

# 11827 - Bonne Bouche

Bonne Bouche is French for "Good Mouthful." As it ages, Bonne Bouche becomes creamy and more robust in flavor.



## MARKETING

Bonne Bouche cheese is made in Vermont. The rind is grey, fuzzy, and wrinkled, its surrounds a dense interior of goat cheese, varying in texture depending on its age. When young, it has a velvety chew, if aged, the center will become gooey and soft.

## Nutrition Facts

4 Servings per container

**Serving Size** 1.0 OZ

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**Amount Per Serving**

**Calories** 70

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% Daily Value\*

<b>Total Fat</b> 6 g	<b>0.08%</b>
Saturated Fat 4 g	<b>0.2%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>0.08%</b>
<b>Sodium</b> 140 mg	<b>0.06%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 4 g

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Vitamin D 0 mcg	0%
Calcium 28 mg	0.02%
Iron 0 mg	0%
Potassium 55 mg	0.02%

\* 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			
10100-06		10011826101007		6/4 OZ			
Brand		Brand Owner		GPC Description			
Vermont Creamery		Land O Lakes Inc		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3 LBR	1.5 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.75 INH	8.3 INH	2 INH	0.11 FTQ	17x20	46 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: 011826101000---

## 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

Pasteurized Cultured Goats' Milk (cultures contain milk), Salt, Enzymes, Ash. CONTAINS: Milk

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### PREPARATION & COOKING SUGGESTIONS

See label for suggestions

### SERVING SUGGESTIONS

Serve on a cheeseboard alongside other fresh and aged cheeses. Spread it on crackers or rustic bread. Slice it and drizzle with honey.

### MORE INFORMATION