Rebel Cheese

105021 - Cave Aged Plant Based Brie

Award-winning, featured in the New York Times, Nexty Award finalist in the Dairy Alternative category, and loved by the Sharks on Shark Tank. Our Brie (5.6 oz) is cave-aged for at least two weeks in our state-of-the-art cheese cave and is meticulously tended to by hand daily. This is a one-of-a-kind plant-based gourmet cheese with a creamy & mild center with a bit of funk from ...



MARKETING

Clean, allergy-friendly, plant-based Brie that doesn't taste vegan. It has a true rind similar to the dairy equivalent and can be paired with wine or placed on a charcuterie board. Creamy, with lots of complexity from our custom culture blend.

Nutrition Facts

6 Servings per container

Serving Size **28 grams**

Amount Per Serving

Calories **110**

	% Daily Value*
Total Fat 8 g	**10%**
Saturated Fat 1.5 g	**8%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 160 mg	**7%**
Total Carbohydrates 5 g	**2%**
Dietary Fiber 0 g	**0%**
Total Sugars 1 g	
Includes 0 g Added Sugars	**%**
Protein 3 g	
Vitamin D	0%
Calcium 5 mg	0%
Iron 0.9 mg	8%
Potassium 88.5 mg	2%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
18986	20850038128009	6/5.6 OZ

Brand	Brand Owner	GPC Description
Rebel Cheese	Rebel Cheese	Cheese Substitutes (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
2.5 LBR	2.1 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.5 INH	7.5 INH	1.75 INH	0.09 FTQ	20x19	59 Days	35 FAH / 37.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

Keep refrigerated. Best within 7 days of opening ---UNIT UPC: 850038128005---

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - C
- Soybean - MC
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Cashews, Water, Salt, Fava Bean Protein, Enzymes, Cultures

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PREPARATION & COOKING SUGGESTIONS

Enjoy cold

SERVING SUGGESTIONS

This cheese is perfect for special occasions like date nights, dinner parties, and picnics. It shines on a charcuterie board and is one of the very few vegan cheeses that can be paired with wine. It can also be baked for a brie en croute, added to baguettes for a delish sandwich, or served with crackers and jam.

MORE INFORMATION