

13233 - Plain Creme De Brie Spread



Ultra smooth, indulgent spread made from 3 ages of fresh brie. No outer rind. Alouette Creme de Brie is considered to be the "entry" into the brie segment. Creme de brie can be used as a stand alone cheese spread or mixed with foods as an ingredient or sauce. Alouette's creme de brie spread is the category leader with a strong brand recognition.



MARKETING

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Nutrition Facts

5 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	80
% Daily Value*	
Total Fat 7 g	11%
Saturated Fat 4 g	20%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 240 mg	10%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	10%
Iron 0 mg	0%
Potassium 0 mg	0%

* 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				
33253	30071448127100	6/5 OZ				
Brand	Brand Owner	GPC Description				
Alouette	Savencia Cheese USA LLC	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2 LBR	1.54 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.07 INH	6.2 INH	3.77 INH	0.14 FTQ	30x11	91 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

Refrigerate---UNIT UPC: 071448127109---

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

INGREDIENTS

Brie Cheese (Pasteurized cultured milk and cream, salt, enzymes), water, sodium phosphates, milk protein concentrate, lactic acid, beta-carotene, stabilizers (Guar and/or carob gum). Gluten Free

Alouette

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PREPARATION & COOKING SUGGESTIONS

Allow to come to room temperature

SERVING SUGGESTIONS

Spreading on bread and crackers

MORE INFORMATION