

15821 - Supreme Extra Creme Brie Petit Wheel



Petite Supreme is a high butterfat, triple-crème cheese. Small-batch buckets are used during the make process, which allows for gentle stirring and cutting of the curds so a fluffy whipped-cream texture can be achieved. After 9-14 days of aging, Petite Supreme develops a thin, snow white rind and a slightly firm yet lush interior. With an aroma of sweet milk, flavors are tangy...



MARKETING

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Nutrition Facts

4 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 9 g	12%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 180 mg	8%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 70 mg	6%
Iron 0 mg	0%
Potassium 20 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			
15821		10074310200914		6/4 OZ			
Brand		Brand Owner		GPC Description			
Marin French		Marin French Cheese Co		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
1.65 LBR	1.5 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.25 INH	5.75 INH	2.25 INH	0.06 FTQ	32x15	44 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 at 33-45 Degrees. ---UNIT UPC: 074310200917---

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

INGREDIENTS

Cultured Pasteurized Milk, Pasteurized Cream, Salt and Microbial Enzymes.

Marin French

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PREPARATION & COOKING SUGGESTIONS

ready to eat.

SERVING SUGGESTIONS

Ready to eat or included on a cheese board.

MORE INFORMATION