

25003 - Tete de Moine Rosettes



Tete de Moine - Rosettes, semi-hard cheese. Purely aromatic, more distinct with age. Delicate, silky, ivory colored. First produced more than eight centuries ago by the monks of the abbey of Bellelay, Tête de Moine translates from French as "Monks Head." This is a mocking name bestowed by French soldiers who compared the method of serving the cheese to shaving the top of a monk...



MARKETING

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Nutrition Facts

10 Servings per container

Serving Size **9.5 GR**

Amount Per Serving
Calories **40**

% Daily Value*

Total Fat 3 g **4%**

Saturated Fat 2 g **10%**

Trans Fat 0 g

Cholesterol 10 mg **3%**

Sodium 55 mg **2%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 2 g

Vitamin D 0.1 mcg 0%

Calcium 70 mg 6%

Iron 0 mg 0%

Potassium 10 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			
951.000		10852230003361		7/3.35 OZ			
Brand		Brand Owner		GPC Description			
Mifroma		Mifroma USA		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
1.6 LBR	1.46 LBR	No	Switzerland	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.8 INH	7.1 INH	5.9 INH	0.29 FTQ	20x07	59 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---UNIT UPC: 852230003364---

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

INGREDIENTS

Fresh, part skim cow's milk, cheese culture, salt, enzymes

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PREPARATION & COOKING SUGGESTIONS

Open container and consume

SERVING SUGGESTIONS

Serving size is 1 piece (9.5g)

MORE INFORMATION