



Product: Alpine Gruyere

Producer: Heumilch Sennerei eGen

DESCRIPTION

Gruyere cheese loaves are packed in a moisture and oxygen barrier film to preserve quality. Loaves are random weight weighing approximately 2.6 Kg and packed 2 loaves per case. Gruyere is a hard cheese made from cow's milk. It has an aromatic, slightly robust taste.

ORGANOLEPTIC CHARACTERISTICS

Flavour: Aromatic, Slightly Robust. No off-flavours

Colour: Off- White to Light yellow

Aroma: No off-odors

CHEMICAL SPECIFICATIONS

Moisture on a fat-free basis 50,7 %

Fat on the dry basis 50,2 %

Salt 1.0 %

Water content 33,90 %

MICROBIOLOGICAL SPECIFICATIONS

Coliforms	<100 cfu/g
E. Coli	<10 cfu/g
Coagulase positive staph.	<10 cfu/g
Salmonella	Not Detectable in 25 g
Listeria spp	Not Detectable in 25 g

INGREDIENT STATEMENT

Milk, Salt and Enzymes. CONTAINS: MILK
Alternate: Milk, Salt, Rennet. CONTAINS: Milk
Proximate Composition: Milk: 98%; Salt: 1%; Enzymes: 1%

NUTRITION INFORMATION NUTRIENT	PER 100 G
Calories (kcal)	423
Protein (g)	27.2
Carbohydrates (g)	0.01
Total Sugars (g)	< 0.01
Fat (g)	33.94
Saturated Fat (g)	22.18
Dietary Fiber (g)	0.00
Sodium (g)	0.40

Allergens - Contains Milk.
Country of Origin - Austria
GMO Status – Non GMO product
Rennet/Enzyme Source: microbial rennet

SHELF LIFE

180 days from date of packaging

STORAGE REQUIREMENTS

Product must be stored at 33°F-40°F (1°C – 5°C)

SHIPPING REQUIREMENTS

Product should be shipped and stored under refrigeration: 35-40°F (2°C – 5°C)
Trailers shall be clean, dry and free of foreign material and objectionable odors.
Trailers should be sealed.



Simon Geisler Zillertaler Heumilch-Sennerei Fügen eGen