

50143 - Double Crème Brie Mini Wheel

America's Creamiest award winning brie.



MARKETING

Use of our European heritage to create a delightfully smooth and creamy award-winning brie. This rich, mild-flavored cheese has a soft center and a silky rind.

Nutrition Facts

8 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 100

% Daily Value*

Total Fat 9 g	14%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 170 mg	7%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 5 g

Vitamin D 0 mcg	0%
Calcium 0 mg	15%
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			
30143		20071448127257		6/8 OZ			
Brand		Brand Owner		GPC Description			
Alouette		Savencia Cheese USA LLC		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
4 LBR	3 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15 INH	10 INH	1.75 INH	0.15 FTQ	24x12	55 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: 071448127253---

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 and creme, salt, enzymes

Alouette

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PREPARATION & COOKING SUGGESTIONS

Allow to brie to come to room temperature

SERVING SUGGESTIONS

cheese board, sandwiches, baked in pastry shell

MORE INFORMATION