

5219 - D'Affinois Bleu Small

Local product from French Rhône Alpes region made from local cow's milk Mild taste, smooth & extra-creamy texture thanks to the ultrafiltration process* Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process* Very thin rind Suitable for vegetarian (microbial enzymes). Accessible and popular cheese. The b...



MARKETING

Made in the Rhone-Alpes region of France this is a brie-like cheese made with bue cheese cultures

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
5219		10746395219081		8/6.3 OZ			
Brand		Brand Owner		GPC Description			
Fromager d' Affinois		Guilleteau Fromagerie		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3.44 LBR	3.17 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.08 INH	7.32 INH	3.19 INH	0.14 FTQ	18x15	46 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 between 39°F and 46°F---UNIT
 UPC: 746395219084---

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = '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

Nutrition Facts

6 Servings per container	
Serving Size	28 grams
Amount Per Serving	
Calories	120
	% Daily Value*
Total Fat 11 g	15%
Saturated Fat 8 g	39%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 150 mg	6%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 88 mg	6%
Iron 0 mg	0%
Potassium 40 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.

INGREDIENTS

Cow's milk, Cream, Salt, Cheese cultures, penicillium roqueforti, Microbial enzymes

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PREPARATION & COOKING SUGGESTIONS

Take out the fridge 20 mn before eating it.

SERVING SUGGESTIONS

Ideal for your lunch, dinner and aperitivo. In a salad, on a baguette or a french baguette, this small blue cheese will be a perfect accompaniment for your meals preparation.

MORE INFORMATION