

# 2294 - Saint Angel Triple Crème

Local product made in the French Rhône Alpes region from local cow's milk. A triple cream soft-ripened cheese specialty, distinguished by its delicate taste of cream, and incomparable melt-in-mouth texture! The addition of extra cream gives the cheese a higher fat content and in turn changes its overall character. Saint Angel has a velvety covering of fine white mould over its r...



## MARKETING

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## Nutrition Facts

7 Servings per container	
<b>Serving Size</b>	<b>28 g</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>120</b>
% Daily Value*	
<b>Total Fat</b> 11 g	<b>16%</b>
Saturated Fat 8 g	<b>40%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 40 mg	<b>13%</b>
<b>Sodium</b> 150 mg	<b>6%</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> 3 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.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
229		10746395002294		2/1.7 LB			
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		
3.53 LBR	3.4 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	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

Refrigerate -----

## ALLERGENS

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

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

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### PREPARATION & COOKING SUGGESTIONS

Put the cheese out of the fridge minimum 30 minutes before serving. The paste is so creamy that you can dip small pieces of bread or crackers into the wheel if you cut out the above rind. If you just wish to cut some portions, beware the paste melting.

### SERVING SUGGESTIONS

Saint Angel triple cream cheese is usually eaten on top of crackers or simply on a cheese platter.

### MORE INFORMATION