

LE GRUYÈRE®

SWITZERLAND



AOC, the sign of special products...

A traditional cheese



Appellation d'origine contrôlée

A guarantee of origin

The cheese of western Switzerland, with a delicate, distinguished flavour. Made since at least 1115 AD in and around the small town of Gruyères, today it is still produced by village cheese dairies in western Switzerland according to the traditional recipe.

Le Gruyère AOC owes its characteristic delicacy and flavour to the top quality raw milk produced by cows fed on grass in the summer and hay in winter, coupled with the skill of the master-cheesemakers.

No less than 400 litres of fresh milk are needed to produce a single wheel weighing around 35kg.

During the slow maturation process, which takes several months in special cheese cellars, the wheels are turned regularly and rubbed down with salty water. The maturing process lasts between five and 18 months.

The humidity and rind washing process develops the characteristic appearance of the cheese and assists in bringing the cheese into full maturity.

This is what gives Le Gruyère AOC its famous, distinct flavour. It's no great surprise that this authentic gift of nature is appreciated by cheese-lovers throughout the world.

Each cheese is systematically identified by the number of the mould and code of the cheese dairy. The day and month of production are also noted on the wheel. These black markings are made with casein, the cheese protein. No artificial additives are involved here either.

From this time on, the name «Gruyère AOC» and the code of the production facility appears on the heel of each wheel of Gruyère AOC as an effective way of preventing fakes and guaranteeing authenticity. This technique employs branding irons, which give an indentation in the wheel. It is this marking that makes it possible to identify and trace each individual cheese.

Le Gruyère AOC takes pride of place on any cheese platter. It makes for a delicious desert and can be used in tasty warm dishes. What's more, no real fondue would be complete without genuine Gruyère AOC.



WWW.GRUYERE.COM



Switzerland. Naturally.



Cheeses from Switzerland.

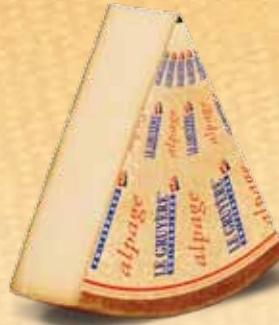
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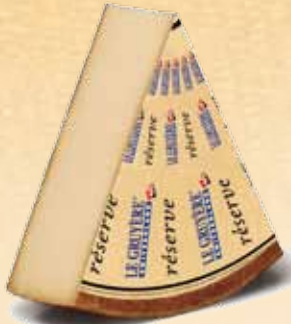
LE GRUYÈRE®
SWITZERLAND 40%

Matured for 5 to 9 months.



LE GRUYÈRE®
SWITZERLAND 40%
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 40%
réserve

Matured for 10 months or more.
Strongly flavoured.



LE GRUYÈRE®
SWITZERLAND 40%
Bio

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

Specifications:

The origin of the name:

From the Gruyère region, in the canton of Fribourg.

Region of production:

The cantons of Fribourg, Vaud, Neuchâtel, Jura, the districts of Courtelary, La Neuveville, Moutier and several bordering villages in the canton of Bern.

Raw material:

Milk direct from cows fed on natural fodder without addition of preserving agents (grass in summer, hay and aftergrowth in winter). The use of additives during the manufacturing and maturation process is prohibited.

Shape and appearance:

The cheese is in the shape of a millstone, with a washed and brushed, grainy, uniformly brownish and healthy rind-like crust. The heel is slightly convex.

Height:

9.5 - 12 cm

Alpage: 9 - 11 cm

Diameter:

55 - 65 cm

Alpage: 50 - 65 cm

Weight:

25 - 40 kg (average 35 kg)

Alpage: 20 - 35 kg (average 25 kg)



○ Gruyère AOC
production area

Hole formation:

The presence of holes is possible but not important. Any small holes have a diameter of 4-6 mm. Occasionally small cracks in the curd can occur during the maturing process.

Texture:

The cheese is smooth to the touch with a slightly damp feel. It is soft, reasonably firm and not very crumbly. Its even ivory colouring varies according to the season.

Taste:

The dominant fruity flavours can vary in taste according to the region of origin.

Average nutritional value per 100 g.:

Water	36 g.
Protein	27 g.
Fat	32 g.
Minerals	5 g.
Energy	1645 kJ / 398 kcal.

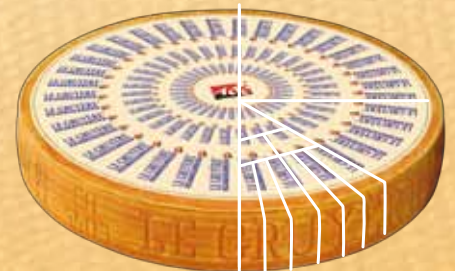
Fat in dry matter: 49 - 53 %

Water: 34,5 - 36,9 %

Cutting the cheese without any wastage:

Maturity:

Minimum of
5 months.



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