



Product Specification

Date of creation : 23.06.2020
Created by RA&C Emmi: Carmen Flütsch
Status: Released

Product description	
Name	Le Gruyère AOP 5-6 month wheel cheese - min. 49% FDM
Emmi Material Number:	1159373
GTIN secondary packaging	7610900038817

General labelling information	
Specific name	Swiss hard cheese, min. 49% FDM, made from raw milk
Authorisation number	CH 2038

Country information	
Country of production	CH
Country of processing	CH
Country of packaging	CH

Contact data		
	Supplier	Manufacturer
Business name	Emmi International Ltd.	Emmi Schweiz AG
Street / P.O. Box	Winkelweg 4	Winkelweg 4
ZIP / Place	3422 Rütligen-Alchenflüh	3422 Rütligen-Alchenflüh
Country	Switzerland	Switzerland
Phone	+41 58 227 47 47	
Email	quality.services@emmi.com	
Certification standard	ISO 9001, ISO 14001	ISO 9001, ISO 14001, FSSC 22000



Product Specification

This product bears following label(s)

- ✓ Gesch. Urspr. Bez. CH (GUB, AOP)

Information on vegetarianism

Vegetarian (no ingredients of animal origin except for milk, milk components, eggs, egg components and honey)	No
Ovo-vegetarian (no ingredients of animal origin except for eggs, egg components, honey)	No
Lacto-vegetarian (no ingredients of animal origin except for milk, milk components and honey)	No
Vegan (no ingredients of animal origin)	No

Information based on Article 40 of the Food Information Regulation (LIV, SR 817.022.16)

Composition

Standard Composition

Ingredients, additives	Type	E number	Country of origin	Proportion (%)	Organic
milk	Ingredient		CH	98,479	

Processing aids

Ingredients, additives	Type	E number	Country of origin	Proportion (%)	Organic
salt	Ingredient		CH	1,5	
cultures	Ingredient		EU, CH	0,018	
animal rennet	Ingredient		EU, CH	0,003	

Nutritional values

		per 100 g	
Energy		kJ	1656
Energy		kcal	399
Fat		g	32
of which saturates		g	19
Carbohydrate		g	<0,1
of which sugars		g	<0,1
Protein		g	27
Salt (sodium x 2,5)		g	1,5

Information about the salt

non-fluoridated, non-iodized



Product Specification

Chemical-physical properties and tolerances

	Unit	Set-point	Minimum	Maximum
Fat in dry matter	g/100g		49	53
Salt content	g/100g		1,1	1,7
MFFB (moisture content of the fat-free cheese)	g/100g		50	54

Microbiological standards

	Unit	Limit	Method
Escherichia coli	CFU/g	100	ISO 16649
Coagulase positive staphylococci	CFU/g	100	ISO 6888
Listeria monocytogenes	in 25g	negative	ISO 11290-2
Salmonella	in 25g	negative	ISO 6579
Mold		positive	ISO 6611

Product description

Product manufacture

Type of milk	Cow milk
Milk treatment	made from raw milk
Heating temperature	57,8 °C
fat content cheese milk	Yes
Fat content milk max.	3,2 %

Nature of the cheese rind

Rind fit for human consumption	organoleptically unsuitable
Reason:	smeard rind

Cheese treatment

Surface	smeard rind
Surface treatment	smeard with salt water
Boreholes	Yes
Ripening time min.	150 Days
Ripening time max.	210 Days

Information about the loaf's label

With label	Yes
Label material	Tea bag paper

Sensory properties

Surface / Rind	yellowish
Colour of the inside	light yellow
Taste	fruity, salty
Texture	fine



Product Specification

Allergens

Allergen	Occurrence
Wheat ^[1]	No
Rye ^[1]	No
Barley ^[1]	No
Oats ^[1]	No
Spelt ^[1]	No
Kamut ^[1]	No
Milk ^[3]	Yes
Lactose	No
Eggs ^[3]	No
Fish ^[2]	No
Crustaceans ^[3]	No
Soybeans ^[2]	No
Peanuts ^[3]	No
Almonds ^[4]	No
Hazelnuts ^[4]	No
Walnuts ^[4]	No
Cashews ^[4]	No
Pecan nuts ^[4]	No
Brazil nuts ^[4]	No
Pistachio nuts ^[4]	No
Macadamia nuts ^[4]	No
Queensland nuts ^[4]	No
Sesame seeds ^[3]	No
Celery ^[3]	No
Mustard ^[3]	No
Sulphur dioxide and sulphites ^[5]	No
Lupin ^[3]	No
Molluscs ^[3]	No

^[1] Cereals including gluten and products thereof, except: see (CH), SR 817.022.16, LIV, Annex 6 // (EU) N° 1169/2011, Annex II

^[2] and products thereof except: see (CH) SR 817.022.16, LIV, Annex 6 // (EU) N° 1169/2011, Annex II

^[3] and products thereof

^[4] Nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

^[5] Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/l specified as SO₂

Weight and dimensions

Weight	Set-point	Minimum	Maximum
Net weight	34,5 kg		

Format	Set-point	Minimum	Maximum
length	620 mm		
width	620 mm		
Height	110 mm		

Type of product	Variable weight
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Product Specification

Shelf life and storage conditions

Type of dating	Best before:
Total shelf life in days :	120

Storage conditions

Recommended storage temperature	4 - 8 °C
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Genetic engineering

Emmi does not use any raw materials, ingredients or processing aids which must be declared as GMO products in accordance with the regulation on genetically modified foods (CH) or with the EU regulation No. 1829/2003.

Irradiation

Emmi does not use any raw materials, ingredients or processing aids treated with ionising radiation.

Confirmation

The product, including its packaging and labeling, fully complies with Swiss food legislation respectively the EU.