

45405 - Delice de Bourgogne Triple Crème

Délice de Bourgogne is a French cheese from the Burgundy region. The Delice de Bourgogne is a cheese made from pasteurized cow's milk. With a soft paste and a bloomy rind, it is enriched with fresh cream before being refined, which explains its fat content. Due to its pasteurized side, the Delice de Bourgogne can be suitable for pregnant women looking to enjoy cheese (very fatty i...)



MARKETING



Nutrition Facts

70 Servings per container

Serving Size

28 grams

Amount Per Serving

Calories

115

% Daily Value*

Total Fat 11 g

17%

Saturated Fat 8 g

40%

Trans Fat 0.3 g

Cholesterol 42 mg

14%

Sodium 220 mg

9%

Total Carbohydrates 0.6 g

0%

Dietary Fiber 0 g

0%

Total Sugars 0.1 g

Includes 0 g Added Sugars

0%

Protein 2.8 g

Vitamin D 0 mcg

0%

Calcium 0.3 mg

3%

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				
45698	03263091002149	1/4 LB				
Brand	Brand Owner		GPC Description			
Lincet	Gourmet Foods International		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.46 LBR	4 LBR	Yes	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9 INH	8.3 INH	2.9 INH	0.13 FTQ	19x10	52 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 GFI ITEM NUMBER: 45405

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

INGREDIENTS



Pasteurized whole cow's milk with addition of cream (origin : France), salt, cultured milk, rennet

45405 - Delice de Bourgogne Triple Crème

Délice de Bourgogne is a French cheese from the Burgundy region. The Delice de Bourgogne is a cheese made from pasteurized cow's milk. With a soft paste and a bloomy rind, it is enriched with fresh cream before being refined, which explains its fat content. Due to its pasteurized side, the Delice de Bourgogne can be suitable for pregnant women looking to enjoy cheese (very fatty i...



PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Start with a white wine, such as Santenay or Ladoix. But if you want a miracle with this smoothness that brings the delicacy of Burgundy then a Chambolle-Musigny will do its work and if you want to enter the divine a Chambolle-Musigny 1er Cru Les Amoureuses. If you are attracted by the crunchiness of the fruit then a Givry will be more in accord with your palate.

MORE INFORMATION