b>Country of Origin</b>          | Switzerland                   |
| <b>Shelf Life from Production</b> | 180 days                      |
| <b>Storage</b>                    | Refrigerated                  |
| <b>Kosher</b>                     | No                            |
| <b>Gross Case Weight</b>          | 17.97 LB (RW)                 |
| <b>Ingredients</b>                | Cultured milk, salt, enzymes. |