

# SWISS

## CHEESE

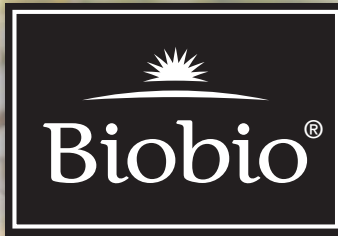
Sweet-tasting Swiss with a pronounced nutty taste is an extremely versatile cheese. Its excellent melting qualities make it an ideal choice for breakfast fare, sandwiches, and especially fondues. Firm cheeses like Swiss cheese are delicious by themselves as an appetizer or snack; and can also be used in hundreds of different ways in the kitchen.



LACTOSE FREE  
NO ANIMAL RENNET  
G.M.O. FREE  
GLUTEN FREE\*

\*AS OTHER SIMILAR CHEESES





## SWISS CHEESE

**INGREDIENTS:**  
ORGANIC MILK, SEA SALT,  
MICROBIAL ENZYME,  
BACTERIAL CULTURE.

Nutrition Facts		
Per 3 cm cube (30 g)		
Amount	% Daily Value	
<b>Calories</b> 110		
<b>Fat</b> 8 g	<b>12 %</b>	
Saturated 5 g + Trans 0.2 g	<b>26 %</b>	
<b>Cholesterol</b> 30 mg		
<b>Sodium</b> 115 mg	<b>5 %</b>	
<b>Carbohydrate</b> 1 g	<b>0 %</b>	
Fibre 0 g	<b>0 %</b>	
Sugars 0 g		
<b>Protein</b> 9 g		
Vitamin A 15 %	Vitamin C	0 %
Calcium 25 %	Iron	0 %



CATEGORY	FIRM
MILK FAT	28 %
MOISTURE	40 %
SHELF LIFE AT 4 °C	6 MONTHS
AGING	2 MONTHS
SALES UNIT	6 x 200 g   ~ 2.27 kg
GROSS CASE WEIGHT	1.3 kg (6 units)
NET CASE WEIGHT	1.2 kg (6 units)
PRODUCT DIMENSIONS (L X W X H)	14.2 x 4.8 x 3.2 cm
CASE DIMENSIONS (L X W X H)	16 x 13 x 10.8 cm (6 units)
UPC (unit)	8 73013 00009 7
UPC (case)	10873013000094 (6 units)