

50610 - Saint Nectaire Wheel



Saint Nectaire is a PDO pasteurized and soft-textured monastery cheese with a mild flavor. The paste is smooth, rich, with a buttery texture, hazelnut, mushroom and fruit tones. The AOP/PDO cheese label guarantees a production consistency and a local know how. This unique cheese comes solely from France's Auvergne region, a volcanic and mountainous land with a harsh climate. Th...



MARKETING

Saint Nectaire is an ancient French gourmet cheese with a natural rind, made in the beautiful mountains of the Auvergne region. This is a raw milk cheese in France, but in order to sell it in the USA, the French creamery makes a pasteurized version of mostly Salers cows.

Nutrition Facts

64 Servings per container

Serving Size 1 OZ

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 8 g 12%

Saturated Fat 5 g 25%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 210 mg 10%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 6 g

Vitamin D 0 mcg %

Calcium 769.1 mg 20%

Iron 0 mg 0%

Potassium 78.1 mg %

* 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				
859	93376967016607	2/4 LB				
Brand	Brand Owner	GPC Description				
Livradois	Societe Fromagere Du Livr	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
8.94 LBR	8.02 LBR	Yes	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.31 INH	9.65 INH	2.64 INH	0.27 FTQ	07x15	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

pasteurized cow's milk, salt, lactic starters, animal rennet

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PREPARATION & COOKING SUGGESTIONS

Put the cheese out of the fridge at least one hour before tasting. Keep it chilled for a long conservation.

SERVING SUGGESTIONS

Saint Nectaire is an excellent choice for a cheese platter (especially for cheese connoisseurs as being a speciality cheese). It makes an outstanding quiche and can even be used for a Raclette party (surprise your guests with this original choice!). Do not hesitate to savour it on toasts or crackers with a chutney or dried fruits.

MORE INFORMATION