



LE GRUYERE AOP

100% artisanal know-how and a tradition handed down from generation to generation since 1115. Gruyère AOP is made in small batches, with raw milk sourced from the Gruyère region. After a minimum of 5 months, the cheese is aromatic and smooth and just right for palates that prefer a mild flavour. After 10 months, the mature Le Gruyère AOP Réserve will impress all lovers of full bodied cheese. A few cheese wheels are matured for up to 18 or even 24 months. These will appeal to connoisseurs of particularly strongly flavoured cheese. The maturation length may vary but the quality always remains outstanding!



Item No.	Description	Case Size	Case Size detail	Price UOM
1042186	Emmi Le Gruyère Mild	6 blocks	Variable 2.2 - 2.5 Kg / Piece	KG
1159772	Emmi Le Gruyère Portions	10 units	Fixed 10 x 200g	CASE
1308227	Emmi Le Gruyère Grated	2 units	5kg	CASE
1160566	Le Gruyère Grinders 10 kg	--	Variable 10 Kg / Bag	KG

