

2120 - Limburger Cheese



It has a reputation, we know, but it's time to have a second taste. Our St. Mang Bavarian Limburger is mild in taste and gets stronger with age. Just chose your own right time to eat it. This washed rind cheese is made from pasteurized cow's milk of the Allgäu region. You can't miss it in its golden foil. Quick facts: • Washed rind cheese made with bacterium linens and pasteurized...



MARKETING

Characterized by its pungent smell, Limburger is a semi-soft, smear-ripened cheese made from cow's milk. It was first produced in the 19th century by Trappist monks in the Duchy of Limburg.

Nutrition Facts

6 Servings per container	
Serving Size	28.0 GR
Amount Per Serving	
Calories	70
% Daily Value*	
Total Fat 5 g	6%
Saturated Fat 3.5 g	18%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 260 mg	11%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 154 mg	10%
Iron 0 mg	0%
Potassium 31 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				
15426	04000504154267	6/6.4 OZ				
Brand	Brand Owner	GPC Description				
Champignon	Champignon North American	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.6 LBR	2.4 LBR	No	Germany	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.2 INH	4.33 INH	1.8 INH	0.06 FTQ	16x20	43 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: 061104154228---

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

Pasteurized milk, salt, microbial rennet, bacterial cultures, ripening cultures

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION