



PRODUCT SPECIFICATION

SPEC007

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Product name	Le Gruyère AOP Classic
Legal description	Swiss hard cheese, min. 49% fat in d. m., made with raw milk
Origin	Switzerland
Maturation	5-6 months
Ingredients	Raw milk, salt, bacterial cultures, rennet

Company Information

Name	Lustenberger & Dürst SA
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Country	Switzerland
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Email	info@lustenberger.com
Health Mark	CH 2115
Web	www.le-superbe.com
Certifications	BRC, IFS
Labels	

Product type / Packaging / Storage / Shelf life

Type	Type of packaging	Material of primary packaging	Storage	Shelf life
Wheel	Oversee: Cardboard box Europe: without packaging	Cardboard	12 - 14 °C	120 days
Wedge	Vacuum packed in shrink bag	PE/PA	3 - 5 °C	90 days
King cut	Vacuum packed in shrink bag	PE/PA	3 - 5 °C	90 days
Block	Vacuum packed in shrink bag	PE/PA	3 - 5 °C	90 days
Wedge portions	Films with MAP (CO ₂ /N ₂), flow wrap	OPA/PE	3 - 5 °C	120 days
Portions	Films with MAP (CO ₂ /N ₂), flow wrap	OPA/PE	3 - 5 °C	120 days
Slice	Thermoformed trays with MAP (CO ₂ /N ₂)	OPA/PE + PET/PE	3 - 5 °C	120 days
Cube	Bags with MAP (CO ₂ /N ₂)	PE-LD	3 - 5 °C	90 days

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Chemical-physical parameters

	Unit	Target	Tolerance	Frequency
Fat	%	32	31 - 33	2 / year
Moisture	%	36	34.5 – 36.9	2 / year
Fat in dry mater (FiT)	%	50	49 - 53	2 / year
Water on a fat-free basis (Wff)	%	52	50 - 54	2 / year
pH	%	5.5	5.4 - 5.8	2 / year
Aw (24,6°C)		0.93		

Microbiological standards

	Unit	Target	Tolerance	Frequency
Escherichia Coli	cfu/g	<10	10 cfu/g	2 / year
Coagulase pos. Staph	cfu/g	<10	100 cfu/g	2 / year
Listeria monocytogenes	cfu/25g	absent / 25g	-	2 / year
Salmonella	cfu/25g	absent / 25g	-	2 / year

Organoleptic criteria

Colour	ivory coloured to light yellow
Flavour	mild, nutty, sweetish
Texture	hard, pressed-curd cheese with an elastic body

List of Ingredients

Ingredients	Suppliers	Country of origin	%
Milk	Swiss Farmers	CH	98.24
Salt	Schweizer Salinen	CH	1.50
Bacterial cultures	Agroscope Liebefeld Kulturen	CH	0.25
Rennet	Pacovis Amrein, Winkler	AT / IT / FR / DK / NZL	0.01

Details to Ingredients

Raw milk	<input checked="" type="checkbox"/>	Cow's milk	<input checked="" type="checkbox"/>	Animal rennet	<input checked="" type="checkbox"/>
Thermised milk	<input type="checkbox"/>	Goat milk	<input type="checkbox"/>	Microbial rennet	<input type="checkbox"/>
Pasteurized milk	<input type="checkbox"/>	Sheep milk	<input type="checkbox"/>		<input type="checkbox"/>
	<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>



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Chemical composition per 100g

Moisture	g	36
Fat	g	32
Saturated fatty acids	g	19.4
Trans fatty acids	g	1.4
Unsaturated fatty acids	g	12.6
Cholesterol	mg	90
Carbohydrate	g	0
Sugars	g	0
of which lactose	g	<0.1
Dietary Fibre	g	0
Protein	g	27
Salt	g	1.50
Ash	g	4
Sodium	mg	600
Calcium	mg	880
Iron	mg	0.35
Potassium	mg	90
Vitamin A	mg	0.30
Vitamin C	mg	0
Vitamin D	mcg	1.10

Nutritional Information per 100g

Energy	kJ	1645
	kcal	398
Fat	g	32
Saturated fatty acids	g	19
Carbohydrate	g	0
Sugars	g	0
Protein	g	27
Salt	g	1.5

Allergen information

Product is free from		
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Crustaceans and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Eggs and product thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Fish and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Peanuts and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Soybeans and product thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Milk and and products thereof	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Nuts and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Celery and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Mustard and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Sesame seeds and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or mg/lt expressed as SO ₂	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Lupin and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Molluscs and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

**Other information**

Product is also free from		
Additives	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Colours	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Preservatives	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Benzoates	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Yellow Prussiate of Soda (YPS)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Glutamates	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
BHA / BHT	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Sweeteners	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Flavourings	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Palm oil or products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Cacao or products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

GMO		
Is the product GMO Free In accordance with regulation (EC)1829/2003 and (EC)1830/2003 CE	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

Irradiation		
Is the product or its components irradiated	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

Nanotechnology		
Were nanomaterials used for production	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

Product is suitable for		
Ovo-Lacto Vegetarians	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Vegans	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Kosher	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Halal	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

Instruction for use

Remove the cheese from the refrigerator and wait about 30 minutes before enjoying. During this time the full flavour will be developed.

Once opened, consume within 5 days and keep under refrigeration for storage.