



# Fondue de L'Armailli de Gruyère





# Fondue de L'Armailli de Gruyère

<b>Name</b>	Fondue de L'Armailli de Gruyère								
<b>Specific description</b>	Cheese preparation for fondue								
<b>Ingredient</b>	Armailli de Gruyère ( Semi hard creamy cheese made with milk of the region of Gruyère ) Gruyère AOC Full-fat cheese from the land Maize starch								
<b>Nutritional values expressed in g per 100g ( for information )</b>	<table><tr><td><b>Energy</b></td><td>1604 kJ (383 Kcal)</td></tr><tr><td><b>Protein</b></td><td>23</td></tr><tr><td><b>Carbohydrates</b></td><td>3</td></tr><tr><td><b>Fat</b></td><td>31</td></tr></table>	<b>Energy</b>	1604 kJ (383 Kcal)	<b>Protein</b>	23	<b>Carbohydrates</b>	3	<b>Fat</b>	31
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<b>Protein</b>	23								
<b>Carbohydrates</b>	3								
<b>Fat</b>	31								
<b>Presentation</b>	Bag of 400g ( for 2 persons ) Box of 5 bags ( 2 kg )								
<b>Conservation / Storage</b>	Conserve at maximum 5°C Packed in a protective environment								
<b>Selling point</b>	<ul style="list-style-type: none"><li>• Exclusive recipe</li><li>• High quality fondue</li><li>• Typical taste of the L'Armailli de Gruyère</li><li>• Creamy consistence</li><li>• Simple and quick preparation (instructions on the packaging)</li></ul>								



Milco SA, CH – 1642 Sorens  
Téléphone : 026/915 90 12 Téléfax : 026/915 90 18  
E-Mail : [administration@milco.ch](mailto:administration@milco.ch) Web : [www.milco.ch](http://www.milco.ch)

