

# 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 best of...



### MARKETING

Made in the Rhone-Alpes region of France this is a brie-like cheese made with blue 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                | 3.15 LBR       | No                              | France                                  | Undeclared          | No              |                      |  |
| Shipping                |                |                                 |   |                     |                 |                      |  |
| Length                  | Width          | Height                          | Volume                                  | TlxHl               | Shelf Life      | Storage Temp From/To |  |
| 10.08 INH               | 7.32 INH       | 3.19 INH                        | 0.14 FTQ                                | 18x15               | 73 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

See label for suggestions---UNIT UPC: 746395219084---

### ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 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       |                |
| <b>Serving Size</b>            | <b>1.0 OZ</b>  |
| <b>Amount Per Serving</b>      |                |
| <b>Calories</b>                | <b>120</b>     |
|                                | % Daily Value* |
| <b>Total Fat</b> 12 g          | <b>15%</b>     |
| Saturated Fat 8 g              | <b>40%</b>     |
| Trans Fat 0 g                  |                |
| <b>Cholesterol</b> 40 mg       | <b>15%</b>     |
| <b>Sodium</b> 150 mg           | <b>8%</b>      |
| <b>Total Carbohydrates</b> 0 g | <b>0%</b>      |
| Dietary Fiber 0 g              | <b>0%</b>      |
| Total Sugars 0 g               |                |
| Includes 0 g Added Sugars      | <b>0%</b>      |
| <b>Protein</b> 4 g             |                |
| Vitamin D 0 mcg                | 0%             |
| Calcium 88 mg                  | 9%             |
| 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, Microbial enzymes

Fromager d' Affinois

## 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 best of...



### 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