

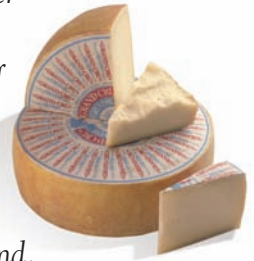
# GRAND CRU





# GRAND CRU GRUYÈRE

**A**t Roth Käse USA, we believe in tradition and are proud of our Swiss and American heritage. After five generations in the cheese business, we still craft and cure Grand Cru Gruyère, our flagship cheese, in accordance with time-tested Alpine cheesemaking methods. Embracing the needs of our local markets allows us to create a cheese that may differ from its forbears in form, yet never in function. Our expert cheesemakers use imported copper vats to transform fresh milk from family farms into this award-winning cheese, which cellar masters then carefully cure on wooden boards in temperature- and humidity-controlled cellars. By honoring our heritage and using the best resources Wisconsin has to offer, we capture both the essence of classic Gruyère and the distinct terroir of America's Dairyland. Flavor, curing time, and seasonality differentiate the three offerings below:



## GRAND CRU GRUYÈRE

Cured a minimum of four months for quality and versatility; smooth and mellow with light floral notes, melts easily, a cook's best friend.

### Recipe Applications

- A fondue building block
- Ham and turkey sandwiches and panini
- Classic onion soup

### Pair With

- Potatoes any which way – gratin, mashed, or baked
- Fresh apples, pears, and grapes
- Apple cider or Amber beer

## GRAND CRU GRUYÈRE RESERVE

Individual wheels are hand-selected for additional curing (six to nine months); nutty undertones and hints of fruitiness, does double duty for cooking and savoring.

### Recipe Applications

- Omelets, frittatas, quiche, and soufflés
- Green salads
- Grown-up mac & cheese

### Pair With

- Apricots – fresh, dried, or preserved
- Riesling or Gewürztraminer
- Bock beer or IPA

## GRAND CRU GRUYÈRE SURCHOIX

The best of the best, carefully cured a minimum of nine months, a cheese-plate centerpiece with a firm texture and complex flavors of caramel, fruit, and mushroom.

### Recipe Applications

- An appetizer served with cured meats
- Grate atop risotto or pasta carbonara
- A cheese course standout with fruits and nuts

### Pair With

- Hazelnuts, almonds, and fig preserves
- White dessert wine
- Porter or Stout

PRODUCT	PACK/SIZE	ITEM CODE	CASE DIMENSIONS	TARE	CUBE	TI x HI	SHELF LIFE
Gruyère Surchoix Wheels	1/18 lb	36547 02410	12.75 x 12.75 x 4.5	0.78	0.42	9 x 5	180 days
Gruyère Surchoix Quarters	2/4 lb	36547 02909	14.4 x 6.6 x 3.5	0.70	0.19	15 x 6	30 days
Gruyère Surchoix RW Deli Cuts	1/5 lb	36547 21571	11.75 x 7 x 4.75	0.45	0.23	24 x 10	240 days
Gruyère Reserve Wheels	1/18 lb	36547 02682	12.75 x 12.75 x 4.5	0.75	0.42	9 x 5	180 days
Gruyère Wheels	1/18 lb	36547 02402	12.75 x 12.75 x 4.5	0.78	0.42	9 x 5	180 days
Gruyère King Cuts	2/6 lb	36547 02461	12.15 x 7.6 x 4	0.53	0.22	18 x 10	270 days
Gruyère Shred	4/5 lb	36547 02445	1.75 x 9.25 x 14.5	0.89	0.91	17 x 4	180 days
Gruyère Exact Mini Cuts	16/4 oz	36547 57045	9 x 5.25 x 4.6	0.29	0.12	38 x 9	240 days
Gruyère RW Deli Cuts	1/5 lb	36547 22420	11.75 x 7 x 4.75	0.45	0.23	24 x 10	40 days
Gruyère Exact Deli Cuts	12/8 oz	36547 56669	11.75 x 7 x 4.75	0.45	0.23	24 x 10	240 days
Gruyère Shred Cups	12/5 oz	36547 33464	14 x 9 x 5	1.30	0.36	13 x 8	120 days
Gruyère Retail Shingled Slices	12/8 oz	36547 52345	15 x 10.75 x 4	0.70	0.37	15 x 9	180 days
Gruyère Foodservice Slices	8/1.5 lb	36547 52388	14 x 10 x 4.75	0.80	0.38	10 x 8	180 days