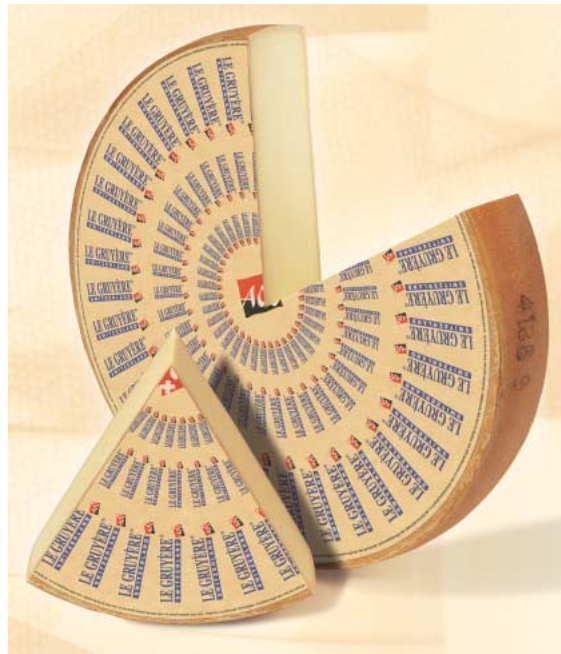
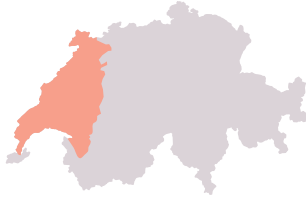


**LE GRUYÈRE®**  
**SWITZERLAND** 



## Le Gruyère AOC Switzerland.

### «AOC» the label of natural products with a local flavour; AOC Warranty of Origin

#### A traditional cheese

With its subtle and sophisticated taste, it is the authentic cheese of the French speaking region of Switzerland. Produced since at least 1115 in the region surrounding the small town of Gruyère, it is still made today in the village cheese factories according to the traditional recipe.

Gruyère cheese owes its subtlety and characteristic taste to the best quality unpasteurised milk coming straight from cows fed on grass during the summer and hay during the winter. Apart from the high quality of the raw milk, the know-how of the master cheese-maker and of the person in charge of the maturing process gives the special touch to the final product. No less than 400 litres of fresh milk are required to produce one round of cheese weighing approximately 35 kg. During the slow maturing stage which lasts six months, the rounds of cheese are regularly turned over and brushed with salted water. The humidity encourages the appearance of cheese “smear”, which is an essential agent of the rind to help in the maturation process of the cheese. This gives “Le Gruyère AOC Switzerland” its well known distinctive flavour. It is no surprise therefore that this gift of nature is much appreciated by connoisseurs around the world.

It takes a place of honour on all cheese- boards. As well as a good way of finishing a meal, it also lends itself to the preparation of tasty hot dishes. Besides, no fondue is an authentic fondue without genuine “Gruyère AOC Switzerland” cheese.



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**LE GRUYÈRE®**  
SWITZERLAND 

Matured for 5 to 9 months.



**LE GRUYÈRE®**  
SWITZERLAND 

*alpage*

Made in the high pastures of the Alps and the Jura regions during the summer season, its distinctive flavour comes from the great variety of grass and plants that grow in the mountains.



**LE GRUYÈRE®**  
SWITZERLAND 

*réserve*

Matured for 10 months or more.  
Strongly flavoured.



**LE GRUYÈRE®**  
SWITZERLAND 

**Bio**

Its essential character is derived from the milk supplied by farms which scrupulously follow the operational guidelines of BIO SUISSE.

**LE GRUYÈRE®**  
SWITZERLAND 

## Le Gruyère AOC Switzerland. Hard cheese from Switzerland.

<b>Origin of the name</b>	From the Gruyère region, canton of Fribourg.												
<b>Production area</b>	The cantons of Fribourg, Vaud, Neuchâtel, Jura, the districts of Courtelary, La Neuveville, Moutier and several villages that border the canton of Berne.												
<b>Raw material</b>	Milk direct from cows fed on natural fodder without addition of preserving agents. Using additives for the manufacturing and maturing processes is prohibited.												
<b>Shape, size, weight</b>	Round wheels with slightly convex sides, diameter 55 – 65 cm, height 9,5 – 12 cm, weight 25 – 40 kg (average: 35 kg).												
<b>Fat content</b>	Min. 51 % fat in dry matter.												
<b>Rind</b>	Brownish.												
<b>Body and Colour</b>	The cheese is smooth to the touch with a slightly damp feel. It is soft, reasonably firm and crumbly. Its even ivory colouring varies according to the season.												
<b>Holes</b>	The presence of holes in the cheese is desirable, but not essential. The holes have a diameter of 4 – 6 mm. Small individual cracks are permitted.												
<b>Texture</b>	Fine, smooth.												
<b>Flavour</b>	Depending on the amount of salt in the cheese, the dominant fruity-taste varies according to the region of origin.												
<b>Minimal age</b>	5 months.												
<b>Nutritional values on average per 100 g</b>	<table> <tr> <td>Water</td> <td>36 g</td> <td>Minerals</td> <td>5 g</td> </tr> <tr> <td>Protein</td> <td>27 g</td> <td>Calories</td> <td>398 kcal</td> </tr> <tr> <td>Fat</td> <td>32 g</td> <td>Joules</td> <td>1'645 kJ</td> </tr> </table>	Water	36 g	Minerals	5 g	Protein	27 g	Calories	398 kcal	Fat	32 g	Joules	1'645 kJ
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