

1983 - Morbier Lait Cru De Scey AOP

Each Jean Perrin Morbier is the result of ancestral knowledge and craftsmanship from the Jura region. The strict rules of manufacture and maturation respect the pure regional Franche-Comté traditions. Its flavour is frank and fruity, its ivory-coloured paste is supple and creamy. A great cheese with more than 250 years of history and a truly distinct character.



MARKETING

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Nutrition Facts

216 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories **110**

% Daily Value*

Total Fat 9 g **11%**

Saturated Fat 6.3 g **31%**

Trans Fat 0 g

Cholesterol 23 mg **8%**

Sodium 170 mg **7%**

Total Carbohydrates 1 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 7 g

Vitamin D 1 mcg 0.5%

Calcium 600 mg 13%

Iron 0.06 mg 0.1%

Potassium 83 mg 0.5%

* 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		
19830		93324440317789		1/15 LB		
Brand		Brand Owner		GPC Description		
Jean Perrin		Dexpa		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
14.92 LBR	14.33 LBR	Yes	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
15.55 INH	15.55 INH	3.54 INH	0.5 FTQ	06x10	39 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-----

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

Raw cow's milk, salt, lactic starters, rennet, vegetable ash

Jean Perrin

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PREPARATION & COOKING SUGGESTIONS

Ready to Eat

SERVING SUGGESTIONS

Taste it as a table cheese, also very good melted

MORE INFORMATION