



LE GRUYÈRE[®]
SWITZERLAND 

The taste of Switzerland since 1115

Le Gruyère AOP

The spicy, mature taste with fine salt crystals, the fruity note, the fine aroma of roasted chestnuts or hazelnuts - Gruyère AOP is a cheese with an unmistakable character.

Its history dates back to the year 1115, when monks at the Rougemont monastery in the Gruyère region in West Switzerland began to cultivate the surrounding Alps. Gruyère AOP - the most influential and important Swiss cheese - is still today the favourite of the Swiss among the local cheeses.

The consistently high quality is not only ensured by the protected origin of each Gruyère AOP, but also by the authentic production according to a traditional recipe. Pure natural ingredients, processed in copper kettles, traditional maturation in the characteristic grainy, brownish smear rind - only in this way is a true Gruyère AOP produced.



Le Gruyère AOP

Product Information

Origin	From the Gruyère region, canton of Fribourg		
Production area	The cantons of Fribourg, Vaud, Neuchâtel, Jura, the districts of Courtelary, La Neuveville, Moutier and several villages that border the canton of Berne.		
Raw material	Milk direct from cows fed on natural fodder without addition of preserving agents. Using additives for the manufacturing and maturing processes is prohibited		
Shape, size, weight	Round wheels with slightly convex sides, diameter 55 – 65 cm, height 9,5 – 12 cm, weight 25 – 40 kg (average: 35 kg).		
Rind	Brownish		
Texture and Colour	Smooth, soft, reasonably firm and not very crumbly. Ivory-coloured		
Holes	Possible but not important		
Fat content	Min. 51 % fat in dry matter.		
	Le Gruyère AOP Classic	Le Gruyère AOP Sélection	Le Gruyère AOP Antique Langruti
Flavor	Full fruity flavour	Strong and aromatic	Strong spicy and aromatic
Maturation	Min. 5 months	Min. 8 months	Min. 12 months



Nutrition Facts

Amount per 100 g

Calories	398 kcal / 1645 kJ
Fat	32 g
Carbohydrate	0 g
Dietary Fibres	0 g
Sugar	0 g
Protein	27 g

An awarded cheese



- ✓ 100 % natural, GMO-free
- ✓ lactose-free (<0.1g/100g)
- ✓ gluten free

Lustenberger & Dürst SA

Der Experte für Schweizer Käse — The Expert in Fine Cheeses from Switzerland