Vermont Creamery

# 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**

**Amount Per Serving**

**Calories** **70**

| | % Daily Value* |
|---|---|
| **Total Fat** 6 g | **0.08%** |
| Saturated Fat 4 g | **0.2%** |
| *Trans* Fat 0 g | |
| **Cholesterol** 25 mg | **0.08%** |
| **Sodium** 140 mg | **0.06%** |
| **Total Carbohydrates** 1 g | **0%** |
| Dietary Fiber 0 g | **0%** |
| Total Sugars 1 g | |
| Includes 0 g Added Sugars | **0%** |
| **Protein** 4 g | |
| 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 | TIxHI | 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' ; __INII__ = 'Intentionally nor Inherently Included'; __50__ = 'Derived from Ingredients' ; __60__ = 'Not Derived From Ingredients' ; __NI__ = 'No Info'*

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