

## Emmi Switzerland Swiss

The traditional aging process results in the classic nutty, straw aroma, smooth texture, and the classic mild, buttery taste. Fermentation during months of maturing produces the familiar “eyes” throughout the cheese. Originally seen as signs of imperfection, today these holes symbolize traditional Swiss quality.

### Product Details

<b>Item</b>	017506
<b>Brand</b>	Emmi
<b>Sold By</b>	EA
<b>Pack Qty</b>	2
<b>Pack Size</b>	6.5 LB
<b>Case GTIN/EAN/UPC</b>	90073015102581
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Switzerland
<b>Shelf Life from Production</b>	240 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	13.75 LB
<b>Ingredients</b>	Cultured pasteurized milk, nonfat milk, salt, enzymes.

