

SPEC SHEET : 1655 GRUYERE - Full Wheel

Company: Columbia Cheese
 Contact Name: Jonathan Richardson
 Email: orders@columbiacheese.com
 Phone: 718.937.7452

Vendor Item #	Item Description	Case GTIN 14 digit	Case Pack	Item Size	Pick up Location	Gross Weight	Net Weight	W	CASE DIMENSIONS			CASE TYPE		# OF CASES PER PALLET
									H	L	Packaging	TI	HI	
11950	1655 Gruyere AOP Full Wheel	97630014200187	1	77/lbs	Larkin Cold Storage	78/lbs	77/lbs	26.5in	4.5 in	26.5in	cardboard	2	10	20

Allergen: Dairy Country of Origin: Switzerland



Product Description

A remarkably elegant and traditional Gruyere AOP, 1655 is the fruit of a partnership between cheesemaker Jean- Marie Dunand at Fromagerie Le Cret and affineur Gérald Roux at Fromage Gruyere SA. Drawing on his extensive experience in the production and refining of Gruyere, Gerald identified the premier dairies among the 27 in his caves by taste, consistency and a qualitative evaluation based on the Gruyere Association's monthly evaluations.

At the top of this list is Le Cret's cheese, marked by a fresh cream blast, bright fruity flavor, deep and structured nuttiness and an even, toothsome body studded with pinpoint crystals. Gerald works with Fromagerie Le Crêt to select cheeses for the program, refining them to 12-14 months.

Fromagerie Le Cret is located near Gruyere's namesake village in the Canton of Fribourg. Cheesemaker Jean-Marie Dunand takes great pains to maintain his quality standard by isolating his most exceptional milk supply and constantly refining their historical process. The result is a dairy that is a frequent recipient of the Gruyere Associations Medaille d'Or, an award presented to dairies with top level Association evaluations every month for five years.

Fromage Gruyere S.A. is the only affineur of Gruyere still in Fribourg, the cheese's birthplace. It was founded by the landowners of the Alpine pasture in 1916 and remains dedicated to the intensive selection and ageing of Gruyere in its ancestral homeland.

Nutritionals

Nutrition Facts
 Serving size 1 oz (28g)
 Amount Per Serving
Calories 120
 % Daily Value*

Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 160mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 8g	16%
Vitamin D 0.4mcg	2%
Calcium 390mg	30%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Packing Label

FROMAGE GRUYÈRE S.A.
 L'AFFINEUR EN GRUYÈRE

CH - 1630 BULLE 1 Pos : 26

Gruyère AOP "1655" in wheel
 Aged over 12 months Dairy : 1.4157.2018.08
 Ingredients : Unpasteurized cow's MILK, bacterial culture, salt, rennet
 Rind is not edible Keep refrigerated Packing date (dd-mm-yyyy) : 10-09-2019
 Order : File 44 Net: 70.05 lbs
 Imported by : Columbia Cheese Importing Co
 47-55 27Th Street, Long Island NY, 11101 , USA
PRODUCT OF SWITZERLAND

(01)97630014200187(13)190910(3203)070050(10)4157201512

SPEC SHEET : 1655 GRUYERE - Quarter

Company: Columbia Cheese
 Contact Name: Jonathan Richardson
 Email: orders@columbiacheese.com
 Phone: 718.937.7452

Vendor Item #	Item Description	Case GTIN 24 digit	Case Pack	Item Size	Pick up Location	Gross Weight	Net Weight	W	CASE DIMENSIONS			Packaging	CASE TYPE		# OF CASES PER PALLET
									H	L	T1		H1	10	
11960	1655 Gruyere AOP 1/4	97630014204185	1	19/lbs	Larkin Cold Storage	20/lbs	19/lbs	14in	5.75 in	14in	vac sealed in cardboard	8	10	80	

Allergen: Dairy

Country of Origin: Switzerland

Picture of Product



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